

A LA CARTE



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

MARINATED OLIVES 4.25

Marinated Gordal Spanish olives **GF/VE/V**

BREAD BOARD 4.95

Baked in-house bread served with signature Chimichurri sauce and butter **v**

TAPAS

CALAMARI FRITTI 7.50

Crispy squid with lemon & tartare sauce

GAMBAS IN GARLIC SAUCE 7.50 GF

Prawns cooked in white wine, lemon, parsley and butter

(Gluten free option available)

CHORIZO AL VINO 6.95

Spanish chorizo cooked in malbec wine and caramelised onion

CHISTORRA 6.95

Spanish grilled fast-cured sausage flavoured with garlic and paprika

SKEWERS DE CARNE 6.25 GF

Grilled Argentine beef skewers marinated in Chimichurri sauce

PIMENTON DE PADRON 5.50 GF/VE/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.

BURGER CASERA 13.95

Home-made burger with mozzarella cheese, lettuce, roasted tomato, caramelised onion. Served with thick cut chips and Chimichurri mayo

MILANESA NAPOLITANA 16.95

RUMP STEAK OR CHICKEN FILLET breaded and fried, topped with tomato sauce, melted mozzarella cheese & oregano. Served with thick cut chips

FISH ENELDO 17.50 GF

Pan fried fish of the day with creamy dill sauce. Served with creamy mashed potato and green beans

ARGENTINE STEAK SALAD 13.95 GF

Slices of Argentine beef cooked medium rare served with mushrooms, tomatoes, salad leaves, sunflower seeds, onion and house dressing

SPINACH & RICOTA TORTELLINI 13.95 v

Choose one of our home-made sauce:

MUSHROOM SAUCE, BLUE CHEESE SAUCE OR TOMATO SAUCE

BA PASTA 12.95 VE/V

Spaghetti with Argentina's traditional lentil stew and slices of Portobello mushrooms.

SOYA BURGER 12.95 VE/V

Argentina's traditional soya burger with tomato, onion, lettuce. Served with thick cut chips and Chimichurri sauce.

STARTERS

EMPANADAS 7.25 VE/V

Argentina's traditional filled savoury pastry.

Choose two from:

***BEEF** [Argentine beef, olives, onion & eggs]

***HAM & CHEESE** [Ham, cheese & basil]

***ONION & CHEESE V** [Provolone cheese & caramelised onion]

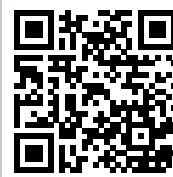
***SPINACH VE/V** [Spinach, red pepper, onion & soya cream]

CHORIZO SAUSAGE 6.95 GF

Grilled Argentine sausage beef & pork. Served with salsa criolla and house salad **(Gluten free option available)**

MORCILLA 6.95

Argentine black pudding. Served with salsa criolla and house salad



FOOD MENU
KIDS MENU



WINES & DRINKS MENU
COCKTAILS & SPIRITS

BLACK ANGUS ARGENTINE CHARGRILLED STEAKS

GF

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

SERVED WITH A CHOICE OF ONE SIDE: THICK CUT CHIPS /DRESSED HOUSE SALAD /CREAMED MASHED POTATO

	200g [7oz]	250g [9oz]	350g [12oz]	500g [18oz]
CUADRIL Prime Rump steak	15.95	19.95	25.50	36.95
CHORIZO Prime Sirloin steak	19.25	23.95	30.95	41.95
ANCHO Prime Rib-Eye steak	21.50	25.30	32.25	43.25
LOMO Prime Fillet steak	27.50	34.50	44.50	61.50

Our cows enjoy a free-range lifestyle. The Argentinian beef takes its unique and authentic flavor from to the combination of the climate, the land, and the vegetation.

FOR THE INDULGENT FOODIE OR FOR SHARING

BUENOS AIRES STEAK SAMPLER 65.50 GF

170 gr (6oz) of each of our four steak cuts: Rump / Rib-eye/ Sirloin / Fillet . Served with a choice of two sides: thick cut chips /creamy mashed potato /dressed house salad.

ARGENTINE EXPERIENCE PLATTER 44.50

200g (7oz) Sirloin Steak / 200g (7oz) Rump Steak / Chorizo sausage / Beef empanada / Morcilla / Humita (mashed sweetcorn)

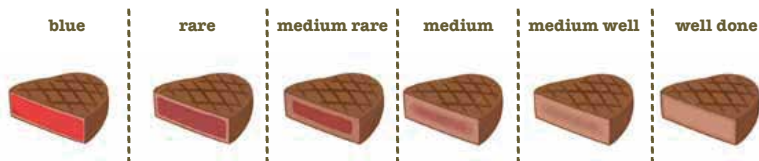
SAUCES 2.85

MUSHROOM SAUCE
PEPPERCORN SAUCE
BLUE CHEESE SAUCE

TOPPINGS 2.25 GF

PROVENZAL SAUCE
CHIMICHURRI BUTTER
CHIMICHURRI SAUCE

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.

SIDES

HOUSE SALAD 4.25 GF/VE/V

Mixed leaves, cucumber, onion and tomatoes with Vinaigrette dressing

ONION SALAD 4.25 GF/VE/V

Onion and tomatoes, with oregano and olive oil

PORTOBELLO MUSHROOMS 5.50 GF/VE/V

With garlic and parsley sauce

SAUTÉED GREEN BEANS 4.25 GF/V

French beans with butter

CREAMY SPINACH 4.25 V

POTATOES 4.25 GF/V

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

HUMITA 4.95 GF/VE/V

Argentina's traditional mashed sweetcorn and onion, topped with melted cheese (vegan option available)

LENTIL GUISO 4.25 GF/VE/V

Lentil, celery, carrots, tomato and onion stew

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. ALL GRATUITIES GO DIRECTLY TO OUR STAFF. COVID SECURE POLICY: www.ba-nights.co.uk/covid-secure