

BUENOS AIRES *Nights*



Intros

BREAD BOARD 3.95 **V**

Baked in-house bread with chimichurri sauce

MARINATED OLIVES 3.50 **V / GF**

Marinated Spanish olives

Tapas

GAMBAS IN GARLIC SAUCE 6.95

Prawns cooked in white wine, lemon, parsley and butter

PATATAS BRAVAS 4.65 **V / GF**

Crispy home-made potatoes with spicy tomato sauce & alioli

CHORIZO AL VINO 6.70

Spanish chorizo cooked in malbec wine & caramelised onions

CHISTORRA 5.95

Spanish grilled fast-cured sausage flavoured with garlic and paprika

CALAMARI FRITTI 6.95

Crispy squid with lemon & tartare

SKEWERS DE CARNE 5.95 **GF**

Argentine marinated beef skewers

BOQUERONES 4.95 **GF**

Anchovies marinated in olive oil, garlic, vinegar and parsley with Spanish olives

CROQUETTES 6.25

Crispy breadcrumb fried roll served with house salad & alioli. Choose from:

*MUSHROOM **V**

*CHICKEN

*SWEETCORN **V**

Starters

EMPANADAS 6.95

Traditional Argentine savoury filled pastry
Choose 2 from:

*BEEF [olives, pepper, onion and egg]

*HAM & CHEESE [ham, cheese and basil]

*ONION & CHEESE **V**

[provolone cheese and caramelised onion]

AUBERGINE ESCALOPE 5.95 **V**

Aubergine rubbed in eggs and parsley, coated in breadcrumbs with slow cooked tomato and goats cheese

SAUSAGE PLATTER 12.95

Morcilla, chorizo, chicken & provolone, lamb malamado & mint

PROVOLETA CHEESE 5.95 **V / GF**

Typical Argentine starter of cheese with slow cooked tomato and oregano

CHORIZO SAUSAGE 5.25

Grilled Argentinean sausage beef & pork served with salsa criolla and house salad (Gluten free option available) **GF**

MORCILLA 5.25

Argentinean Black pudding served with salsa criolla and house salad

BUTTERNUT SQUASH SOUP 5.65

Creamy soup finished with provolone cheese and parsley. Served with bread and chimichurri butter **V**



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





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

Argentine Chargrilled Steaks

Served with a choice of 1 side: FRENCH FRIES/CHIPS/HOUSE SALAD/MASHED POTATOES **GF**

	200g [7oz]	250g [9oz]	350g [12oz]	500g [18oz]
CUADRIL Prime Rump steak	£13.50	£16.50	£22.50	£29.95
CHORIZO Prime Sirloin steak	£16.50	£19.85	£27.50	£38.50
ANCHO Prime Rib-Eye steak	£17.45	£21.50	£28.95	£39.95
LOMO Finest Prime Fillet steak	£24.25	£30.50	£40.25	£56.95

THE BUENOS AIRES STEAK SAMPLER **£56.95 GF**

Served with a choice of 2 sides: FRENCH FRIES/CHIPS/MASHED POTATOES/HOUSE SALAD
170 grams (6oz) of each of our four special steak cuts:
CUADRIL (rump), ANCHO (rib-eye), CHORIZO (sirloin) and LOMO (fillet)

CHOOSE A SAUCE **£1.95**

* MUSHROOM SAUCE * BLUE CHEESE
* PEPPERCORN SAUCE

CHOOSE A GARNISH **£1.25 GF**

* CHIMICHURRI BUTTER * ONE FRIED EGG
* CHIMICHURRI SAUCE

ARGENTINE EXPERIENCE

PLATTER **£37.95**

200g Sirloin Steak / 200g Rump Steak
Chorizo sausage / Beef empanada
Morcilla / Humita (creamy sweetcorn)

ENTRAÑA PLATTER **£30.50 GF**

200g Succulent marbled skirt steak
marinated in chimichurri sauce / 200g
Ribeye steak/ Provolone cheese/ Fries

★ CHEF SPECIALS ★ **GF**

CHURRASCO STEAK (300g)

Flat steak marinated in garlic, parsley
and olive oil. Served with oven cooked
potatoes and onions in a white wine and
paprika sauce

SIRLOIN **£28.95**

LOMO **£38.95**

Sides

HOUSE SALAD **3.95 V GF**

Mixed leaves, cucumber, onion and tomatoes

BLUE CHEESE SALAD **4.50 V GF**

Onion, blue cheese and mixed tomato salad

MOZZARELLA SALAD **3.95 V GF**

Italian mozzarella with mixed tomatoes

VEGETABLES AL HORNO **4.50 V GF**

Oven cooked vegetables: Sweet potatoes,
aubergine, carrot and onion, cover with
garlic and parsley sauce

PORTOBELLO MUSHROOMS **4.75 V GF**

With garlic sauce

SAUTÉED GREEN BEANS **3.95 V GF**

French beans with butter

CREAMY SPINACH **3.95 V**

POTATOES **2.95 V GF**

One choice of thick cut chips,
french fries or mashed potato

HUMITA **3.95 V GF**

Argentinean traditional creamy sweetcorn
with cheese

LENTIL GUISO **3.75 V GF**

Lentil, celery, carrots, tomato and onion stew

Mains

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



PASTA DE LA CASA 12.95

Choose one of our filled pasta:

SPINACH & RICOTA TORTELLINI **V**

BUTTERNUT SQUASH & GOAT CHEESE TORTELLINI **V**

Choose one of our home-made sauce:

*Mushroom sauce * Blue cheese sauce *Tomato sauce

SOYA BURGER 12.50 **V**

Traditional Argentinean soya veggie burger with tomato, lettuce, onion and chimichurri mayo. Served with french fries

BURGER CASERA 13.25

Home-made burger 100% Argentinean beef with mozzarella cheese, lettuce, roasted tomato, caramelised onion and chimichurri mayo served with french fries

CHICKEN PORTENIO 15.50

Grilled chicken breast with mushroom sauce served with potatoes and onion cooked in white wine

MILANESA NAPOLITANA 15.95

Choose one from:

* RUMP STEAK * CHICKEN FILLET

All rubbed in eggs and parsley, coated in breadcrumbs with tomato sauce on the top and mozzarella cheese & oregano. Served with french fries

PESCADO CON CHAMPIGNON 16.50 **GF**

Pan fried Lemon Sole with sauteed garlic mushrooms, roasted peppers. Served with mashed potato

ATUN STEAK 18.25 **GF**

Pan fried Tuna steak with Criolla sauce. Served with mixed leaves, rocket, aubergine, onion and sunflower seeds

PESCADO BUENOS AIRES 16.95 **GF**

Seabass cooked in white wine, vermouth, mushroom and leek. Served with sweet potatoes

Chef Salads

PATAGONIAN CHICKEN SALAD 10.95 **GF**

Marinated chicken, avocado, cucumber, lettuce and mixed tomatoes with a honey dijon & orange dressing

ARGENTINE STEAK SALAD 13.95 **GF**

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

GF (GLUTEN FREE) / V (VEGETARIAN)

PLEASE INFORM THE DUTY MANAGER IN THE EVENT THAT YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR IF YOU ARE SENSITIVE OR ALLERGIC TO ANY OF OUR INGREDIENTS. WE TRUST THAT YOU WILL ENJOY YOUR MEAL. A DISCRETIONARY SERVICE CHARGE OF 10.0% IS ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT AT THE CURRENT APPLICABLE RATE