

SAMPLE MENU
MENU CHANGES WEEKLY



LATINOAMÉRICA
ARGENTINE GRILL & LATIN CUISINE

Early Evening Menu

2 Course £18 / 3 Course £22 *

Monday to Thursday 5.00 - 6.45pm (Excluding Bank Holidays)

- Entradas - "Starters"

Empanada

Homemade savoury pasty filled with: beef, chicken or spinach (V).

Patacones Del Caribe

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

Rabas a la Provenzal

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

- Platos Principales - "Mains"

Churrasquito Argentino (£3.00 Supplement)

Grilled Argentine rump cup steak with chimichurri & a choice of house salad, rice or chips.

Iguazú Veggie Burger

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

Albóndigas de la Abuela

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

Milanesa a la Napolitana

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

- Postres - "Desserts"

Helado de Dulce de Leche & Vanilla

Two scoops of caramel & vanilla ice cream.

Arroz con Leche

Caramelised creamy rice pudding with cinnamon.

Alfajor Argentino

Traditional Argentine short bread filled with dulce de leche & coated with chocolate.

Additional Sides

Stilton mash	5	Mushrooms & creamy spinach	5.50
Sweet potato chips	4.90	Humita (creamy sweetcorn with cheese)	5.50
Yuca chips (fried cassava)	5.60	Selection of grilled vegetables	5.50
White rice or Brown rice	3.20	Baked sweet potatoes with Malbec sauce	5.80

*When having the 3 course meal the first glass of house wine is on us (175ml) .

This menu changes every week and is available for tables of up to 6 people

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