



# LUNCH MENU

FROM 12PM-4PM

## 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 (GLUTTEN FREE) / V (VEGETARIAN) / VE (VEGAN)**

## Sandwiches and Burgers

### SERVED WITH CHIPS

ALL SANDWICHES MADE WITH CIABATTA ROLL. **[GLUTEN FREE BREAD AVAILABLE]**

#### CHORIPAN 7.50

Traditional Argentine sausage, rocket and criolla sauce

#### STEAK SANDWICH 10.50

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 9.50

Prawns cooked in white wine, rocket, avocado and mayo

#### AUBERGINE MILANESA SANDWICH 9.50 **v**

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

#### CHICKEN SANDWICH 9.95

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

#### LOMO COMPLETO 14.25

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

#### VEGGIE BURGER 10.95 **v/ve**

Portobello mushroom, roasted red pepper, provolone cheese and provenzal sauce **(Vegan option available)**

#### BURGER WITH HUEVO 12.50

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

#### BURGER CASERA 13.95

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

#### SOYA BURGER 12.50 **v/ve**

Traditional Argentinean soya veggie burger with tomato, lettuce, onion and Chimichurri sauce.

#### CHICKEN BURGER 12.50

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

## Salads

#### AUBERGINE SALAD 10.95 **GF/V/VE**

Aubergine cooked in garlic and parsley sauce with mozzarella, tomato and mixed leaves with house dressing **(Vegan option available)**

#### 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 13.50 **GF**

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

#### BOQUERONES SALAD 13.50

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



# SET MENU

FROM 12PM-4PM

## BA MENU

**2 COURSES £15.50**

**3 COURSES £20.50**

### Starters

#### EMPANADA

One of our traditional savoury beef filled pastry.

#### CROQUETAS DE CHAMPIGNON **v**

Crispy breadcrumbed mushroom fried roll served with house salad & alioli

#### BRUSCHETTA DE MORCILLA

Argentinean black pudding, tomato, provolone cheese and rocket

#### BUTTERNUT SQUASH SOUP **GF/V**

Creamy soup finished with Provolone cheese and parsley.

### 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 chips or salad

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

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

#### BURGER CON QUESO

Home-made burger 100% Argentinean beef with cheese bacon and gherkins served with chips

#### SPINACH TORTELLINI **v**

With spicy pomodoro sauce

### Desserts

#### PANCAKE

Served with dulce de leche

#### FLAN CASERO **GF/V**

Creme caramel style with dulce de leche sauce

#### VANILLA ICE CREAM

Two scoop of vanilla ice cream

## PAIRING MENU

### SMALL BITES

**2 COURSES £13.50**

ADD PAIRING WINE EXPERIENCE FOR £8.50

**3 COURSES £15.50**

ADD PAIRING WINE EXPERIENCE FOR £11.50

### STARTERS

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

*Pairing wine: 100ml glass of Prosecco*

Argentinean black pudding Bruschetta

*Pairing wine: 125ml glass of Tapiz Merlot, Mendoza 2018*

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

*Pairing wine: 125ml glass of Elsa Bianchi Cabernet Sauvignon Mendonza 2018*

### MAINS

120gr rump steak with pepper sauce and mashed potatoes

*Pairing wine: 125ml glass of Tapiz Malbec, Mendoza 2018*

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

*Pairing wine: 125ml glass of Supremo Sauvignon Blanc. Mendoza 2018*

Pumpkin tortellini with Blue Cheese sauce **v**

*Pairing wine: 125ml glass of San Telmo Malbec, Mendoza 2018*

### DESSERTS

Vanilla ice cream

*Pairing wine: 50ml glass of torrontes tardio*

Flan casero/Creme caramel **GF**

*Pairing wine: 50ml glass of torrontes tardio*

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*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.*