



#### FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN MAKING YOUR ORDER. PLEASE INFORM US IN THE EVENT THAT YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR IF YOU ARE SENSITIVE OR ALLERGIC TO ANY OF OUR INGREDIENTS. **THANK YOU**

GF (GLUTEN FREE) / V (VEGETARIAN) / VE (VEGAN)

## INTROS

### MARINATED OLIVES 5.35

Marinated Gordal Spanish olives GF/VE/V

### BREAD BOARD 5.95

Baked in-house bread served with signature Chimichurri sauce and butter V

## TAPAS

### CALAMARI FRITTI 9.65

Crispy squid with lemon & tartare sauce

### GAMBAS IN GARLIC SAUCE 9.95 GF

Prawns cooked in white wine, lemon, garlic, parsley and butter (Gluten free option available)

### CHORIZO AL VINO 8.50

Spanish chorizo cooked in malbec wine and caramelised onion

### CHISTORRA 8.50

Spanish grilled fast-cured sausage flavoured with garlic and paprika

### SKEWERS DE CARNE 8.95 GF

Grilled Argentine beef skewers marinated in Chimichurri sauce

### PIMENTON DE PADRON 7.65 GF/VE/V

Pan fried Spanish chilli green peppers topped with Malbec salt and olive oil. They are mostly mild only about one out of ten are wildly hot, the person who is "lucky" enough to get a hot one is usually taken by surprise.

### CROQUETAS DE CHOCLO 8.25 V

Traditional croquettes filled with humita (mashed sweetcorn) served with red pepper mayo.

## STARTERS

### PROVOLETA CHEESE 9.25 V

Typical Argentine starter of 30 days mature cheese with grilled tomato and oregano

### CHORIZO SAUSAGE 8.25 GF

Grilled Argentine sausage beef & pork. Served with salsa criolla and house salad (Gluten free option available)

### MORCILLA 8.25

Argentine black pudding. Served with salsa criolla and house salad

### EMPANADAS 8.95 VE/V

Argentina's traditional filled savoury pastry. Choose two from:

\*BEEF [Argentine beef, olives, onion & eggs]

\*HAM & CHEESE [Ham, cheese & basil]

\*ONION & CHEESE V [Provolone cheese & caramelised onion]

\*SPINACH VE/V [Spinach, red pepper, onion & soya cream]

\*CHICKEN [Chicken, red pepper, onion and paprika]

WE TRUST THAT YOU WILL ENJOY YOUR MEAL. A DISCRETIONARY SERVICE CHARGE OF 12.50% IS ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT AT THE CURRENT APPLICABLE RATE. ALL GRATUITIES GO DIRECTLY TO OUR STAFF.

## BLACK ANGUS ARGENTINE CHARGRILLED STEAKS

GF

All our food is cooked fresh to order, please allow up to 30min for delivery.

SERVED WITH ONE CHOICE : THICK CUT CHIPS, DRESSED HOUSE SALAD OR CREAMED MASHED POTATO

	200g [7oz]	250g [9oz]	350g [12oz]	500g [18oz]
<b>CUADRIL</b> Prime Rump steak	17.95	20.95	26.95	36.50
<b>CHORIZO</b> Prime Sirloin steak	22.95	26.95	33.95	45.95
	200g [7oz]	250g [9oz]	350g [12oz]	420g [15oz]
<b>PREMIUM CUTS</b>				
<b>ANCHO</b> Prime Rib-Eye steak	26.95	31.95	40.50	47.95
<b>LOMO</b> Prime Fillet steak	33.50	40.50	53.50	63.50

Our cows enjoy a free-range lifestyle. The Argentinian beef takes its unique and authentic flavor from to the combination of the climate, the land, and the vegetation.

### FOR THE INDULGENT FOODIE OR FOR SHARING

#### BUENOS AIRES STEAK SAMPLER 75.95 GF

170 gr (6oz) of each of our four steak cuts: Rump / Rib-eye/ Sirloin / Fillet . Served with Criolla sauce, Chimichurri sauce and a choice of two sides: thick cut chips, creamy mashed potato or dressed house salad.

#### ARGENTINE EXPERIENCE PLATTER 53.95

200g (7oz) Sirloin Steak / 200g (7oz) Rump Steak / Chorizo sausage / Beef empanada / Morcilla / Humita (mashed sweetcorn) / Criolla sauce / Chimichurri sauce

#### CREAMY SAUCES 3.25

MUSHROOM SAUCE  
PEPPERCORN SAUCE  
BLUE CHEESE SAUCE

#### FRESH HERB SAUCES 2.75 GF

PROVENZAL SAUCE  
Garlic and parsley  
CHIMICHURRI SAUCE  
Oregano, parsley, paprika and garlic  
ECUADORIAN SAUCE  
Coriander, onion, parsley and garlic

#### CHIMICHURRI BUTTER 2.75 GF

## SIDES

#### HOUSE SALAD 5.50 GF/VE/V

Mixed leaves, cucumber, onion and tomatoes with Vinaigrette dressing

#### ONION SALAD 5.50 GF/VE/V

Onion and tomatoes, with oregano and olive oil

#### PORTOBELLO MUSHROOMS 6.25 GF/VE/V

With garlic and parsley sauce

#### SAUTÉED GREEN BEANS 5.50 GF/V

French beans with butter

#### CREAMY SPINACH 5.95 V

#### POTATOES 5.25 GF/V

One choice of thick cut chips (VE) or creamed mashed potato

#### HUMITA 6.25 GF/VE/V

Argentina's traditional mashed sweetcorn and onion, topped with melted cheese (vegan option available)

#### LENTIL GUISO 5.50 GF/VE/V

Lentil, celery, carrots, tomato and onion stew

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## OUR STEAK GUIDE

*The beef's quality is derived from the grass the cattle feed on. Contrary to other countries, the majority of Argentine cows are not fed on grains in feedlots but are raised eating luscious grass, principally in the humid pampas, the biggest beef producing region of the country where open flat plains dominant the landscape.*



### **CHORIZO / SIRLOIN STEAK**

Comes from the upper middle of the cow.

This steak is covered with a layer of fat on the side. Best enjoyed medium rare to medium well



### **ANCHO / RIB EYE STEAK**

As the name suggests, from a cow's rib section.

It has a wonderful rich flavour. This steak is marbled with tiny veins of fat with a line of fat running in the middle of the steak. Best enjoyed medium rare to medium well



### **LOMO/ FILLET STEAK**

It comes from the tenderloin area, below the ribs and is a muscle that isn't worked very hard when the cow moves. This is the most lean and tender of all the steaks. Buttery texture. Best enjoyed blue to rare



### **CUADRIL / RUMP STEAK**

Comes from the lower back of the cow where the powerful hindquarters are. Well marbled fat between the meat. Best enjoyed rare to medium

### **HOW WE DO OUR STEAKS**

The preparation of the meat is season with nothing more than salt. It may sound simple, but grilling the beef well is a skill. Blue and rare steak will take longer on the grill than others steaks as it needs to be on low heat to warm the center without cooking through. Also big steaks will take longer to cook as it needs to be cooked through without burning the outside area. **Please allow around 30 minutes as standard time for your steak to be ready.**

blue



rare



medium rare



medium



medium well



well done





## MAINS

### **BURGER CASERA 17.95**

Home-made burger with mozzarella cheese, lettuce, roasted tomato, caramelised onion. Served with thick cut chips and Chimichurri mayo

### **MILANESA NAPOLITANA 18.95**

Argentine Rump or Chicken Fillet breaded and fried, topped with tomato sauce, melted mozzarella cheese & oregano. Served with thick cut chips

### **FISH ENELDO 23.95 GF**

Pan fried fish of the day with creamy dill sauce. Served with creamy mashed potato and green beans

### **ARGENTINE STEAK SALAD 17.50 GF**

Slices of Argentine beef cooked medium rare served with mushrooms, tomatoes, salad leaves, sunflower seeds, onion and house dressing

### **SPINACH & RICOTA RAVIOLI 17.50 V**

Choose one of our home-made sauce: Mushroom Sauce, Blue Cheese Sauce or Tomato Sauce

### **BA PASTA 16.95 VE/V**

Spaghetti with Argentina's traditional lentil stew and slices of Portobello mushrooms.

### **SOYA BURGER 16.95 VE/V**

Argentina's traditional soya burger with tomato, onion, lettuce. Served with thick cut chips and Chimichurri sauce.

### **BISTEC DE CERDO 19.50**

Charcoal grilled pork steak in a creamy mushroom sauce. Served with mashed potatoes and slow cooked tomatoes

### **CHICKEN A LA PARRILLA 16.95 GF**

Charcoal grilled boneless chicken leg quarter marinated with Signature Ecuadorian sauce. Served with a choice of mashed potatoes, thick cut chips or dressed house salad.



#### **TOWARDS BECOMING NET ZERO**

*Our goal is to achieve net-zero emissions by 2030 and contribute to the global effort to limit the impacts of climate change. Stay tuned for updates on our progress towards this goal and join us in creating a more sustainable future!*

