



LOMITO

## PRE-DINNER COCKTAILS

Argentine 75 10.75  
Gin, Hesperidina, Sparkling Wine

The Americano 8.50  
Campari, Sweet Vermouth, Soda

Aperol Spritz 8.75  
Prosecco, Sparkling Water

Classic Martini 9.75  
Gin/Vodka, Dry Vermouth, Olive/Twist

Negroni 9.50  
Gin, Vermouth Rosso, Campari

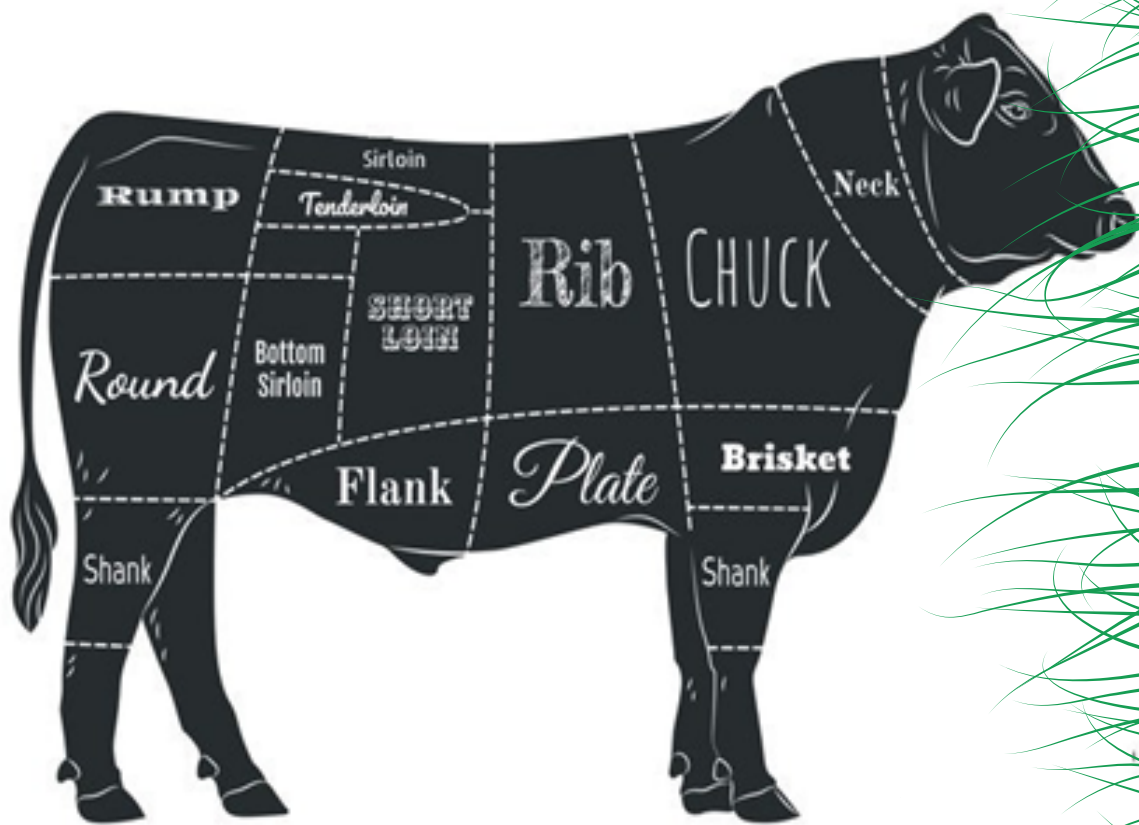
Old Fashioned 9.75  
Bourbon, Angostura Bitters, Sugar Cube

ALLERGEN LIST AVAILABLE FOR ALL COCKTAILS

## STARTERS

<b>Empanadas</b> Beef/Cheese traditional Argentine pastries	7.75
<b>Salmon Ceviche</b> Sashimi Salmon, tiger milk, lime, chilli, plantain crisp	9.75
<b>Crab Croquetas</b> Devon crab, parmesan, chimi mayonnaise, pickled chilli	9.75
<b>Glazed Pork Belly</b> Orange segments, soybean and sweet chilli sauce	10.75
<b>Golden Beetroot Salad</b> Feta, figs, tomatoes, walnuts, rocket, balsamic glaze	8.25
<b>Grilled Gambas</b> Argentine red prawns, chimi mayonnaise, lemon	15.25
<b>Provoleta</b> Grilled provolone cheese, sun blushed tomato, sour dough	8.95
<b>Mushroom Bruschetta</b> Chestnut mushrooms, sour dough, goat's cheese, truffle cream	7.95
<b>Pulpo a la Parrilla</b> Grilled octopus tentacle, purple potato salad, rocoto pepper sauce	11.50
<b>Sausage Platter</b> (Please allow 15 min cooking time) Argentine sausage, lamb & mint chorizo, chorizo pincho, chicken longaniza served on a grilled romano pepper	18.25

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)	25.00	32.25	10.25
Bife de Chorizo (Sirloin)	23.75	30.25	9.75
Bife de Lomo (Fillet)	31.75	41.25	13.50
Bife de Cuadril (Rump)	20.75	26.25	8.50

Extra Sauces 1.50 Peppercorn, Chimi Mayonnaise, Béarnaise, Beef Gravy, Chipotle

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 Butterflied sirloin marinated in garlic, parsley & olive oil	30.25
Steak Sampler 600g 150g of each of our four cuts	61.75
Tira de Ancho 600g Spiral cut ribeye basted with a churrasco sauce	58.50
Surf Your Turf Extra two gambas	7.00

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## MAINS

### Spatchcock Chicken

Whole spring chicken, mixed salad, lemon, chipotle

18.50

### Miso Glazed Salmon

Glazed tenderstem broccoli, squid ink mayonnaise

21.75

### Bife de Wagyu

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

53.75

### Argentine Beef Burger

Provolone cheese, pancetta, beer sour dough bun, pickled cucumber, mustard aioli, bbq sauce, hand cut chips

16.25

### Grilled Lamb Cutlets

Broad beans, watercress, sugar snaps, pomegranate, mint salsa verde

26.75

### Parrillada (For Two)

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

56.75

### Spicy Quinoa (V)

Grilled vegetables, corn, black beans, tomatoes, mushrooms

15.00

### Moving Mountains Burger (V)

Tomato, bbq sauce, pickled chilli, guacamole, plantain

14.50

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## SIDES

Hand Cut Chips	4.00
Sweet Potato Fries	4.75
Grilled Vegetables	5.50
Tenderstem Broccoli	6.75
Puré de Papas	4.00
Grilled Mushrooms	6.25
Mixed Salad	4.00
Spinach with Garlic & Lemon	5.25
Humitas	4.50
Fried Onions	3.50
Tomato & Pomegranate Salad	5.50

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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

7.25

### Churros

Sugared donut sticks, dulce de leche & chocolate dip

5.50

### Passion Fruit & Chocolate Ganache

Biscuit base, raspberry sorbet, buttery crumble

7.25

### 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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