

Group Menu

Lunch 2 Courses £25 - 3 Courses £30 / **Dinner** 2 Courses £33 – 3 Courses £38

While You Wait

Aceitunas Verdes Marinadas & Chimichurri, Manteca Saborizada 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

Melted Provolone cheese with toasties (V).

Chorizo or Morcilla

Your choice of Argentine grilled chorizo or grilled black pudding

Patacones del Caribe

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

Mains

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

Bife Vegetariano (V)

Vegetarian steak of quinoa, polenta, mash potatoes & 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

Arroz con leche

Caramelised cream rice pudding with cinnamon. Served chilled or warm.

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 allergies or food intolerance please speak to our staff.

A discretionary 10% Service Charge will be added to the bill for groups

