

GROUP MENU

LUNCH 2 COURSE £19.90 - 3 COURSES £26 / **DINNER** 2 COURSES £28 - 3 COURSES £34

~ WHILE YOU WAIT ~

(Shared between 4 people)

ACEITUNAS VERDES MARINADAS & CHIMICHURRI, MANTECA Y PAN TOSTADO

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

~ STARTERS ~

EMPANADAS

Traditional homemade savoury pasties filled with Beef, Chicken, Spinach or Vegan option

PROVOLETA AL OREGANATO (V)

Melted Provolone cheese with toasties

CHORIZO or MORCILLA

Your choice of Argentine grilled chorizo or grilled black pudding

RABAS A LA PROVENZAL

Fried calamari seasoned with garlic, parsley & olive oil dressing

~ SPECIALS ~

POLLO PARRILLERO

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

OJO DE BIFE - RIB EYE

(Add £8 supplement per person) Recommended R/MR

LUBINA A LA PROVENZAL

Grilled fillet of sea bass served sautéed vegetables a la provenzal sauce

RISOTTO DE LA HUERTA

Risotto with wild mushrooms, parmesan & seasoned vegetables

ARGENTINE MEAT EXPERIENCE (FOR TWO TO SHARE)

*(ADD £12 SUPPLEMENT PER PERSON) Fine selection of prime Argentine steak cuts. Rump, Sirloin, Rib Eye, Fillet. Served with house salad and chips. **Cooked MR unless stated otherwise***

~ DESSERTS ~

ALFAJOR ARGENTINO

Traditional argentine shortbread filled with dulce de leche coated with chocolate

CHOCOLATE BROWNIE

Chocolate brownie with vanilla ice cream and dulce de leche sauce

FLAN MIXTO

Argentine crème caramel with dulce de leche & whipped cream

THIS MENU IS AVAILABLE FOR GROUPS OF 6 OR MORE – PRE ORDER – DEPOSIT REQUIRED.

**If you have any food allergies or special dietary requirements please speak to our staff
A discretionary 10% service charge will be added to the bill for groups*