

CHRISTMAS MENU

Available from the 17th of November to the 4th of January
Lunch 2 courses £29 – 3 Courses £34 / Dinner £39 – 3 Courses £44

STARTERS

Empanada Criolla

Traditional homemade savoury pastry filled with a choice of: Beef, Chicken, Spinach, Humita

Provoleta

Melted Provolone cheese

Ceviche

Fresh cured king prawns marinated in lime, orange and lemon juice with red onions, coriander, jalapeno, mix peppers and orange wedges

Chorizo or Morcilla

Your choice of Argentine grilled chorizo or grilled black pudding

MAINS

Argentine Meat Experience

(For two to share) (Add £15 supplement Per Person)

Fine Selection of Prime Argentine Steak Cuts (170gs each): Rump – Sirloin – Rib Eye – Fillet

Pollo Parrillero

Boneless grilled chicken served with mash potatoes and a spring onion creamy sauce

Salmon

Grilled salmon served with sauteed vegetables and a lemon and caper sauce

Risotto con Verduras

Creamy risotto layered with vibrant seasonal vegetables

Bife de Cuadril Asado - 225gr

Grilled Rump steak served with house salad, skinny chips or white rice
(Rib Eye also available, add £7 supplement)

DESSERTS

Cheescake Casero

Argentine style Dulce de Leche cheesecake

Flan Mixto

Argentine crème caramel with dulce de leche & whipped cream

Churros con Dulce de Leche

Crispy churros dusted with sugar, paired with dulce de leche

This menu is available for groups of 6 guests or more – Pre-Order Only – 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