

Para Pícar

"While you wait"

Aceitunas Verdes Marinadas - £2.90

Green olives marinated in herbs, garlic & extra virgin olive oil.

Chimichurri, Manteca Saborizada y Pan Tostado - £3.50

Toasted bread with herb butter & chimichurri.

Chipa Correntino - £4.50 ©

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

Entradas

"Starters"

Empanadas 1 x £3.20 / 2 x £5.90

Homemade savoury pasties filled with: beef, chicken, ham & cheese or spinach (V).

Rabas a la Provenzal - £7.50

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

Provoleta al Oreganato - £6.90 ©

Melted Provolone cheese with toasties (V).

Morcilla- £4.50

Argentine grilled black pudding - served with salsa criolla.

Chorizo Criollo - £5

Argentine grilled chorizo - served with salsa criolla.

Chorizo and Morcilla - £8.50 (to share 2 pax)

Argentine grilled chorizo & morcilla - served with salsa criolla

Salchicha Parrillera & Chorizo Colorado - £9.90 (to share 2 pax) ©

Criolla sausage & red Spanish chorizo served with bread.

© = Chef's recommendation

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

A discretionary 10% Service Charge will be added to the bill for groups of 5 or more.

Las Ensaladas

"Special Salads"

Los Andes - £8.50

Quinoa, courgette, green peas, black sesame seeds, red onions, coriander, lime & olive oil dressing.

Rucucú - £9.50

Wild rocket, blue cheese, nuts and sun dried tomatoes.
Add chicken or rump steak to your salad for an extra £3

Del Mar - £11 ©

Green leaves, radicchio, kings prawn, orange wedges, avocado, red onion and citric vinaigrette

Platos Principales

"Specials"

Milanesa a la Napolitana - £14.50 ©

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

Risotto de Trigo Sarraceno - £11

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

Lasagna de Berenjena - £12

Aubergine, fresh tomato sauce & mozzarella (V).

"El Condor" Burger - £13.50

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

Iguazú Veggie Burger - £12

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

Lomito Completo - £14 ©

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.

Albóndigas de la Abuela - £13.50

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

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Please note: "Special courses may take up to 25 min if you do not order starters"

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Parrilla

"The Grill"

Bife de Cuadril - Rump Steak (225g/340g) - £14.50 / £17.90

Recommended MR/M

Bife de Chorizo - Sirloin Steak (225g/340g) - £17.50 / £24

Recommended MR/M

Ojo de Bife- Rib Eye (225g/340g) - £19.00 / £25

Recommended MR/M

Bife de Lomo- Fillet Steak (250g) - £29

Recommended R/MR

Argentine Meat Experience (to share 2 pax) - £55 ©

Fine selection of prime Argentine steak cuts (170g each)
Cuadril-Rump/Bife de chorizo-Sirloin/Ojo de bife-Rib Eye/Lomo-Fillet

Served with two choices of house salad, rice or chips.

Recommended MR/M & with the "classic argie trio sauce"

Tira de Ancho (to share 2 pax) - £48

Slow grilled rib-eye spiral (600g)

Served with two choices of house salad, rice or chips.

Recommended MR/M & with the "Classic argie trio sauce"

Pollo a la Parilla - Patagonia Chicken - £14.50 ©

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

Recommended with "salsa provenzal"

Salmón Ushuaia - £15.50

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

Pescado Blanco - £16.50

Roast fillet of seabass served with sautéed vegetables & provenzal sauce.

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Condimentos

"Argie Dip Sauces"

Chimichurri - £2.20 ©

Chimichurri is a typical Argentine sauce used for grilled meat, made of finely chopped herbs, olive oil & white vinegar.

Hot Chimichurri - £2.40

Provenzal - £2.20

Finely chopped fresh parsley & garlic in olive oil.

Salsa Criolla - £2.50

Chopped peppers, onions, sherry vinegar & olive oil.

Salsa Queso Azul - £2.50

Stilton sauce.

Salsa de Pimienta - £2.50

Peppercorn sauce.

Classic Argie Trio Sauce - £6 ©

Chimichurri – Provenzal – Criolla

Guarniciones

"Side Orders"

Puré de Papas con Stilton - £3

Stilton mash.

Champignon y Espinacas a la Crema - £4

Mushrooms & creamy spinach.

Papas Fritas - £3

Hand cut skinned chips/skinny chips. (Add provenzal cheese for £0.50)

Yuca del norte - £5 ©

Deep fried cassava chips served with salsa provenzal.

Ensaladita de la Casa - £2.50

House salad.

Batata Asada con Reducción de Vino Malbec - £5 ©

Baked sweet potatoes with Malbec sauce.

Selección de Verduras Salteadas - £4

Selection of sautéed vegetables.

Arroz Blanco - £2.50

White rice.

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