

SET MENU

2 COURSE £15.50 / 3 COURSE £20.50

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.

BRUSCHETTA DE MORCILLA

Argentinean black pudding, tomato, Provolone cheese and rocket

CROQUETAS DE CHAMPIGNON **V**

Crispy breadcrumb mushroom fried roll served with house salad & alioli

BUTTERNUT SQUASH SOUP

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.

BURGER CON QUESO

Home-made burger 100% Argentinean beef with cheese and bacon. Served with chips

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

Chargrilled Argentine rump steak, served with chips or salad

SPINACH TORTELLINI **V**

With spicy pomodoro sauce

BROCHETTA DE POLLO **GF**

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

Desserts

PANCAKE **V**

Served with dulce de leche

FLAN CASERO **GF/V**

Creme caramel style with dulce de leche sauce

VANILLA ICE CREAM **GF/V**

Two scoops of vanilla ice cream

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. A DISCRETIONARY SERVICE CHARGE OF 10.0% IS ADDED TO YOUR BILL.