

Christmas Menu

17th NOVEMBER – 3rd JANUARY

LUNCH

2 courses £29 · 3 courses £34

DINNER

2 courses £39 · 3 courses £44

STARTERS

Empanada Criolla

Homemade savoury pasty: beef, chicken, spinach or humita

Provoleta

Grilled, melted provolone cheese

Ceviche

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

Chorizo or Morcilla

Argentine grilled chorizo or grilled black pudding

MAINS

Argentine Meat Experience

FOR TWO TO SHARE · +£15 PER PERSON

A selection of prime Argentine cuts, 170g each: rump, sirloin, rib-eye and fillet

Bife de Cuadril Asado · 225g

Grilled rump steak with house salad, skinny chips or white rice. Rib-eye +£7

Pollo Parrillero

Boneless grilled chicken, mashed potatoes and a creamy spring onion sauce

Salmon

Grilled salmon, sautéed vegetables and a lemon and caper sauce

Risotto con Verduras

Creamy risotto with seasonal vegetables

DESSERTS

Cheesecake Casero

Argentine-style dulce de leche cheesecake

Flan Mixto

Crème caramel with dulce de leche and whipped cream

Churros

Crispy sugared churros with dulce de leche

GROUPS OF 6 OR MORE · PRE-ORDER ONLY · DEPOSIT REQUIRED

Please tell our staff about any allergies or food intolerances. A discretionary 10% service charge will be added to the bill.