

Group Menu

Lunch 2 Courses £29 - 3 Courses £34 / Dinner 2 Courses £39 – 3 Courses £44

While You Wait

Aceitunas Verdes Marinadas & Chimichurri, Manteca Saborizada y Pan Tostado

Marinated green olives & toasted bread with herb butter & chimichurri.

Starters

Empanada

Traditional homemade savoury pasty 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, VE)

Mains

Pollo Parrillero

Boneless grilled chicken leg & thigh marinated in fresh herbs.
Served with house salad, skinny chips or white rice.

Bife de Cuadril - Rump Steak al Chimichurri

8oz rump steak served with house salad, skinny chips or white rice and chimichurri sauce.
(Rib Eye also available, add £8 supplement) Recommended R/MR.

Bife Vegetariano (V, VE)

Vegetarian steak of quinoa, polenta, mash potatoes & vegetables.

Argentine Meat Experience (FOR TWO TO SHARE)

(ADD £14 SUPPLEMENT PER PERSON) Fine selection of prime Argentine steak cuts.
Rump, Sirloin, Rib Eye, Fillet. Served with house salad, skinny chips or white rice.
Cooked MR unless stated otherwise.

Desserts

Dulce De Leche & Praline Cheesecake

Argentine style caramel cheesecake topped with almond praline .

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 TO 16 PEOPLE. PRE-ORDER & DEPOSIT REQUIRED.
FOR GROUPS OF MORE THAN 16 PEOPLE WE CAN DESIGN A SPECIAL GROUP 3 COURSE MENU (please contact us)
* 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