



LOMITO

PRE-DINNER COCKTAILS

Argentine 75 Gin, Hesperidina, Sparkling Wine	11.25
El Lomito 1899 Gin, Aperol, Lime	9.50
Aperol Spritz Prosecco, Sparkling Water	8.75
Classic Martini Gin/Vodka, Dry Vermouth, Olive/Twist	10.25
Negroni Gin, Vermouth Rosso, Campari	9.75

OLD FASHIONED COCKTAILS

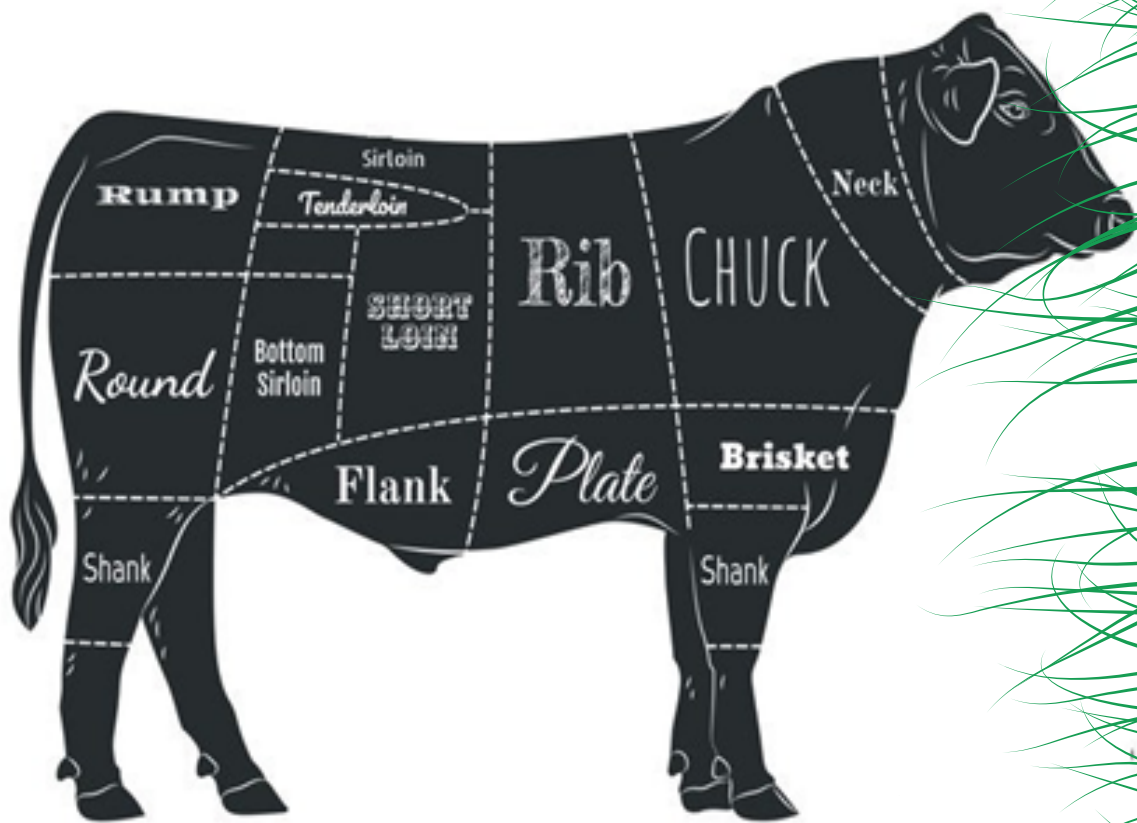
Classic Old Fashioned Bourbon, Angostura Bitters, Sugar Cube	10.25
Chi Chi's Cocoa Washed Dark Rum, Carob, Dandelion Bitters	11.25
Maraschino Bourbon, Heering Cherry Liqueur, Maple Syrup, Chocolate Bitters	10.75
Vanilla & Pear Dark Rum, Vanilla & Pear Syrup, Caramelised Pear	11.25

ALLERGEN LIST AVAILABLE FOR ALL COCKTAILS

STARTERS

Pumpkin Soup Orange & date puré, pumpkin seed, toasted sour dough	7.50
Empanadas Beef/Cheese traditional Argentine pastries	8.75
Salmon Ceviche Sashimi Salmon, tiger milk, lime, chilli, plantain crisp	9.25
Crab Croquetas Devon crab, parmesan, chimi mayonnaise, pickled chilli	10.75
Glazed Pork Belly Orange segments, soybean and sweet chilli sauce	11.25
Golden Beetroot Salad Feta, figs, tomatoes, walnuts, rocket, balsamic glaze	8.50
Grilled Gambas Argentine red prawns, chimi mayonnaise, lemon	15.75
Provoleta Grilled provolone cheese, sun blushed tomato, sour dough	9.75
Mushroom Bruschetta Chestnut mushrooms, sour dough, goat's cheese, truffle cream	8.95
Sausage Platter (Please allow 15 min cooking time) Argentine sausage, lamb & mint chorizo, chorizo pincho, chicken longaniza served on a grilled romano pepper	19.25

All prices inclusive of VAT. A 10% discretionary service will be added to your bill.
Some dishes may contain nuts. Allergen list available.



Ribeye (Bife Ancho) Our most flavoursome cut with extensive marbling throughout. Rich, buttery & tender, our ribeye is renowned as being the 'steak eater's steak.'

Chef recommendation *Medium Rare/Medium*

Sirloin (Bife de Chorizo) Our sirloin is famed for its beautiful belt of crackling. Offering the perfect muscle to fat ratio, this harmonious cut has a perfectly meaty but juicy finish.

Chef recommendation *Medium Rare/Medium*

Fillet (Bife de Lomo) Our fillet is our most popular & sought-after cut. This amazingly tender steak is from the seldom exercised tenderloin muscle which results in a delicate, melt in your mouth flavour.

Chef recommendation *Rare/Medium Rare*

Rump (Bife de Cuadril) Our rump steak is sourced from the eye of the rump. Undoubtedly our most lean cut with the least amount of marbling. This cut of steak has a strong, meaty flavour.

Chef recommendation *Rare/Medium Rare*

Our steaks are sourced from British origin grass fed cattle breeds that naturally graze along the vast terrain of the Argentine Pampas. We believe that a great steak should not only be about fat content and flavour but should also provide healthy nutrition.

STEAKS

	225g	300g	per 100g extra
Bife Ancho (Ribeye)	26.00	33.50	10.75
Bife de Chorizo (Sirloin)	24.75	31.50	10.25
Bife de Lomo (Fillet)	32.75	42.50	14.00
Bife de Cuadril (Rump)	21.75	27.50	9.00

Extra Sauces 2.00 Peppercorn, Chimi Mayonnaise, Criollita, Béarnaise, Beef Gravy, Chipotle

Extra Butters 2.00 Garlic & Herb, Truffle, Nduja

ALL STEAKS SERVED WITH EITHER HAND CUT CHIPS, PURÉ DE PAPAS, OR A MIXED SALAD ALONG WITH A SAUCE OF YOUR CHOICE

Churrasco de Chorizo 280g 31.50

Butterflied sirloin marinated in garlic, parsley & olive oil

Steak Sampler 600g 65.75

150g of each of our four cuts

Tira de Ancho 600g 62.50

Spiral cut ribeye basted with a churrasco sauce

Surf Your Turf 7.50

Extra two gambas

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Some dishes may contain nuts. Allergen list available.

MAINS

Spatchcock Chicken

Whole spring chicken, mixed salad, lemon, chipotle

19.50

Steamed Salmon

Ginger-soy salmon, carrot puré, grilled asparagus

22.75

Bife de Wagyu

250g indulgent Australian Wagyu, hand cut chips, sauce of your choice (Halal Accredited)

56.75

Argentine Beef Burger

Provolone cheese, pancetta, beer sour dough bun, Sriracha mayo, mustard onions, hand cut chips

17.25

Lamb Rump

Roasted new potatoes, asparagus, cherry tomatoes, gravy

24.75

Parrillada (For Two)

Mixed grill of 225g rump, corn fed chicken, Argentine sausage, lamb chorizos, chorizo pincho, pork belly, hand cut chips, bearnaise & pepper sauce

54.75

Mushroom Tagliatelle (V)

Porcini mushrooms, vegan double cream, tarragon

16.50

Pastel de Papas (V)

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

13.75

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SIDES

Hand Cut Chips	4.25
Sweet Potato Fries	5.00
Grilled Vegetables	6.00
Mixed Greens with Cherry Tomatoes	6.75
Puré de Papas	4.25
King Trumpet Mushrooms	6.25
Mixed Salad	4.25
Spinach with Garlic & Lemon	5.75
Humitas	5.00
Fried Onions	3.50
Tomato & Pomegranate Salad	6.00
Spicy Chorizo Mac & Cheese	7.50

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DESSERTS

White Chocolate Cheesecake

Mascarpone, digestive biscuit, raspberry coulis, berries

7.95

Banoffee Pie

Banana, dulce de leche, cream, oreo base, dulce de leche ice cream

7.50

Churros

Sugared donut sticks, dulce de leche & chocolate dip

5.50

Apple Crumble

Bramley apple, crumble topping, custard

7.25

Malbec Poached Pear

Malbec, maraschino syrup, pistachio granola, vanilla ice cream

8.25

Sticky Toffee Pudding

Dates, black treacle, vanilla ice cream

6.50

Ice Cream & Sorbet

Artisan ice creams & sorbets by Sulqui

5.50

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