



LOMITO

PRE-DINNER COCKTAILS

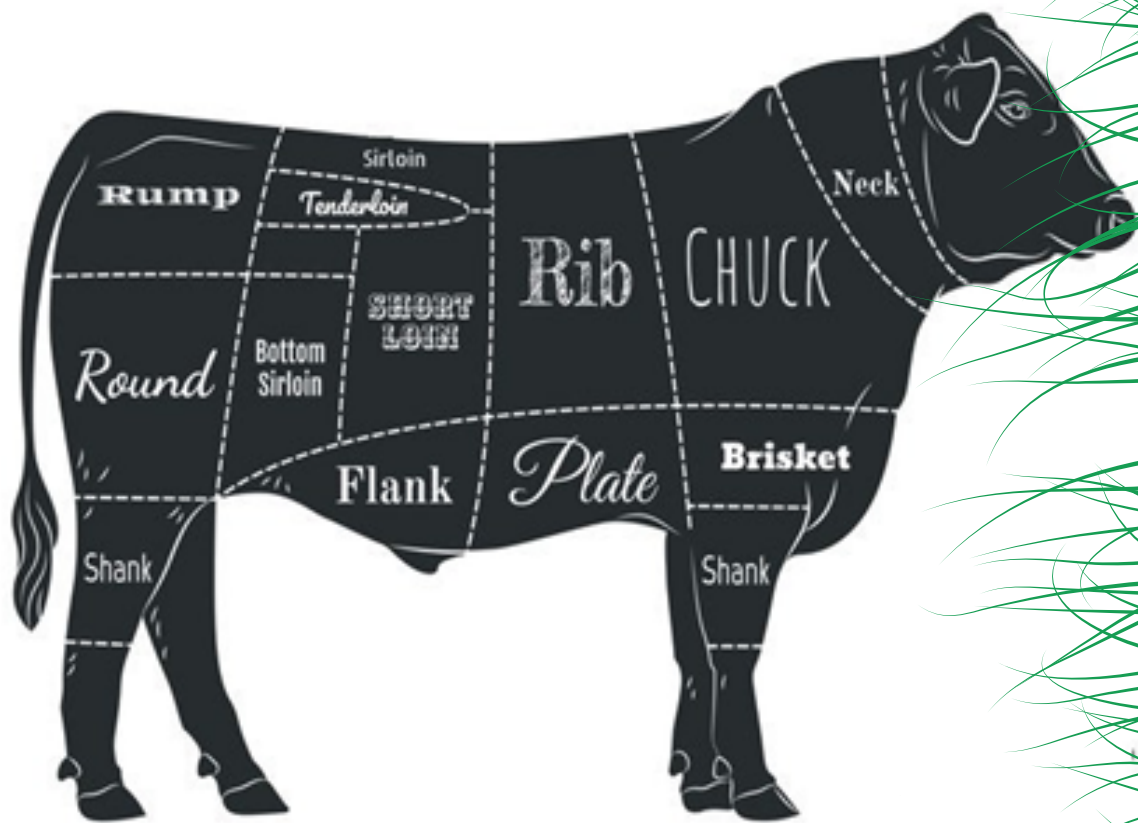
Argentine 75 Gin, Hesperidina, Sparkling Wine	11.75
El Lomito 1899 Gin, Aperol, Lime	10.25
Limoncello Spritz Prosecco, Sparkling Water	9.75
Classic Martini Gin/Vodka, Dry Vermouth, Olive/Twist	11.25
Negroni Gin, Vermouth Rosso, Campari	10.75
Old Fashioned Bourbon, Angostura Bitters, Sugar Cube	11.00
Chi Chi's Cocoa Washed Dark Rum, Carob, Dandelion Bitters	11.25

ALLERGEN LIST AVAILABLE FOR ALL COCKTAILS

STARTERS

Pumpkin Soup Orange & date puré, pumpkin seed, toasted sour dough	8.00
Empanadas Beef/Cheese traditional Argentine pastries	9.25
Seabass Ceviche Citrus marinated seabass, aji amarillo, tiger milk, pomegranate, onion	11.25
Crab Croquetas White Devon crab meat, bechamel, Sriracha aioli, pickled chilli	11.00
Glazed Pork Belly Orange segments, soybean and sweet chilli sauce	12.25
Blue Corn Tacos (V) Avocado, tomato, yellow peppers, roasted corn, olives & fresh chilli	10.50
Grilled Gambas Argentine red prawns, chimi mayonnaise, lemon	16.75
Provoleta Grilled provolone cheese, sun blushed tomato, sour dough	10.25
Mushroom Bruschetta Chestnut mushrooms, sour dough, goat's cheese, truffle cream	9.75
Sausage Platter (Please allow 15 min cooking time) Argentine sausage, lamb & mint chorizo, chorizo pincho, chicken longaniza served on a grilled romano pepper	20.75

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)	27.50	35.00	11.25
Bife de Chorizo (Sirloin)	26.00	33.00	10.75
Bife de Lomo (Fillet)	34.25	44.50	14.75
Bife de Cuadril (Rump)	22.75	29.00	9.50

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 Butterflied sirloin marinated in garlic, parsley & olive oil	33.00
Steak Sampler 600g 150g of each of our four cuts	69.00
Tira de Ancho 600g Spiral cut ribeye basted with a churrasco sauce	65.50
Surf Your Turf Extra two gambas	8.00

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MAINS

Grilled Spatchcock Chicken

Whole spring chicken, Sriracha aioli, mixed salad

19.50

Pan-Fried Salmon

Pak choi, ginger-soy dressing, sesame

24.75

Bife de Wagyu

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

62.50

Argentine Beef Burger

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

19.25

Lamb Rump

Roasted new potatoes, tenderstem broccoli, cherry tomatoes, gravy

26.75

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

57.75

Mushroom Ravioli

Wild mushroom, double cream, parmesan, truffle oil

19.75

Pastel de Papas (V)

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

15.00

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SIDES

Hand Cut Chips	4.75
Sweet Potato Fries	5.50
Grilled Vegetables	6.50
Miso Tenderstem Broccoli	7.75
Puré de Papas	4.75
Grilled Mushrooms	6.50
Mixed Salad	4.75
Spinach with Garlic & Lemon	5.75
Humitas	5.00
Fried Onions	3.75
Beetroot, Walnut & Feta Salad	6.00
Mac & Cheese	6.50

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DESSERTS

Tiramisu

Mascarpone, savoiardi biscuit, coffee

8.00

Banoffee Pie

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

8.25

Churros

Sugared donut sticks, dulce de leche & chocolate dip

7.00

Chocolate Mousse Cake

Dark chocolate, caramelised milk, berries

9.75

Trio de Panna Cotta

Individually topped with raspberry, dulce de leche, mango

7.75

Sticky Toffee Pudding

Dates, black treacle, vanilla ice cream

7.75

Ice Cream & Sorbet

Artisan ice creams & sorbets by Sulqui

7.00

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