

3 COURSE £36.50

ADD WINE PAIRING EXPERIENCE FOR £11.95

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**

STARTERS









EMPANADA

One of our traditional savoury beef filled pastry. served with Signature Chimichurri sauce. Pairing wine: 125ml glass of Elsa Bianchi Cabernet Sauvignon, Mendoza- Argentina

PATE DE PORTOBELLOS V

Mushroom pate. Served with bread and caramelised onion Pairing wine: glass of Tosti Prosecco - Italy

SMOKED CHICKEN SKEWERS GF

Grilled chicken skewers marinated with garlic and paprika on a bed of mixed leaves served with criolla sauce.

Pairing wine: 125ml glass of Tapiz Malbec Rose, Mendoza- Argentina

MAINS

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

BIFE DE CHURRASCO GF

6oz Chargrilled Argentine Rump steak. Served with thick cut chips and Portobello mushroom

Pairing wine: 125ml glass of Supremo Malbec, Mendoza- Argentina

SIGNATURE POLLO GF

Charcoal grilled boneless chicken leg quarter marinated with Signature Ecuadorian sauce. Served with mashed potato and green beans Pairing wine: 125ml glass of Laborum, Torrontes. Salta - Argentina

SPINACH & RICOTA RAVIOLI V

With blue cheese sauce

Pairing wine: 125ml glass of Tapiz Merlot, Mendoza - Argentina

DESSERTS

FLAN CASERO GF/V

Argentine Creme caramel served with dulce de leche.

CHOCOLATE TRUFFLE V

Rich dark and white chocolate truffle cake. Served with red fruit sauce

DULCE DE LECHE CHURROS V

Churros with cinnamon and sugar. Served with Dulce de Leche sauce

EXTRAS

CREAMY SAUCES 3.25

MUSHROOM SAUCE PEPPERCORN SAUCE BLUE CHEESE SAUCE

FRESH HERB GF SAUCES 2.75

PROVENZAL SAUCE CHIMICHURRI BUTTER CHIMICHURRI SAUCE