



Menu

Starters

- Plato Degustación:** Traditional tasting platter
Small *Empanada*, *Provoleta* and *Aubergines* on toasted bed Bread. £6.00
- Empanadas:** 2 Argentine style filled pastries beef, spinach & ricotta. £6.00
- Berenjenas al escabeche:** Aubergines preserved in olive oil, garlic and spices, croutons, black olives and dried tomatoes. (V) £5.00
- Provoleta:** Grilled provolone cheese and crusty toasted bread served with sides of crispy bacon, spring onions. (V) £6.00
- Verduras grilladas, Quinoa con centro de queso de Cabra:**
Grilled vegetables, Quinoa with a centre of soft goat cheese. (V) £6.50
- Salmón ahumado, palta y tartar de vegetales:**
Smoked salmon, avocado and vegetables tartar. £7.50
- Palmitos, langostinos sobre pionono con Salsa Cocktail:**
Hearts of palms, langoustines on pionono bread with Salsa Cocktail. £7.50
- Yuca chorreada:** Cassava baked with semi-cured cheese and Spanish chorizo. £6.00
- Hongos rebozados al Parmesano con Salsa Bearnaise:**
Mushrooms coated in Parmesan served with Bèarnaise sauce. £6.00
- Ensalada Caesar en interior de pimientos del piquillo:**
Del Piquillo peppers stuffed with Caesar salad. £6.00
- Chorizo de cerdo:** Argentine style pork sausage £3.50
- Chistorra:** Thin Spanish style pork and paprika sausage. £6.00
- Morcilla:** Grilled pork black pudding with onion. £3.00
- Mollejas:** Grilled beef sweetbreads cooked with lemon juice. £6.50

Main Courses

From the Asador

Vacío: Boneless beef flank, one of the most typical Argentine barbeque cuts. <u>Medium slow-cooked cut for optimum flavour.</u>	£17.00
Asado: Flank on the bone, together with vacio, the king of Argentine grills. <u>Medium slow-cooked cut for optimum flavour.</u>	£17.00
Cordero: Lamb cuts seasoned the “Argentine way”.	£17.50
Cordero Entero: Whole lamb.	(available on request)

From the Grill

Chorizos: Argentine style pork sausage	(2 units)	£ 7.00
Mollejas: Crispy chargrilled beef sweetbreads cooked with lemon juice.		£19.00
Bife Angosto: Prime Sirloin	available in 250g & 400g	£17.50 £23.00
Bife Ancho: Prime Rib-eye	available in 250g & 400g	£16.00 £22.00
Cuadril: Prime Rump	available in 400g	£22.00
Lomo: Prime Fillet	available in 300g	£25.50
Entraña c/puré de papas: Thin skirt of beef w/mashed potatoes.		£18.00
Brochette de Lomo c/fritas: Chargrilled onions, peppers and Prime fillet wrapped in “pata negra pancetta” on a skewer with chips.		£19.50
Bondiola de Cerdo con puré de batatas: Pork Bondiola with mashed sweet potatoes. <i>A Classic!</i>		£19.00
Haloumi wrap: Grilled haloumi cheese, peppers, mushrooms and onions served in a warm tortilla wrap with hummus and sweet chilli sauce. (V)		£16.50

Parrilladas

Mixed Grill braziers (minimum 2 people)

Tradicional: “Traditional Argentine barbeque”, boneless flank, pork sausage, black pudding, chistorra, lamb or short ribs & other assorted cuts.

Without beef sweetbreads: Per person: £22.50

With beef sweetbreads: Per person: £27.00

Cambalache: 250g of Prime cuts (Sirloin or Rib-Eye), Bondiola pork or Thin skirt of Beef with pork sausage, black pudding and Galician sausage.

Per person: £21.00

A la Cruz: 400g of Prime cuts (Sirloin, Rib-Eye or Rump) with pork sausages, black pudding.

Per person: £28.00

From the Kitchen

Milanesas: Two fried thin breaded beef steaks, one of the most popular Argentine dishes.

£21.00

Served with a choice of mashed potatoes, fries or green salad.

Side orders

Ensaladas, *Salads*

Mixta: Lettuce, tomato & onion salad. £5.00

Verde: Green salad. £5.00

Tomate, cebolla y aceitunas negras: tomato, white onion salad and black Cuquillo olives. £5.00

Rúcula con queso Parmesano: Rocket salad with Parmesan cheese shavings. £5.00

Chaucha y huevo: Green beans and free range boiled egg. £5.50

Remolacha y huevo: Beetroot and free range boiled egg. £5.50

Papas, *Potatoes*

Asadas a la sal: Rock salt baked baby potatoes. £5.50

Fritas: French fries. £4.50

Fritas a la Provenzal: French fries with Provenzal dressing £5.50

Puré de papas: Mashed Potatoes. £5.00

Champignons salteados: Sautés mushrooms with garlic & olive oil. £5.50

Espinacas a la crema: Creamy spinach. £6.00

Desserts

Flan: Authentic homemade Crème Caramel with whipped cream or Dulce de Leche. £5.00

Panqueques: Traditional Argentine pancakes filled with Dulce de Leche. £5.75

Helados y Sorbetes: Traditional Argentine style ice creams and sorbets;
(Ice-cream: Dulce de Leche, Chocolate, Vanilla or Fior di Latte;
Sorbets: Lemon and Raspberry).

One Scoop £3.75
Two Scoops £5.25

Frutas de Verano con helado y almíbar de Miel: Seasonal Summer fruits with ice-cream and honey syrup £5.75

Cremoso de chocolate: Truffle-like creamed chocolate with coconut milk and fresh apple. £6.00

A discretionary service charge of 12.5% will be added to the bill