
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

Please let us know of any allergies or dietary requirements.
Allergen menu available upon request.
We make every effort to avoid cross contamination but cannot guarantee dishes & drinks are totally allergen free.

SNACKS TO SHARE

Gordal Olives (V) 6.00
Spanish green olives, chilli flakes

Criollita Bruschetta (V) 4.00
Tomato, peppers, olive oil, garlic, red onion, parsley, crostini

Corn Ribs (V) 6.25
Ketjap manis, chives

Chorizo Pincho 4.50
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 11.50
White Devon crab meat, bechamel, Sriracha aioli, pickled chilli

Glazed Pork Belly 12.75
Orange segments, soybean and sweet chilli sauce

El Jardin Tacos (V) 9.75
Palm hearts, corn, baby gem, radish, avocado, onion, lime, truffle oil

Grilled Gambas 17.00
Argentine red prawns, chimi mayonnaise, lemon

Seabass Ceviche 14.00
Citrus marinated seabass, aji amarillo, tiger milk, pomegranate, onion

Provoleta 12.25
Grilled provolone cheese, sun blushed tomato, sour dough

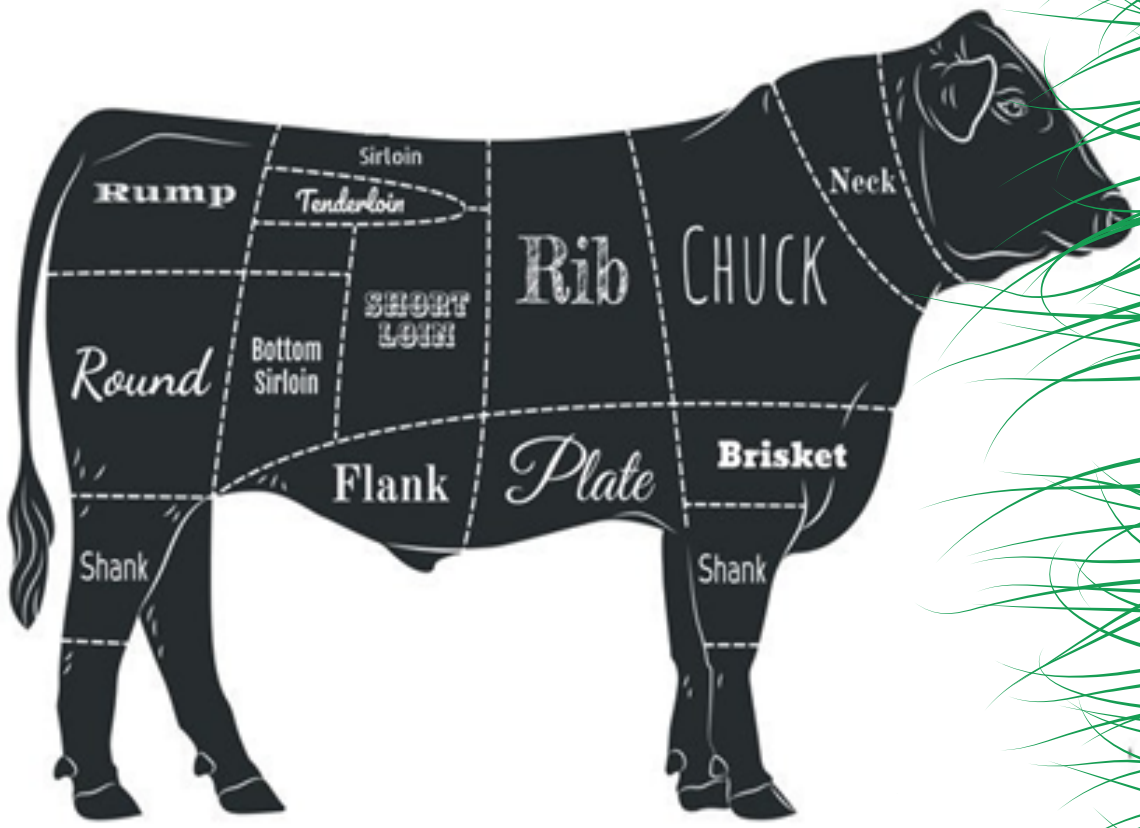
Tuna Ceviche 14.00
Citrus marinated tuna, avocado, mango, spring onion, papad shell

Steak Tartare 18.50
Lomo de cuadril, egg yolk, cornichon, capers, Worcestershire sauce

Chicken Karaage 10.25
Crispy fried chicken, Kewpie mayo, lemon

Burrata & Tomato Salad 17.00
Assortment of fresh tomatoes, criollita, balsamic glaze, basil vinaigrette

Sausage Platter 22.75
Argentine sausage, lamb & mint chorizo, chorizo pincho, chicken longaniza served with a grilled romano pepper (Please allow 15mins cooking time)



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 cattle breeds that are reared along the vast terrain of the South American 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)	31.75	40.00	12.50
Bife de Chorizo (Sirloin)	29.50	37.00	12.00
Bife de Lomo (Fillet)	39.00	49.50	15.50
Bife de Cuadril (Rump)	25.75	32.50	10.50

Extra Sauces 3.00 Peppercorn, Chimi Mayonnaise, Criollita, Béarnaise, Beef Gravy, Chipotle

Extra Butters 3.00 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 37.00
Butterflied sirloin marinated in garlic, parsley & olive oil

Steak Sampler 600g 82.50
150g of each of our four cuts

Tira de Ancho 600g 79.50
Spiral cut ribeye basted with a churrasco sauce

El Escorpión 280g 38.00
Marinated sirloin, scorpion pepper, coconut milk, red onion, chilli

All prices inclusive of VAT. A 10% discretionary service will be added to your bill.
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MAINS

Grilled Spatchcock Chicken — 22.50
Whole spring chicken, Sriracha aioli, mixed salad

Pan-Fried Salmon — 28.50
Pak choi, ginger-soy dressing, sesame

Bife de Wagyu — 71.50
250g indulgent Australian Wagyu, hand cut chips, sauce of your choice (Halal Accredited)

Argentine Beef Burger — 20.75
Provolone cheese, pancetta, beer sour dough bun, salsa golf, beef tomato, hand cut chips

Lamb Chops — 32.50
Mange tout, lambs lettuce, pomegranate, red onion, mint sauce

Steak Salad — 29.00
Trimmed marinated sirloin, baby gem, onion, tomato, blue cheese

Parrillada (For Two) — 67.00
Mixed grill of 225g rump, corn fed chicken, Argentine sausage, lamb chorizos, chorizo pincho, lamb chops, hand cut chips, bearnaise & pepper sauce

Mushroom Ravioli — 23.00
Wild mushroom, double cream, parmesan, truffle oil

Pastel de Papas (V) — 16.50
Vegan mince, green lentils, carrots, tomato, puré de papas

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 — 9.75
Mascarpone, savoiardi biscuit, coffee

Banoffee Pie — 9.75
Banana, dulce de leche, cream, oreo base, dulce de leche ice cream

Churros — 8.50
Sugared donut sticks, dulce de leche & chocolate dip

Lemon & Lime Cheesecake — 9.75
Digestive biscuit, cream cheese, double cream

Trio de Panna Cotta — 9.00
Individually topped with raspberry, dulce de leche, mango

Sticky Toffee Pudding — 9.50
Dates, black treacle, vanilla ice cream

Ice Cream & Sorbet — 8.00
Artisan ice creams & sorbets by Sulqui

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