

## *Lunch & early bird menu*

**1 Course £9.50 / 2 Course £12.90 / 3 Course £14**

Monday to Friday 12 - 3 pm / Monday to Thursday 5.30 - 6.45pm

*(Excluding Bank Holidays)*

### *- Entradas -*

*"Starters"*

#### **Empanada**

Homemade savoury pastry filled with: beef, chicken or spinach (V)

#### **Chorizo Criollo**

Argentine grilled chorizo served with salsa criolla.

#### **Chipa Correntino**

Cheese rolls made with cassava flour with stilton sauce (V).

### *- Platos Principales -*

*"Specials"*

#### **Pollo a la Parilla - Patagonia Chicken**

Boneless grilled chicken leg & thigh marinated in fresh herbs served with a choice of house salad, rice or chips.

#### **Churrasquito Argentino - (£3 supplement)**

Grilled Argentine rump cup steak with chimichurri & a choice of house salad, rice or chips.

#### **Salmón Ushuaia**

Grilled salmon served with a choice of salad, rice or sauteed vegetables.

#### **Ensalada Rucucú**

Wild rocket, blue cheese, nuts & sun dried tomatoes (V).

*(Add chicken or beef for an extra £2)*

### *- Postres -*

*"Desserts"*

#### **Arroz con Leche**

Caramelised creamy rice pudding with cinnamon.

#### **Flan Mixto**

Argentine creme caramel with dulce de leche & whipped cream.

#### **Alfajor Argentino**

Traditional Argentine short bread filled with dulce de leche & coated with chocolate.

\*If you have any allergies or food intolerance please speak to our staff

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#### **Empanada**

Homemade savoury pasty filled with: beef, chicken or spinach (V).

#### **Vitel tonne**

Sliced veal covered with creamy sauce that has been flavoured with tuna, served cold.

#### **Rabas a la Provenzal**

Fried calamari seasoned with garlic, parsley & olive oil dressing.

### *- Platos Principales -*

*"Specials"*

#### **Churrasquito Argentino - (£3 supplement)**

Grilled Argentine rump cup steak with chimichurri & a choice of house salad, rice or chips.

#### **Iguazú Veggie Burger**

Polenta & quinoa burger topped with Malbec caramelised onions, provolone, & wild mushrooms mayo - served with skinny chips (V).

#### **Albóndigas de la Abuela**

Argentine style beef meatballs served with tomato sauce & served with skinny chips.

#### **Sandwich de Milanesa**

Breaded fried beef or chicken in a ciabatta bread with lettuce, tomato, olive and mayonnaise

### *- Postres -*

*"Desserts"*

#### **Alfajor Argentino**

Traditional Argentine short bread filled with dulce de leche & coated with chocolate.

#### **Arroz con Leche**

Caramelised creamy rice pudding with cinnamon.

#### **Helado de Dulce de Leche y Americana**

Two scoops of ice cream.

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#### **Empanada**

Homemade savoury pasty filled with: beef, chicken or spinach (V).

#### **Morcilla**

Argentine grilled black pudding - served with salsa criolla.

#### **Chipa Correntino**

Cheese rolls made with cassava flour with stilton sauce (V).

### *- Platos Principales -*

*"Specials"*

#### **"El Condor" Burger**

Prime Argentine beef burger topped with mixed mozzarella & provolone cheese, bacon, green leaves, tomatoes & soured mushrooms - served with skinny chips.

#### **Churrasquito Argentino - (£3 supplement)**

Grilled Argentine rump cup steak with chimichurri & a choice of house salad, rice or chips.

#### **Risotto de Trigo Sarraceno**

Buckwheat risotto with wild mushrooms, parmesan & almond praline (V).

#### **Pollo a la Parilla - Patagonia Chicken**

Boneless grilled chicken leg & thigh marinated in fresh herbs served with a choice of house salad, rice or chips.

### *- Postres -*

*"Desserts"*

#### **Panqueques de Dulce de Leche**

Crepes filled with dulce de leche & whipped cream.

#### **Flan Mixto**

Argentine creme caramel with dulce de leche & whipped cream.

#### **Helado de Dulce de Leche y Americana**

Two scoops of ice cream.

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#### **Empanada**

Homemade savoury pastry filled with: beef, chicken or spinach (V).

#### **Vitel tonne**

Sliced veal covered with creamy sauce that has been flavoured with tuna, served cold.

#### **Yuca del norte**

Deep fried cassava chips served with salsa provenzal (V).

### *- Platos Principales -*

*"Specials"*

#### **Milanesa a la Napolitana**

Breaded fried beef or chicken topped with fresh tomato sauce, oregano & grated cheese - served with skinny chips.

#### **Churrasquito Argentino - (£3 supplement)**

Grilled Argentine rump cup steak with chimichurri & a choice of house salad, rice or chips.

#### **Ensalada Del Mar**

Green leaves, radicchio, kings prawn, orange wedges, avocado, red onion and citric vinagrete (V).

#### **Lomito Completo**

Classic Argentine prime rib eye steak sandwich with, fried egg, provolone cheese, rocket, grilled peppers & olive oil mayo in a ciabatta roll - served with skinny chips.

### *- Postres -*

*"Desserts"*

#### **Arroz con Leche**

Caramelised creamy rice pudding with cinnamon.

#### **Panqueques de Dulce de Leche**

Crepes filled with dulce de leche & whipped cream.

#### **Alfajor Argentino**

Traditional Argentine short bread filled with dulce de leche & coated with chocolate.

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