



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 6.25

Marinated Gordal Spanish olives GF/VE/V

BREAD BOARD 6.85

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

TAPAS

CALAMARI FRITTI 11.50

Crispy squid with lemon & tartare sauce

GAMBAS IN GARLIC SAUCE 12.50 GF

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

CHORIZO AL VINO 9.50

Spanish chorizo cooked in malbec wine and caramelised onion

CHISTORRA 9.50

Spanish grilled fast-cured sausage flavoured with garlic and paprika

SKEWERS DE CARNE 10.25 GF

Grilled Argentine beef skewers marinated in Chimichurri sauce

PIMENTON DE PADRON 8.95 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 9.50 V

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

STARTERS

PROVOLETA CHEESE 10.95 V

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

CHORIZO SAUSAGE 9.50 GF

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

MORCILLA 9.50

Argentine black pudding. Served with salsa criolla and house salad

EMPANADAS 10.25 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]
CUADRIL Prime Rump steak	21.95	24.95	31.50	40.50
CHORIZO Prime Sirloin steak	26.95	31.50	37.95	49.95

	200g [7oz]	250g [9oz]	350g [12oz]	420g [15oz]
PREMIUM CUTS				
ANCHO Prime Rib-Eye steak	31.50	35.95	44.50	51.95
LOMO Prime Fillet steak	37.95	44.50	57.95	67.50

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 (minmum 2 people or more)

BUENOS AIRES STEAK SAMPLER 83.95 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 62.50

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

CREAMY SAUCES 3.95

MUSHROOM SAUCE
PEPPERCORN SAUCE
BLUE CHEESE SAUCE

FRESH HERB SAUCES 3.75 GF

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

CHIMICHURRI BUTTER 3.75 GF

SIDES

HOUSE SALAD 6.50 GF/VE/V

Mixed leaves, cucumber, onion and tomatoes with Vinaigrette dressing

ONION SALAD 6.50 GF/VE/V

Onion and tomatoes, with oregano and olive oil

PORTOBELLO MUSHROOMS 7.25 GF/VE/V

With garlic and parsley sauce

SAUTÉED GREEN BEANS 6.50 GF/V

French beans with butter

CREAMY SPINACH 6.75 v

POTATOES 6.50 GF/V

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

HUMITA 7.25 GF/VE/V

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

LENTIL GUISO 6.50 GF/VE/V

Traditional Argentinian lentil stew with celery, carrots, tomato and onion.

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MAINS

BURGER CASERA 20.50

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

MILANESA NAPOLITANA 21.50

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

FISH ENELDO 26.95 GF

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

ARGENTINE STEAK SALAD 20.50 GF

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

SPINACH & RICOTA RAVIOLI 20.50 V

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

BA PASTA 19.50 VE/V

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

SOYA BURGER 19.50 VE/V

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

BISTEC DE CERDO 22.50

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

CHICKEN A LA PARRILLA 19.50 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!

