

SIDES

AJI	\$2
AREPA (LARGE)	\$4
AREPA (MEDIUM)	\$3
AREPA (SMALL)	\$2
CHICHARRON	\$10
CHIMICHURRI	\$3
CHIPOTLE MAYO	\$3
CHIPS (LARGE)	\$10
CHIPS (SMALL)	\$5
CHORIZO	\$8.50
CREAM	\$1
EGG	\$2
EMPANADAS	\$4.5
EXTRA HOT AJI	\$3
FRIJOLES	\$6
GUACAMOLE	\$5
HOGAO (Tomato and onion sauce)	\$4
LENTEJAS	\$6
MADURO SLICES	\$10
MAYONNAISE	\$1
MORCILLA (BLACK PUDDING)	\$8.50
*Subject to availability	
PINK SAUCE	\$1
RICE (LARGE)	\$12
RICE (SMALL)	\$6
SALAD (LARGE)	\$10
SALAD (SMALL)	\$5
SLICE AVOCADO	\$2
TOMATO SAUCE	\$1

DESSERT

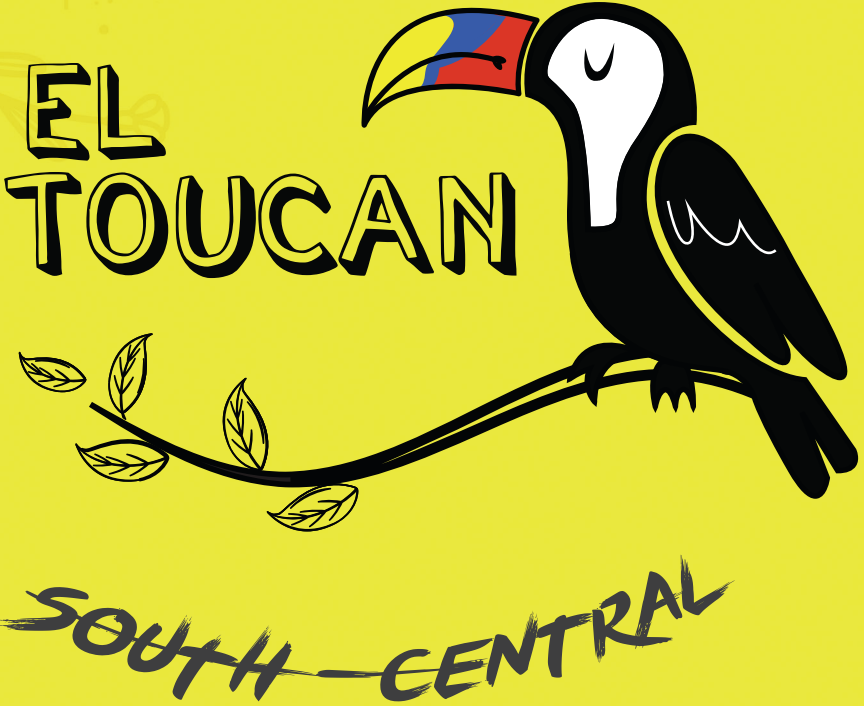
PLATANO MADURO (GF)	\$12
Baked sweet plantain banana filled with guava paste (bocadillo) and melted cheese.	
ARROZ CON LECHE (GF)	\$12
Colombian style creamy rice pudding infused with cinnamon and lemon zest.	
TRES LECHEs CAKE	\$13
3 milk cake: Sweet, moist cake made with whole milk, evaporated milk and condensed milk.	

ENJOY OUR BEAUTIFUL
COLOMBIAN CUISINE



*Platano maduro

— EST. 2004 —



MENU

The home of **authentic Colombian**
and Latin American cuisine

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ENTREE

PICADA (Sharing / GF) . . . \$40

Colombia's most loved street food in one dish. 2 beef empanadas, morcilla, chorizo, cassava chips, criolla potatoes, pork bites, spicy aji & chipotle mayo.

**Add empanadas \$4.5 each.*

**Morcilla (Black Pudding) subject to availability.*

COMBO EMPANADAS (GF) \$18

3 cornmeal pockets filled with beef, potato and spices, served with cassava chips and spicy aji salsa.

PATACONES (VE/GF) \$18

4 pieces of fried green plantain slices served with crumbled feta, guacamole and hogao sauce.

**Add patacon \$4.5 each.*

COMBO PATACONES (GF) \$22

4 pieces of fried green plantain served with your choice of beef, chicken, pork or beans, crumbled feta and guacamole.

**Add patacon \$5.5 each*

AREPA & CHORIZO (GF) . \$15

Grilled corn arepa and pork chorizo served with spicy aji salsa.

AREPA & MORCILLA (GF) \$15

Colombian style black pudding on a white corn arepa served with spicy aji salsa.

**Morcilla (Black Pudding) subject to availability.*

AREPA CON QUESO (GF) \$10

Corn arepa filled with cheese served with hogao sauce.

YUCA FRITA (VE/GF) \$12

Fried cassava chips served with chipotle mayo.

PAPA CRIOLLA (VG/GF) . . \$12

Fried Colombian grown yellow potatoes served with chipotle mayo.

**Amigos we don't substitute ingredients in our dishes, please refer to the sides menu for any additional items.*

SOUPS

CALDO DE COSTILLA (GF) \$25

Clear soup with tender pieces of beef ribs and potato served with arepa, avocado, spring onion and coriander. Hangover cure!

MONDONGO SOUP (GF) . . \$28

Tender pieces of pork & honeycomb tripe slow cooked with peas, carrots, potato & onions. Served with a touch of coriander, avocado & rice.

AJIACO (GF) \$30

Traditional soup from Bogotá cooked with three different varieties of potatoes and ancestral herb (Guasca) topped with shredded chicken and corn served with avocado, rice, capers and cream.

KIDS MEALS

(KIDS UNDER 10 Y-O ONLY)

ENCANTO AREPITAS

(VE/VG/GF) \$10

2 mini corn arepa topped with your choice of beef, chicken or pork, served with salad and chips.

LITTLE PAISA (GF) \$14

Choice of pork belly bites or grilled chicken fillet, salad, rice, beans, and fried egg.

GRILLED CHICKEN

AND CHIPS (GF) \$15

Char-grilled chicken breast and chips served with a side of salad.

MINI PATACONES (GF) . . \$10

2 pieces of fried green plantain with your choice of beef, chicken or pork served with salad.



*Picada

MAIN

Vegetarian (VE) | Vegan (VG) | Gluten Free (GF)

** Please let us know if you have any food allergies or special dietary needs.*



BANDEJA PAISA (GF) \$38

Chicharron (crunchy pork belly), rice, arepa, sweet plantain slices, pulled beef, slow cooked beans, avocado, chorizo and fried egg.



SOBREBARRIGA \$35

Slow cooked beef flanks marinated in beer, garlic, red peppers and spices. Served with rice, steamed cassava, hogao sauce and guacamole.



COSTILLITAS BBQ (GF) . . \$35

Smokey BBQ pork ribs served with chips and salad.



BISTEC A CABALLO (GF) \$45

300gr char-grilled butterflied porterhouse steak topped with tomato and onion sauce, served with a fried egg on top, rice, maduro and salad.



CHURRASCO

(steak) (GF) \$40

300gr char-grilled butterflied porterhouse steak served with salted potato, guacamole, salad and chimichurri.



PATACON (VE/VG/GF) . . . \$30

Fried green plantain topped with your choice of beef, chicken, pork or beans (veg), crumbled feta served with salad.



LENGUA EN SALSA (GF) \$30

Slow cooked Ox tongue served with rice, sweet plantain, salad and hogao.

HIGADO

ENCEBOLLADO (GF) \$27

Char-grilled liver finished with our special house tomato and onion sauce, served with rice, salad and sweet plantain.

LENTEJAS (VE/VG/GF) \$28

Slow cooked lentils, rice, sweet plantain, avocado served with your choice of beef, chicken, pork or patacones & a fried egg.

AREPA PAISA (VE/VG/GF) \$25

White corn arepa served with your choice of beef, chicken, pork or beans & yuca chips.

ENSALADA

CON POLLO (VE/VG/GF) . . \$30

Char-grilled chicken breast topped with crispy capers, avocado yellow potatoes and honey mustard dressing on a fresh garden salad.

HOLA

Sorry we do not sell half sizes of our meals.

10% surcharge applies on weekends and public holidays.

