



LOMITO

PRE-DINNER COCKTAILS

Argentine 75

Gin, Hesperidina, Sparkling Wine

13.00

Limoncello Spritz

Limoncello, Prosecco, Soda

11.25

Classic Martini

Gin/Vodka, Dry Vermouth, Olive/Twist

12.75

Negroni

Gin, Vermouth Rosso, Campari

12.25

Old Fashioned

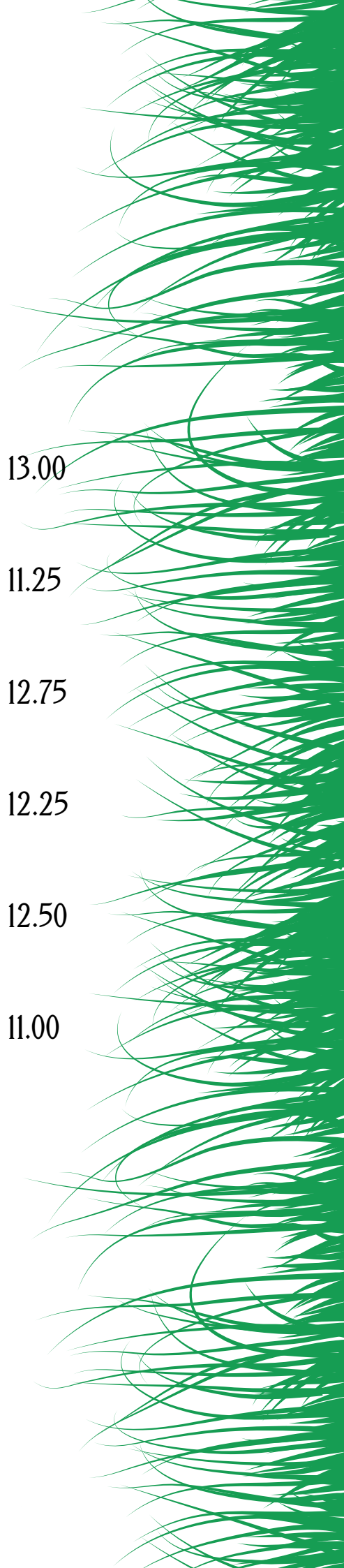
Bourbon, Angostura Bitters, Sugar Cube

12.50

Hugo Spritz

St-Germain Elderflower, Prosecco, Mint, Soda

11.00



SNACKS TO SHARE

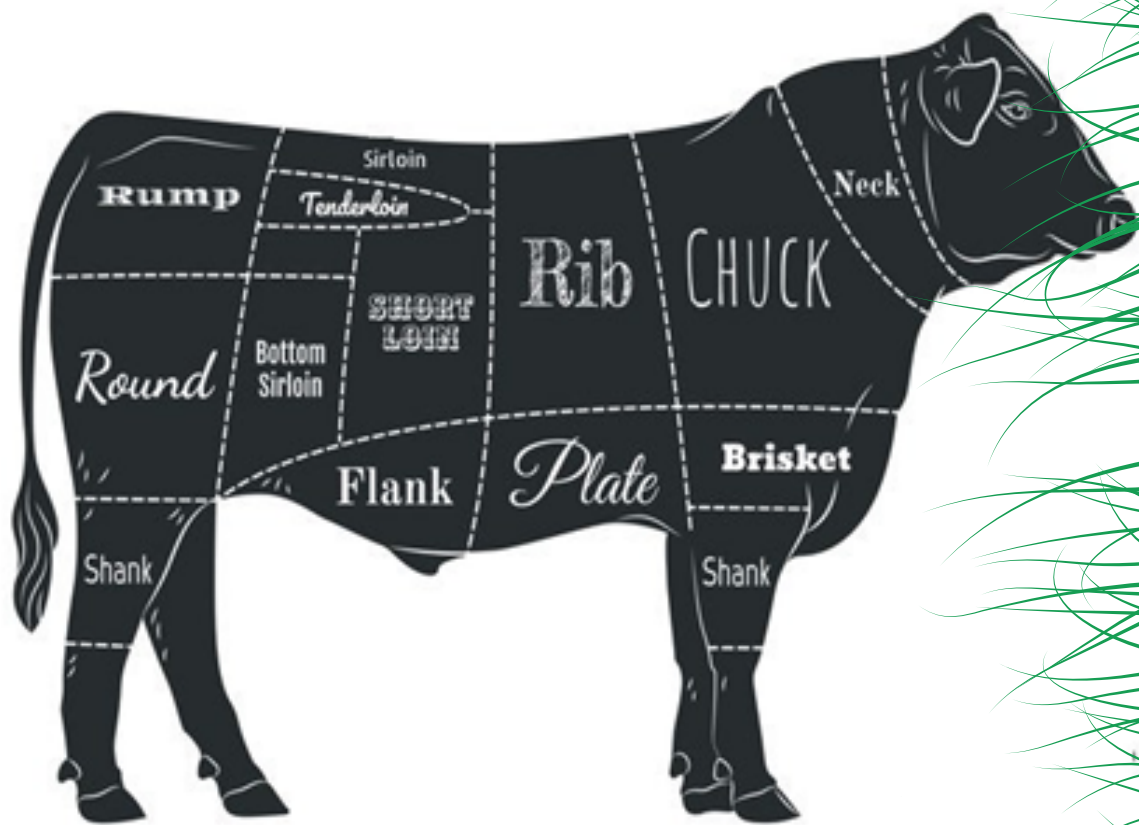
Gordal Olives (V)	5.75
Spanish green olives, chilli flakes	
Criollita Bruschetta (V)	3.00
Tomato, peppers, olive oil, garlic, red onion, parsley, crostini	
Corn Ribs (V)	6.00
Ketjap manis, chives	
Chorizo Pincho	4.25
Grilled paprika sausage, mustard aioli (each)	

SMALL PLATES (To share or to keep)

Empanadas	4.95
Beef/Cheese/Tuna Melt/Pulled Pork & Kimchi Argentine pastries (each)	
Crab Croquetas	11.25
White Devon crab meat, bechamel, Sriracha aioli, pickled chilli	
Glazed Pork Belly	12.50
Orange segments, soybean and sweet chilli sauce	
El Jardin Tacos (V)	9.75
Palm hearts, corn, baby gem, radish, avocado, crispy onion, lime, truffle oil	
Grilled Gambas	16.75
Argentine red prawns, chimi mayonnaise, lemon	
Seabass Ceviche	13.50
Citrus marinated seabass, aji amarillo, tiger milk, pomegranate, onion	
Provoleta	11.95
Grilled provolone cheese, sun blushed tomato, sour dough	
Tuna Ceviche	13.75
Citrus marinated tuna, avocado, mango, spring onion, papad shell	
Steak Tartare	18.50
Lomo de cuadril, egg yolk, cornichon, capers, Worcestershire sauce	
Chicken Karaage	9.75
Crispy fried chicken, Kewpie mayo, lemon	
Burrata & Tomato Salad	17.00
Assortment of fresh tomatoes, criollita, balsamic glaze, basil vinaigrette	
Sausage Platter	21.75
Argentine sausage, lamb & mint chorizo, chorizo pincho, chicken longaniza served with a grilled romano pepper (Please allow 15mins cooking time)	

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)	30.75	39.00	12.25
Bife de Chorizo (Sirloin)	28.50	35.50	11.50
Bife de Lomo (Fillet)	37.75	48.00	15.00
Bife de Cuadril (Rump)	25.00	31.50	10.25

Extra Sauces 2.50 Peppercorn, Chimi Mayonnaise, Criollita, Béarnaise, Beef Gravy, Chipotle

Extra Butters 2.50 Garlic & Herb, Truffle

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

Churrasco de Chorizo 280g 36.00

Butterflied sirloin marinated in garlic, parsley & olive oil

Steak Sampler 600g 80.00

150g of each of our four cuts

Tira de Ancho 600g 77.00

Spiral cut ribeye basted with a churrasco sauce

El Escorpión 280g 37.00

Marinated sirloin, scorpion pepper, coconut milk, red onion, chilli

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Some dishes may contain nuts. Allergen list available.

MAINS

Grilled Spatchcock Chicken

Whole spring chicken, Sriracha aioli, mixed salad

21.75

Pan-Fried Salmon

Pak choi, ginger-soy dressing, sesame

27.75

Bife de Wagyu

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

69.50

Argentine Beef Burger

Provolone cheese, pancetta, beer sour dough bun, salsa golf, beef tomato, hand cut chips

20.75

Lamb Chops

Mange tout, lambs lettuce, pomegranate, red onion, mint sauce

31.75

Steak Salad

Trimmed marinated sirloin, baby gem, onion, tomato, blue cheese

28.50

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

65.00

Mushroom Ravioli

Wild mushroom, double cream, parmesan, truffle oil

22.50

Pastel de Papas (V)

Vegan mince, green lentils, carrots, tomato, puré de papas

16.00

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SIDES

Hand Cut Chips	4.75
Sweet Potato Fries	6.75
Grilled Vegetables	8.00
Miso Tenderstem Broccoli	7.75
Puré de Papas	4.75
Grilled Mushrooms	7.00
Mixed Salad	4.75
Spinach with Garlic & Lemon	6.50
Mac & Cheese	7.75
Fried Onions	3.50
Humitas	6.00

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DESSERTS

Tiramisu

Mascarpone, savoiardi biscuit, coffee

9.75

Banoffee Pie

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

9.75

Churros

Sugared donut sticks, dulce de leche & chocolate dip

8.00

Lemon & Lime Cheesecake

Digestive biscuit, cream cheese, double cream

9.75

Trio de Panna Cotta

Individually topped with raspberry, dulce de leche, mango

8.50

Sticky Toffee Pudding

Dates, black treacle, vanilla ice cream

9.50

Ice Cream & Sorbet

Artisan ice creams & sorbets by Sulqui

8.00

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