

# 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

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### EMPANADA

One of our traditional savoury beef filled pastry.

### PIMENTON DE PADRON **GFVE/V**

Pan fried Spanish chilli green peppers topped with Malbec salt and olive oil. They are mostly mild only about one out of ten are wildly hot, the person who is "lucky" enough to get a hot one is usually taken by surprise.

### BRUSCHETTA DE MORCILLA

Argentinean black pudding, tomato, provolone cheese and rocket.

## Mains

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*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 French fries.

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

Chargrilled Argentine rump steak, served with French fries or salad

### SPINACH TORTELLINI **V**

With spicy pomodoro sauce

## Desserts

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### LEMON CHEESECAKE

Soft and creamy lemon cheesecake with a crisp biscuit base. Served with red fruit 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.