

# 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 4.85 **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 5.25 **GF**

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

### CROQUETTES 6.50

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 14.25

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

### PROVOLETA CHEESE 6.25 **V / GF**

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

### CHORIZO SAUSAGE 5.50

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

### MORCILLA 5.50

Argentinean Black pudding served with salsa criolla and house salad

### BUTTERNUT SQUASH SOUP 5.85

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]
<b>CUADRIL</b> Prime Rump steak	<b>£13.95</b>	<b>£17.95</b>	<b>£23.50</b>	<b>£30.50</b>
<b>CHORIZO</b> Prime Sirloin steak	<b>£16.95</b>	<b>£21.50</b>	<b>£28.50</b>	<b>£39.50</b>
<b>ANCHO</b> Prime Rib-Eye steak	<b>£17.95</b>	<b>£22.50</b>	<b>£29.50</b>	<b>£40.50</b>
<b>LOMO</b> Finest Prime Fillet steak	<b>£24.50</b>	<b>£31.50</b>	<b>£41.50</b>	<b>£57.50</b>

### THE BUENOS AIRES STEAK SAMPLER £59.50 **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 £1.50 **GF**

\* CHIMICHURRI BUTTER \* ONE FRIED EGG  
\* CHIMICHURRI SAUCE

### ARGENTINE EXPERIENCE

#### PLATTER £38.95

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

#### ENTRAÑA PLATTER £32.50 **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

#### RIBEYE £29.50

#### LOMO £41.50

## Sides

#### HOUSE SALAD 3.95 **V GF**

Mixed leaves, cucumber, onion and tomatoes

#### BLUE CHEESE SALAD 4.75 **V GF**

Onion, blue cheese and mixed tomato salad

#### MOZZARELLA SALAD 3.95 **V GF**

Italian mozzarella with mixed tomatoes

#### LENTIL GUISO 3.85 **V GF**

Lentil, celery, carrots, tomato and onion stew

#### SAUTÉED GREEN BEANS 3.95 **V GF**

French beans with butter

#### GRILLED TOMATO 3.50 **V GF**

with oregano

#### PORTOBELLO MUSHROOMS 4.85 **V GF**

With garlic and parsley sauce

#### CREAMY SPINACH 3.95 **V**

#### POTATOES 3.50 **V GF**

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

#### HUMITA 3.95 **V GF**

Argentinean traditional creamy sweetcorn  
with cheese

#### VEGETABLES AL HORNO 4.50 **V GF**

Slow cooked vegetables: Sweet potatoes,  
aubergine, carrot, onion and grilled tomato  
with garlic and parsley sauce

# Mains

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



## PASTA DE LA CASA 13.50

Choose one of our filled pasta:

### SPINACH & RICOTA TORTELLINI **V**

### PUMPKIN TORTELLINI **V**

Choose one of our home-made sauce:

\*Mushroom sauce \* Blue cheese sauce \*Tomato sauce

## SOYA BURGER 12.95 **V**

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

## BURGER CASERA 13.50

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

## SALMON ENELDO 16.50 **GF**

Pan fried Salmon with creamy dill sauce. Served with mashed potato and green beans

## 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

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## PATAGONIAN CHICKEN SALAD 11.95 **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