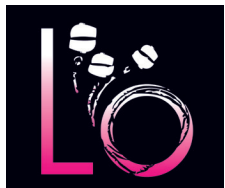


PRE-DINNER DRINKS

Classic Martini <i>Premium vodka/gin with a twist or olives</i>	8.00	L'Amor <i>Seductive combination of vodka, passionfruit & strawberry</i>	7.00	Argentine 75 <i>Gin Mare, Hesperidina, lemon juice topped with champagne</i>	8.00
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STARTERS

Empanadas <i>Beef/Cheese traditional Argentine pastries</i>	6.50	Choripan <i>Argentine beef & pork sausage, criollita & toasted sour dough</i>	6.00	Provoleta <i>Grilled provolone cheese, cherry tomatoes, fresh herbs & toasted sour dough</i>	7.00
Salmon Ceviche <i>Sashimi salmon, citrus juices, jalapeno chilli, coriander & mustard oil</i>	7.50	Grilled Gambas <i>Argentine red prawns, mixed salad & aioli</i>	14.00	Sausage Platter <i>Argentine sausage, morcilla, chorizo pincho & chicken longaniza</i>	12.00
Palmito Salad <i>Palm hearts, cherry tomatoes, olives, red onion, avocado and endive</i>	6.25	Carpaccio de Cuadril <i>Seared thinly sliced rump, citrus truffle mayonnaise, rocket & avocado</i>	8.25	Portobello Bruschetta <i>Toasted sour dough, Portobello mushrooms, caramelised malbec red onions</i>	6.00
Mollejas <i>Grilled lamb sweetbreads, chorizo pincho & sweet potato puré</i>	7.50	Matambre <i>Beef & egg roulade with dill potato salad</i>	5.75		



ARGENTINE STEAKS

Our steaks are from Aberdeen Angus cattle that naturally graze along the vast terrain of the Argentine pampas. We believe that good steaks are not only about fat content but also about taste. Argentine cattle exercise more and feed on numerous types of grass, hence the steaks are leaner and have a greater complexity of flavours.

	225g	300g	per 100g extra		
Bife Ancho (Ribeye)	19.50	25.00	8.00	Churrasco de Cuadril 300g	22.00
Bife de Chorizo (Sirloin)	20.50	27.00	8.25	<i>Spiral cut rump marinated in garlic, parsley & olive oil</i>	
Bife de Lomo (Fillet)	26.50	37.00	11.00	Steak Sampler 800g (for two)	70.00
Bife de Cuadril (Rump)	17.50	21.00	7.00	<i>200g of each of our four prime cuts</i>	
ALL STEAKS ARE SERVED WITH EITHER HAND CUT CHIPS, PURÉ DE PAPAS, OR A MIXED SALAD ALONG WITH A SAUCE OF YOUR CHOICE.				Chateaubriand 500g (for two)	55.00
Extra Sauces 1.50 Black Peppercorn, Aioli, Bearnaise, Beef Gravy, Chipotle				<i>Thick, centre cut of tender fillet</i>	
				Surf Your Turf	6.75
				<i>Extra two gambas</i>	

MAINS

Whole Spatchcock Chicken <i>Criollita, lemon, roast garlic and puré de papas</i>	16.75
Grilled Salmon <i>Salmon fillet, grilled vegetables, chimichurri</i>	14.50
Bife de Wagyu <i>250g indulgent Australian Wagyu cap of rump, hand cut chips, sauce of your choice (Halal Accredited)</i>	36.00
Spicy Chicken & Chorizo Burger <i>Grilled chicken breast, spicy chorizo sausage, tomato, lettuce, onion, chipotle ketchup, hand cut chips</i>	13.00
Argentine Beef Burger <i>Provolone cheese, criollita, salsa golf, hand cut chips</i>	12.50
Grilled Free Range Pork Belly <i>Sweet potato puré and star anise plum sauce</i>	13.75
Grilled Lamb Cutlets <i>French trim lamb cutlets, butter beans, artichoke, asparagus, new potatoes & mint sauce</i>	19.75
Parillada (for two) <i>Mixed grill of 225g rump, half spatchcock chicken, mollejas, chorizo sausage, matambre, morcilla, hand cut chips and mixed salad</i>	45.00

VEGETARIAN

Just to prove that we are not all about meat, we are delighted to introduce our delicious and nutritious vegetarian section.

Aubergine and Grilled Cheese <i>Grilled aubergine and Halloumi, criollita, toasted pine nuts</i>	13.00	Spicy Quinoa <i>Quinoa, grilled vegetables, coriander, toasted pumpkin seeds</i>	10.25
Vegetarian Burger <i>Portobello mushroom, goats cheese, caramelised onion, avocado</i>	11.25	Butternut Squash Risotto <i>Mascarpone, rocket and thyme</i>	11.75

SIDES

Hand Cut Chips	3.00	Sweet Potato Chips	4.00
Lemon and Garlic Spinach	4.00	Seasonal Vegetables	4.00
Puré de Papas	3.00	Humitas	4.50
Grilled Vegetables	4.50	Grilled Mushrooms	4.00
Tomato, Onion & Rocket Salad	4.00	Mixed Salad	3.00

