

Para Pícar ~ Whíle You Waít

Aceitunas Verdes Marinadas - £4.85

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

Pan Tostado, Manteca Saborizada & Chimichurri - £6.50

Toasted bread with herb butter & chimichurri.

Chipa Correntino - £8.80

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

Entradas ~ Starters

Empanadas - £7.90

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 - £8.95 Fried calamari seasoned with garlic, parsley & olive oil dressing.

Provoleta al Oreganato - £9.25 Melted Provolone cheese with toasties. (V)

Ceviche - £12.95

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

Chorizo Criollo or Morcilla - £6.50 / Matrimonio (Both) £12.00

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

Salchicha Parrillera & Chorizo Colorado - £13.95 (to share 2 pax)

Criolla sausage & red Spanish chorizo served with bread.

Patacones Del Caribe - £7.85

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

Tapa de Secreto ibérico £13.90

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

Parrílla ~ The Gríll

All Steaks are served with a choice of skinny chips, house salad or rice.

Our Black Angus Argentine chargrilled Steaks.

Bife de Cuadril - Rump Steak (225g/340g) - £17.50 / £22.95 Recommended MR/M

Bife de Chorizo - Sirloin Steak (225g/340g) - £24.50 / £30.90

Recommended MR/M Ojo de Bife - Rib-Eye Steak (225g/340g) - £26.50 / £35.85

> Recommended MR/M Bife de Lomo - Fillet Steak (250g) - £36.90 Recommended R/MR

Entraña al Chimichurri - Skirt Steak (300g) £32.50

The very popular Argentine cut, served with chimichurri sauce. Recommended MR or MW

OUR BOARDS TO SHARE

Served with two choices of house salad, rice or chips. Recommened with the classic Argi trio sauce

Argentine Meat Experience (for two to share) - £75

Fine selection of prime Argentine steak cuts (170gs each) Cuadril-Rump/Bife de chorizo - Sirloin/Ojo de bife - Rib Eye/Lomo-Fillet Recommended MR/M

El Famoso Chateaubriand (for two to share) - £88

Argentinian premium thick end of fillet grilled & sliced (600gs). Recommended R/MR

Tira de Ancho (for two to share) - £79

Slow grilled rib-eye spiral (600g) Recommended MR/M

Pollo Parrillero - £19.50

Boneless grilled chicken leg & thigh marinated in fresh herbs, served with a choice of house salad, rice or chips, recommended with "salsa provenzal"

Secreto ibérico - £35.50

Grilled Iberian Pork, the hidden tender cut from the shoulder, secret of the spanish butchers, full of flavour served with salsa provenzal. Served with a choice of house salad, rice or chips.

Albóndigas de la Abuela (Meatballs) - £22.95

The classic and beloved beef meatballs in tomato sauce in a bed of mash potato or Rice.

Salmón Ushuaia - £24.50

Grilled salmon served with sautéed vegetables and homemade fish sauce.

Lubina a la Provenzal - £23.95

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

Parrillada de Vegetables for one \pounds 18.50 / for two to share \pounds 28.50

Chefs selection of mixed grilled vegetables. Served with provenzal & criolla sauces. (V)

Condímentos ~ Argíe Díp Sauces

Chimichurri - £2.45

Finely chopped herbs, olive oil & white wine vinegar.

Provenzal - £2.45

Chimichurri picante - £2.60 Hot spicy chimichurri.

Salsa Queso Azul - £2.80

Finely chopped fresh parsley & garlic in olive oil.

Salsa Criolla - £2.60

Chopped peppers, onions, sherry vinegar & olive oil.

Classic Argie Trio Sauce - £6.50

Chimichurri - Provenzal - Criolla.

Ensaladas ~ Salads

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

Argie Mixed Salad - Main £9.95 / Side £5.85 Mixed green leaves, Palmitos (Palm hearts), olives, cherry tomatoes,

onions, carrots & cucumber.

Don Cesar con Chimi Crutones - Main £10.90 / Side £5.95

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

Ensalada de Roquefort - Main £11.95 / Side £6.25

Little gem, sundried tomatoes, walnuts & blue cheese cream dressing.

Guarnícíones ~ Síde Orders

Humita Salteña - £6.20 Creamy sweetcorn with cheese.

Pure de Papas con Stilton - £5.95 Stilton Mash.

Champignon y Espinacas a la Crema - £6.75 Mushrooms & creamy spinach.

> Papas Fritas - £5.00 Hand cut, skinny potato chips.

> > Batata Fritas - £6.25 Sweet potato chips.

Yuca del Norte - £6.25

Deep fried cassava chips served with salsa provenzal.

Seleccion de Vegetales Salteados - £6.50

Selection of sautéed vegetables.

Arroz - £4.00 White rice.

* 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.

Refrescos Latínos

Coca Cola - Glass 330ml bottle - £3.95 Cola Diet or Zero - Glass 330ml bottle - £3.85 Fanta, Sprite or Appletiser sparkling - Glass 330ml bottle - £3.95 Mineral water Still - £3.95 Mineral water Sparkling - £3.95

Stilton sauce.

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Salsa Malbec - £2.80 Malbec wine reduction.

Salsa de Pimienta - £2.80

Peppercorn sauce.

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Guarana (Brasil) - 330ml can - £3.80 Jarritos (Mexican Premium soft drink) - Glass 370ml bottle - £4.50

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

Nuestras Cervezas "Our Beers" Cervezas Clasicas Latinas

Tirada (Draught beer) - Alhambra Premium 4.6% - Half £3.80 / Pint £6.95 Quilmes 4.9% (Argentina) - 330ml - £5.95 Sol 4.4% (Mexico) - 330ml - £5.50 Buenos Ayres dark lager 4.8% (Argentina) - 500ml - £6.95 Estrella Galicia Non-alcoholic - 330ml - £5.95

Cervezas Premíum

Modelo Especial 4.5% (Mexico) - 355ml - £6.95 Estrella Galicia 5.5% (Spain) - 330ml - £6.10 Daura Estrella damm Gluten Free 4.6% (Spain) - 330ml - £5.90



Rekorderlig Apple 4.5% (Sweden) - £6.60 Rekorderlig Strawberry and Lime 4% (Sweden) - £6.60 Rekorderlig Wild Berries 4.5% (Sweden) - £6.60