



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 12.50

Crispy squid with lemon & tartare sauce

GAMBAS IN GARLIC SAUCE 13.25 GF

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

CHORIZO AL VINO 9.95

Spanish chorizo cooked in malbec wine and caramelised onion

CHISTORRA 9.95

Spanish grilled fast-cured sausage flavoured with garlic and paprika

SKEWERS DE CARNE 11.25 GF

Grilled Argentine beef skewers marinated in Chimichurri sauce

PIMENTON DE PADRON 9.50 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 9.95 v

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

STARTERS

PROVOLETA CHEESE 12.50 v

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

CHORIZO SAUSAGE 9.95 GF

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

MORCILLA 9.95

Argentine black pudding. Served with salsa criolla and house salad

EMPANADAS 11.50 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	22.50	26.95	33.95	43.95
CHORIZO Prime Sirloin steak	28.50	33.95	39.50	52.50
PREMIUM CUTS	200g [7oz]	250g [9oz]	350g [12oz]	420g [15oz]
ANCHO Prime Rib-Eye steak	33.50	37.50	46.50	54.50
LOMO Prime Fillet steak	38.95	45.95	58.50	69.50

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 87.95 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 66.95

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 6.75 GF/VE/V

Mixed leaves, cucumber, onion and tomatoes with Vinaigrette dressing

BLUE CHEESE SALAD 7.50 GF/VE/V

Tomatoes and onion with Blue Stilton, oregano and olive oil

PORTOBELLO MUSHROOMS 7.50 GF/VE/V

With garlic and parsley sauce

SAUTÉED GREEN BEANS 6.75 GF/V

French beans with butter

CREAMY SPINACH 6.95 v

POTATOES 6.75 GF/V

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

HUMITA 7.50 GF/VE/V

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

LENTIL GUIISO 6.75 GF/VE/V

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

GRILLED TOMATOES 5.95 GF/VE/V

Slow-cooked tomatoes with oregano and olive oil.

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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 need to be cook through without burning the outside area. **Please allow around 30 minute as standard time for your steak to be ready.**

blue



rare



medium rare



medium



medium well



well done





MAINS

BURGER CASERA 21.50

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

MILANESA NAPOLITANA 22.50

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

FISH ENELDO 27.95 GF

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

ARGENTINE STEAK SALAD 21.50 GF

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

BISTEC DE CERDO 23.50

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

CHICKEN A LA PARRILLA 19.95 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.

BROCHETTE DE CARNE 22.50 GF

Argentine beef skewers layered with smoky bacon, onion and peppers, topped with a creamy blue cheese sauce. Served with thick-cut chips. **(Gluten free option available)**

SPINACH & RICOTA RAVIOLI 21.95 v

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

BA PASTA 19.95 VE/V

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

SOYA BURGER 20.95 VE/V

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

MILANESA DE AUBERGINE 19.50 v

Breaded aubergine, fried until crisp, topped with tomato sauce and melted mozzarella. Served with mashed potatoes and slow-cooked tomatoes.



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!

