

“Bienvenidos Amigos”

Para Picar ~ While You Wait

Aceitunas Verdes Marinadas - £4.25

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

Chimichurri, Manteca Saborizada y Pan Tostado - £4.80

Toasted bread with herb butter & chimichurri.

Chipa Correntino - £7.20

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

Entradas ~ Starters

Empanadas - £7.30

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 - £7.95

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

Provoleta al Oregano - £7.50

Melted Provolone cheese with toasties. (V)

Ceviche - £9.50

Fresh cured fillet of sea bass marinated in lime & lemon juice, red onions, coriander, mixed peppers & a touch of chillies.

Chorizo Criollo or Morcilla - £5.50 / Matrimonio (Both) £10

Argentine grilled chorizo or black pudding or both as a matrimonio - served with salsa criolla.

Salchicha Parrillera & Chorizo Colorado - £13.20 (to share 2 pax)

Criolla sausage & red Spanish chorizo served with bread.

Patacones Del Caribe - £7.25

Twice fried green plantain slices served with homemade guacamole. (V)

Tapa de Secreto ibérico £10.50

Grilled Iberian Pork, the hidden tender cut from the shoulder full of flavour.

*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.

Condimentos ~ Argie Dip Sauces

Chimichurri - £2.20

Finely chopped herbs, olive oil & white wine vinegar.

Provenzal - £2.20

Finely chopped fresh parsley & garlic in olive oil.

Salsa Criolla - £2.45

Chopped peppers, onions, sherry vinegar & olive oil.

Classic Argie Trio Sauce - £5.50

Chimichurri - Provenzal - Criolla.

Chimichurri picante- £2.45

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

Add chicken, rump steak or prawns to your main salad for extra £4.50

Argie Mixed Salad - Main £8.95 / Side £4.80

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

Don Cesar con Chimi Crutones - Main £10.25 / Side £5.40

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

Ensalada de Roquefort - Main £10.50 / Side £5.60

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

Guarniciones ~ Side Orders

Pure de Papas con Stilton - £5

Stilton Mash.

Champignon y Espinacas a la Crema - £5.50

Mushrooms & creamy spinach.

Papas Fritas - £4.25

Hand cut, skinny potato chips.

Batata Fritas - £4.90

Sweet potato chips.

Yuca del Norte - £5.60

Deep fried cassava chips served with salsa provenzal.

Batata Asada con Reduccion de Vino Malbec - £5.80

Baked sweet potatoes with Malbec sauce.

Seleccion de Verduras a la Parrilla - £5.50

Selection of grilled vegetables.

Arroz - £3.20

White rice or Brown rice.

Humita Salteña - £5.50

Creamy sweetcorn with cheese.

Parrilla ~ The Grill

Bife de Cuadril - Rump Steak (225g/340g) - £15.50 / £21.90

Recommended MR/M

Bife de Chorizo - Sirloin Steak (225g/340g) - £20.50 / £25.50

Recommended MR/M

Ojo de Bife - Rib-Eye Steak (225g/340g) - £21.50 / £25.90

Recommended MR/M

Bife de Lomo- Fillet Steak (250g) - £32

Recommended R/MR

Parrillada de Vegetables for one £15 / for two to share £28

Chefs selection of mixed grilled vegetables.

Served with provenzal & criolla sauces. (V)

Vacío a la pizza - £26

Flank steak topped with fresh tomato sauce, grated cheese and oregano.

Served with salad, rice or any fries of your choice.

Argentine Meat Experience (for two to share) - £64

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) - £59

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 one - £39/ for two to share - £69.50

Fillet spiral cut marinated in garlic, parsley and olive oil (300g/600g)

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

Recommended R/MR & with salsa malbec.

Pollo Parrillero - £16.95

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 - £18.50

Grilled salmon served with sautéed vegetables and homemade fish sauce.

Lubina a la Provenzal - £18.90

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

Secreto ibérico - £26.50

Grilled Iberian Pork, the hidden tender cut from the shoulder,

secret of the spanish butchers, full of flavour.

Served with your choice of skinny, hand cut, yuca or sweet potatoes fries .

Refrescos Latinos

“Latin Soft Drinks”

Coca Cola, Coca Cola Diet or Zero, Fanta, Sprite - Glass 330ml bottle - £3.50

Mineral water / Still or Sparkling - £3.30

Guarana (Brasil) - 330ml can - £3.70

Jarritos (Mexican Premium soft drink) - Glass 370ml bottle - £3.95

(Pineapple, Mexican Cola, Guava, Mango, Lime)

Nuestras Cervezas

“Our Beers”

Cervezas Clásicas Latinas

Tirada (Draught beer) - Alhambra Premium 4.6% - Half £3.50 / Pint £6.20

Quilmes 4.9% (Argentina) - 330ml - £5.50

Sol 4.4% (Mexico) - 330ml - £5.00

Buenos Ayres dark lager 4.8% (Argentina) - 500ml - £6.90

Estrella Galicia Non-alcoholic - 330ml - £4.80

Cervezas Premium

Modelo Especial 4.5% (Mexico) - 355ml - £6.20

Estrella Galicia 5.5% (Spain) - 330ml - £5.95

Estrella damm Gluten Free 4.6% (Spain) - 330ml - £5.50

Sidras

“Ciders”

Rekorderlig Apple 4.5% (Sweden) - £6.25

Rekorderlig Strawberry and Lime 4% (Sweden) - £6.25

Rekorderlig Wild Berries 4.5% (Sweden) - £6.25