

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 (GLUTEN FREE) / V (VEGETARIAN) / VE (VEGAN)

Intros

BREAD BOARD 3.95 V

Baked in-house bread served with Chimichurri sauce and butter

MARINATED OLIVES 3.60 V/GF/VE

Marinated Spanish olives

Tapas

GAMBAS IN GARLIC SAUCE 7.25 GF

Prawns cooked in white wine, lemon, parsley and butter (**Gluten free option available**)

PATATAS BRAVAS 5.50 V/GF/VE

Crispy home-made potatoes with spicy tomato sauce & alioli (**Vegan option available**)

CHORIZO AL VINO 6.95

Spanish chorizo cooked in malbec wine & caramelised onions

CHISTORRA 5.95

Spanish grilled fast-cured sausage flavoured with garlic and paprika

CALAMARI FRITTI 7.25

Crispy squid with lemon & tartare

SKEWERS DE CARNE 5.95 GF

Argentine marinated beef skewers

BOQUERONES 5.95 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

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]

*SPINACH **V/VE**

[spinach, red pepper, onion and soya cream]

PORTOBELLO PATE 5.95 V

Mushroom pate served with bread, and caramelized onion

MORCILLA 5.95

Argentinean Black pudding served with salsa criolla and house salad

SAUSAGE PLATTER 15.50

Morcilla, chorizo, chicken & Provolone, lamb Malamado & mint

PROVOLETA CHEESE 6.50 V/GF

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

CHORIZO SAUSAGE 5.95

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

AUBERGINE ESCALOPE 6.50 V

Aubergine breaded and fried, topped with slow cooked tomato and goats cheese

BUTTERNUT SQUASH SOUP 5.95

Creamy soup finished with Provolone cheese and parsley. Served with bread and Chimichurri butter **V**

CHARCUTERIE BOARD 13.95

Finocchiona salami, Spianata Romana salami, traditional ham, Provolone cheese, Mozzarella cheese and Olives



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: CHIPS/ HOUSE SALAD/ MASHED POTATOES **GF**

	200g [7oz]	250g [9oz]	350g [12oz]	500g [18oz]
CUADRIL Prime Rump steak	£14.95	£18.95	£24.50	£35.50
CHORIZO Prime Sirloin steak	£17.95	£22.50	£29.50	£40.50
ANCHO Prime Rib-Eye steak	£18.95	£23.50	£30.50	£41.50
LOMO Finest Prime Fillet steak	£25.50	£32.50	£42.50	£59.50

THE BUENOS AIRES STEAK SAMPLER **£60.50 GF**

Served with a choice of 2 sides: 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 **£2.50**

* MUSHROOM SAUCE * BLUE CHEESE
* PEPPERCORN SAUCE

CHOOSE A GARNISH **£1.95 GF**

* CHIMICHURRI BUTTER * ONE FRIED EGG
* CHIMICHURRI SAUCE

ARGENTINE EXPERIENCE

PLATTER **£39.95**

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

ENTRAÑA PLATTER **£35.95 GF**

200g Succulent marbled skirt steak
marinated in Chimichurri sauce / 200g
Ribeye steak/ Provolone cheese/ Chips

★ CHEF SPECIAL ★ **GF**

CHURRASCO STEAK (300g)

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

RIBEYE **£30.50**

LOMO **£42.50**

Sides

HOUSE SALAD **3.95 V/GF/VE**

Mixed leaves, cucumber, onion and tomatoes

BLUE CHEESE SALAD **4.95 V/GF**

Onion, Blue cheese and mixed tomato salad

MOZZARELLA SALAD **3.95 V/GF**

Italian Mozzarella with mixed tomatoes

LENTIL GUISO **3.95 V/GF/VE**

Lentil, celery, carrots, tomato and onion stew

SAUTÉED GREEN BEANS **3.95 V/GF**

French beans with butter

GRILLED TOMATO **3.50 V/GF/VE**

with oregano

PORTOBELLO MUSHROOMS **4.95 V/GF/VE**

With garlic and parsley sauce

CREAMY SPINACH **3.95 V**

POTATOES **3.95 V/GF**

One choice of thick cut chips (**VE**)
or mashed potato

HUMITA **4.50 V/GF/VE**

Argentinean traditional mashed sweetcorn
and onion, topped with melted cheese
(**Vegan option available**)

VEGETABLES AL HORNO **4.50 V/GF/VE**

Aubergine, carrot, onion and grilled tomato
with garlic and parsley sauce

Mains

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PASTA DE LA CASA 13.95 **V**

Choose one of our filled pasta:

SPINACH & RICOTA TORTELLINI or **PUMPKIN TORTELLINI**

Choose one of our home-made sauce:

*Mushroom sauce *Blue Cheese sauce *Tomato sauce

BA PASTA 12.50 **V/VE**

Spaghetti in a lentil sauce with slices of Portobello mushrooms.

SOYA BURGER 12.95 **V/VE**

Traditional Argentinean Soya veggie burger with tomato, lettuce, onion and Chimichurri sauce. Served with chips

BURGER CASERA 13.95

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

CHICKEN PORTENIO 16.95

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

MILANESA NAPOLITANA 16.95

Choose one from: * **RUMP STEAK** * **CHICKEN FILLET**

Beef or Chicken breaded and fried topped with tomato sauce, melted mozzarella cheese & oregano. Served with chips

SALMON ENELDO 17.50 **GF**

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

ATUN STEAK 18.50 **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 13.50 **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

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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 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