

# LUNCH MENU

FROM 12PM-4PM



## Sandwiches & Burgers

### SERVED WITH FRIES

ALL SANDWICHES MADE WITH CIABATTA ROLL.

[GLUTEN FREE BREAD AVAILABLE]

#### CHORIPAN 6.95

Traditional Argentine sausage, rocket and criolla sauce

#### STEAK SANDWICH 9.50

Slices of Argentine steak marinated in chimichurri sauce, mixed leaves and mayo

#### BEEF MILANESA SANDWICH 11.50

Rump escalope (steak coated with breadcrumbs) fried egg, tomato and mixed leaves

#### PRAWNS SANDWICH 9.30

Prawns cooked in white wine, rocket, avocado and mayo

#### AUBERGINE MILANESA SANDWICH 8.30 ✓

Aubergine escalope (aubergine coated with breadcrumbs) fried egg, tomato and mixed leaves

#### CHICKEN SANDWICH 9.30

Grilled chicken fillet marinated in chimichurri sauce, avocado, mozzarella, tomato and mayo

#### LOMO COMPLETO 13.80

Traditional Argentine ribeye steak sandwich with, fried egg, bacon, provolone cheese, mixed leaves, tomato, mayo and mustard

#### VEGGIE BURGER 8.95 ✓

Portobello mushroom, roasted red pepper, provolone cheese and provenzal sauce

#### BURGER WITH HUEVO 11.50

Home-made burger 100% Argentinean beef with fried egg and mixed leaves

#### BURGER CASERA 13.25

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

#### SOYA BURGER 12.50 ✓

Traditional Argentinean soya veggie burger with tomato, lettuce, onion and chimichurri mayo

#### CHICKEN BURGER 12.50

Caramelised chicken fillet, bacon, provolone cheese, roasted pepper and rocket

## Salads

#### AUBERGINE SALAD 9.95 GF/V

Aubergine cooked in garlic and parsley sauce with mozzarella, tomato and mixed leaves with house dressing

#### ARGENTINE STEAK SALAD 13.95 GF

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

#### PATAGONIAN CHICKEN SALAD 10.50 GF

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

#### BOQUERONES SALAD 12.50

Spanish white anchovies fillets cured, roasted peppers, mixed leaves and quail eggs with home-made toasted bread and house dressing.



# SET MENU

FROM 12PM-4PM

## BA MENU

**2 COURSES £14.50**

**3 COURSES £19.50**

### Starters

#### EMPANADA

One of our traditional savoury beef filled pastry.

#### CROQUETAS DE CHOCLO **v**

Crispy breadcrumb sweetcorn fried roll served with house salad & alioli

#### BRUSCHETTA DE MORCILLA

Argentinean black pudding, tomato, provolone cheese and rocket

#### BOQUERONES EN VINAGRE **GF**

Spanish white anchovies cured in vinegar, olive oil, garlic and parsley with olives

### Mains

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

#### BIFE DE CHURRASCO (200gr) **GF**

Chargrilled Argentine rump steak, served with french fries or salad

#### BROCHETTA DE POLLO **GF**

Caramelised chicken skewers with Argie salad (Tomato, quail egg and French beans)

#### BURGER CON QUESO

Home-made burger 100% Argentinean beef with cheese bacon and gherkins served with french fries.

#### MUSHROOM TORTELLINI **v**

With spicy pomodoro sauce

### Desserts

#### PANCAKE

Served with dulce de leche

#### FLAN CASERO **GF/ v**

Creame caramel style with dulce de leche sauce

#### VANILLA ICE CREAM

Two scoop of vanilla ice cream

## MINI MENU

### SMALL BITES

**2 COURSES £12.50**

ADD PAIRING WINE EXPERIENCE FOR £7.50

**3 COURSES £14.50**

ADD PAIRING WINE EXPERIENCE FOR £10.50

### STARTERS

Boquerones in vinager & garlic with olives **GF**

*Pairing wine: 100ml glass of Prosecco*

Argentinean black pudding Bruschetta

*Pairing wine: 125ml glass of Tapiz merlot, Mendoza 2015*

Portobello stuffed with leek and blue cheese **v**

*Pairing wine: 125ml glass of Tapiz cabernet sauvignon, Mendoza 2015*

### MAINS

120gr rump steak with pepper sauce and mashed potaoes

*Pairing wine: 125ml glass of Tapiz malbec, Mendoza 2015*

Caramelised chicken skewers with home made potaoes and green sauce **GF**

*Pairing wine: 125ml glass of Tapiz viogner, Mendoza 2015*

Breaded soya meat and red peppers skewers with home made potatoes chips and mustard honey sauce **v**

*Pairing wine: 125ml glass of Tapiz torrontes, Mendoza 2015*

### DESSERTS

Vanilla ice cream

*Pairing wine: 50ml glass of torrontes tardio*

Flan casero/Creame caramel **GF**

*Pairing wine: 50ml glass of torrontes tardio*

**GF (GLUTTEN 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. A discretionary service charge of 10.0% is added to your bill.*