

Para Pícar ~ While You Wait

Aceitunas Verdes Marinadas - £3.60

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

Chimichurri, Manteca Saborizada y Pan Tostado - £3.90

Toasted bread with herb butter & chimichurri.

Chipa Correntino - £5.50 ©

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

Entradas ~ Starters

Empanadas - £6.90

Traditional homemade savoury pasties. Served two per portion from a choice of the following fillings.

Beef / Chicken / Spinach & Cheese (v) / Ham & Cheese / Vegan options (v)

Rabas a la Provenzal - £7.90

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

Provoleta al Oreganato - £7.20 ©

Melted Provolone cheese with toasties (V).

Morcilla - £4.90

Argentine grilled black pudding - served with salsa criolla.

Chorizo Criollo - £5

Argentine grilled chorizo - served with salsa criolla.

Salchicha Parrillera & Chorizo Colorado - £11.90 (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.



Parrilla ~ The Grill

Bife de Cuadril - Rump Steak (225g/340g) - £14.90 / £18.90

Recommended MR/M

Bife de Chorizo - Sirloin Steak (225g/340g) - £18.50 / £24.50

Recommended MR/M

Ojo de Bife- Rib Eye (225g/340g) - £19.90 / £25.50

Recommended MR/M

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

Recommended R/MR

Parrillada de Vegetables for one £15 / for two to share £29

Chefs selection of mixed grilled vegetables.

Served with provenzal & criolla sauces. (V)

Argentine Meat Experience (for two to share) - £58 ©

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 (for two to share) - £53

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"

Churrasco de Lomo (for two to share) - £65 ©

Fillet spiral cut marinated in garlic, parsley and olive oil (600g)

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

Recommended R/MR & with salsa malbec.

Pollo Parrillero - £15.90 ©

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 - £16.50

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

Lubina a la Provenzal - £16.90

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

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

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Platos Principales

"Specials"

Vacio a la Pizza con Papas Rejilla - £18.90 ©

Flank steak topped with fresh tomato sauce, oregano & grated cheese.
Served with potato grids.

Cordero Patagonico - £22

Slow cooked Patagonian lamb steak served with turned potatoes.

Colita de Cuadril - £21 ©

Roasted rump tail with Malbec wine juice served on a bed of potato slices

Risotto de la Huerta - £12.50 v

Risotto with wild mushrooms, parmesan & seasonal vegetables.

Ñoquis verdes - £14.50 v

Potatoes & Spinach Gnocchi topped with tomato sauce, basil & Parmesan or four cheese sauce.

"El Condor" Burger - £13.50

Prime Argentine beef burger topped with mixed mozzarella & provolone cheese, bacon, green leaves, tomatoes & sautéed mushrooms.
Served with skinny, hand cut or sweet potato chips.

Iguazu Veggie Burger - £12.50 v

Polenta & quinoa burger topped with Malbec caramelized onions, provolone cheese & wild mushroom mayo.
Served with skinny, hand cut or sweet potato chips.
(Vegan option available)

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, hand cut or sweet potato chips.
(Vegan option available)

Albondigas de la Abuela - £13.90 ©

Argentine style beef meatballs served with tomato sauce.
Served on a bed of either rice or mashed potato.

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Condimentos ~ Argie Dip Sauces

Chimichurri - £2.30 ©

Finely chopped herbs, olive oil & white vinegar.

Provenzal - £2.30

Finely chopped fresh parsley & garlic in olive oil.

Salsa Criolla - £2.50

Chopped peppers, onions, sherry vinegar & olive oil.

Classic Argie Trio Sauce - £6.50 ©

Chimichurri - Provenzal - Criolla

Chimichurri picante- £2.40

Hot spicy chimichurri.

Salsa Queso Azul - £2.50

Stilton sauce.

© **Salsa Malbec - £2.50**

Malbec wine reduction.

Salsa de Pimienta - £2.50

Peppercorn sauce.

Ensaladas ~ Salads

Argie Mixed Salad - Main £7.50 / Side £4.00

Mixed green leaves, Palmitos (Palm hearts), olives, cherry tomatoes, onions, carrots & cucumber.

Don Cesar con Chimi Crutones - Main £8.90 / Side £4.70

Romaine lettuce, homemade chimichurri croutons, parmesan cheese & caesar dressing. (Mayonnaise, garlic, lemon pepper & dijon mustard)

Ensalada de Roquefort - Main £8.50 / Side £4.50

Little gem, sun-dried tomatoes, walnuts & blue cheese cream dressing.

Add chicken, rump steak or prawns to your main salad for extra £4.

Guarniciones ~ Side Orders

Pure de Papas con Stilton - £4

Stilton Mash

Champignon y Espinacas a la Crema - £4.50

Mushrooms & creamy spinach

Papas Fritas - £3.90

Hand cut, skinny or sweet potato chips

Yuca del Norte - £5 ©

Deep fried cassava chips served with salsa provenzal.

Ensaladita Rusa - £4

Classic Russian salad.

Batata Asada con Reduccion de Vino Malbec - £5 ©

Baked sweet potatoes with Malbec sauce.

Seleccion de Verduras a la Parrilla - £5

selection of grilled vegetables.

Arroz - £2.90

White rice or Brown rice.

Vegetales Ahumados - £5.50

Roasted skinless mixed vegetables.

Humita Salteña - £4 ©

Creamed sweetcorn.

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