

Empanadas

Beef/Cheese traditional Argentine pastries

Choripan

Argentine beef & pork sausage, criollita, toasted sour dough

Corn Tacos (V)

Avocado, tomato, yellow peppers, roasted corn, olives & fresh chilli

MAINS

Bife de Cuadril 225g

Our meaty rump steak served with hand cut chips and a choice of beárnaise or pepper sauce

Grilled Spatchcock Chicken

Whole spring chicken, Sriracha aioli, mixed salad

Pan-Fried Salmon

Pak choi, ginger-soy dressing, sesame

ALL SERVED WITH A SELECTION OF GRILLED VEGETABLES & MIXED SALAD

DESSERTS

Churros

Sugared doughnut sticks with dulce de leche and bitter chocolate dips

Dulce de Leche Ice Cream

Artisan Ice Cream by Sulqui

2 Courses £32

3 Courses £38

EXTRA SUPPLEMENTS

Glass of Prosecco £8

Grilled Gambas Starter £7

Bife de Lomo 225g £11

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ALLERGEN INFORM



Empanadas

Beef/Cheese traditional Argentine pastries

Crab Croquetas

White Devon crab, bechamel, Sriracha aioli, pickled chilli

Corn Tacos (V)

Avocado, tomato, yellow peppers, roasted corn, olives & fresh

MAINS

Bife Ancho 300g

The real 'steak eater's steak', served with hand cut chips and a choice of beárnaise or pepper sauce

Bife de Lomo 225g

Our most tender cut, served with hand cut chips and a choice of beárnaise or pepper sauce

Grilled Spatchcock Chicken

Whole spring chicken, Sriracha aioli, mixed salad

Pan-Fried Salmon

Pak choi, ginger-soy dressing, sesame

ALL SERVED WITH A SELECTION OF GRILLED VEGETABLES & MIXED SALAD

DESSERTS

Churros

Sugared doughnut sticks, dulce de leche and bitter chocolate dips

Banoffee Pie

Dulce de leche, cream, oreo biscuit base, ice cream

Chocolate Mousse Cake

Dark chocolate, caramelised milk, berries

2 Courses £44

3 Courses £50

EXTRA SUPPLEMENTS

Grilled Gambas Starter £7

Bife Ancho 400g or Bife de Lomo 300g £10

Bife de Wagyu 250g £26

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LECTION OF START

Empanadas

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Grilled Gambas

Argentine red prawns, chimi mayonnaise, lemon

Sausage Platter

Argentine sausage, lamb & mint chorizo, chorizo pincho & chicken longaniza

STEAK SAMPLER

100g each of the following cuts:

Bife Ancho

The 'steak eater's steak' known for its rich & buttery flavour

Bife de Chorizo

Our juicy sirloin steak with its flavoursome belt of crackling

Bife de Lomo

Our most tender cut with a 'melt in your mouth' texture & delicate flavour

Bife de Cuadril

The heart of rump known for its lean texture & meaty flavour

ALL SERVED WITH A SELECTION OF HAND CUT CHIPS, GRILLED VEGETABLES & MIXED SALAD

DESSERT SAMPLER

Churros

Sugared doughnut sticks with dulce de leche and bitter chocolate dips

Panna Cotta

Italian 'cooked cream' with a topping of raspberry coulis

Banoffee Pie

Banana, dulce de leche, cream, oreo base

£90 PER PERSON (minimum x2)

ALL PRICES INCLUSIVE OF VAT. A 10% DISCRETIONARY SERVICE WILL BE ADDED TO YOUR BILL. ADDED TO YOUR BILL.
SOME DISHES MAY CONTAIN NUTS. PLEASE
SPEAK TO YOUR SERVER FOR FURTHER
ALLERGEN INFORMATION



STARTERS

Empanadas

Traditional cheese Argentine pastries

Grilled Vegetables (V)

Selection of grilled vegetables drizzled with chimichurri

Corn Tacos (V)

Avocado, tomato, yellow peppers, roasted corn, olives & fresh chilli

MAINS

Spicy Quinoa (V)

Chopped vegetables, corn, sun blushed tomatoes, mushrooms

Mushroom Ravioli

Wild mushroom, double cream, parmesan, truffle oil

Pastel de Papas (V)

Green lentils, carrots, smoked aubergine, tomato, puré de

DESSERTS

Churros

Sugared doughnut sticks with dulce de leche and bitter chocolate dips

Sorbet (V)

Selection of artisan sorbet by Sulqui

2 Courses £26 3 Courses £32

All items marked (V) suitable for vegan diets

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