



LUNCH MENU

FROM 12PM-4PM

Sandwiches & Burgers

SERVED WITH FRIES

ALL SANDWICHES MADE WITH CIABATTA ROLL.

[GLUTEN FREE BREAD AVAILABLE]

CHORIPAN 6.95

Traditional Argentine sausage, rocket and criolla sauce

STEAK SANDWICH 9.50

Slices of Argentine steak marinated in chimichurri sauce, mixed leaves and mayo

BEEF MILANESA SANDWICH 11.50

Rump escalope (steak coated with breadcrumbs) fried egg, tomato and mixed leaves

PRAWNS SANDWICH 9.30

Prawns cooked in white wine, rocket, avocado and mayo

AUBERGINE MILANESA SANDWICH 8.30 ✓

Aubergine escalope (aubergine coated with breadcrumbs) fried egg, tomato and mixed leaves

CHICKEN SANDWICH 9.30

Grilled chicken fillet marinated in chimichurri sauce, avocado, mozzarella, tomato and mayo

★ LUNCH OFFER ★ 2 FOR 1 MAINS

*When ordering 2 starters and
2 mains from a la carte menu*

PROMOTION SUBJECT TO CONDITIONS. CHEAPEST MAIN FREE. NOT AVAILABLE IN CONJUNCTION WITH ANY OTHER OFFER OR DISCOUNT.

LOMO COMPLETO 13.80

Traditional Argentine ribeye steak sandwich with, fried egg, bacon, provolone cheese, mixed leaves, tomato, mayo and mustard

VEGGIE BURGER 8.95 ✓

Portobello mushroom, roasted red pepper, provolone cheese and provenzal sauce

BURGER WITH HUEVO 11.50

Home-made burger 100% Argentinean beef with fried egg and mixed leaves

BURGER CASERA 13.25

Home-made burger 100% Argentinean beef with mozzarella cheese, lettuce, roasted tomato, caramelised onion and chimichurri mayo

SOYA BURGER 12.50 ✓

Traditional Argentinean soya veggie burger with tomato, lettuce, onion and chimichurri mayo

CHICKEN BURGER 12.50

Caramelised chicken fillet, bacon, provolone cheese, roasted pepper and rocket

Salads

AUBERGINE SALAD 9.95 GF/V

Aubergine cooked in garlic and parsley sauce with mozzarella, tomato and mixed leaves with house dressing

ARGENTINE STEAK SALAD 13.95 GF

Tender slices of Argentine beef cooked medium rare served with mushrooms, mixed tomatoes, mixed leaves, sunflower seeds, onion and house dressing

PATAGONIAN CHICKEN SALAD 10.50 GF

Marinated chicken, avocado, cucumber, mixed leaves and mixed tomatoes with a honey dijon and orange dressing

BOQUERONES SALAD 12.50

Spanish white anchovies fillets cured, roasted peppers, mixed leaves and quail eggs with home-made toasted bread and house dressing.



SET MENU

FROM 12PM-4PM

BA MENU

2 COURSES £14.50

3 COURSES £19.50

Starters

EMPANADA

One of our traditional savoury beef filled pastry.

CROQUETAS DE CHOCLO **v**

Crispy breadcrumb sweetcorn fried roll served with house salad & alioli

BRUSCHETTA DE MORCILLA

Argentinean black pudding, tomato, provolone cheese and rocket

BOQUERONES EN VINAGRE **GF**

Spanish white anchovies cured in vinegar, olive oil, garlic and parsley with olives

Mains

All our food is cooked fresh to order, so please allow up to 30min for delivery.

BIFE DE CHURRASCO (200gr) **GF**

Chargrilled Argentine rump steak, served with french fries or salad

BROCHETTA DE POLLO **GF**

Caramelised chicken skewers with Argie salad (Tomato, quail egg and French beans)

BURGER CON QUESO

Home-made burger 100% Argentinean beef with cheese bacon and gherkins served with french fries.

MUSHROOM TORTELLINI **v**

With spicy pomodoro sauce

Desserts

PANCAKE

Served with dulce de leche

FLAN CASERO **GF/ v**

Creme caramel style with dulce de leche sauce

VANILLA ICE CREAM

Two scoop of vanilla ice cream

MINI MENU

SMALL BITES

2 COURSES £12.50

ADD PAIRING WINE EXPERIENCE FOR £7.50

3 COURSES £14.50

ADD PAIRING WINE EXPERIENCE FOR £10.50

STARTERS

Boquerones in vinager & garlic with olives **GF**

Pairing wine: 100ml glass of Prosecco

Argentinean black pudding Bruschetta

Pairing wine: 125ml glass of Tapiz merlot, Mendoza 2015

Portobello stuffed with leek and blue cheese **v**

Pairing wine: 125ml glass of Tapiz cabernet sauvignon, Mendoza 2015

MAINS

120gr rump steak with pepper sauce and mashed potaoes

Pairing wine: 125ml glass of Tapiz malbec, Mendoza 2015

Caramelised chicken skewers with home made potaoes and green sauce **GF**

Pairing wine: 125ml glass of Tapiz viogner, Mendoza 2015

Breaded soya meat and red peppers skewers with home made potatoes chips and mustard honey sauce **v**

Pairing wine: 125ml glass of Tapiz torrontes, Mendoza 2015

DESSERTS

Vanilla ice cream

Pairing wine: 50ml glass of torrontes tardio

Flan casero/Creme caramel **GF**

Pairing wine: 50ml glass of torrontes tardio

GF (GLUTEN FREE) / v (VEGETARIAN)

Please inform the duty manager in the event that you have any special dietary requirements or if you are sensitive or allergic. A discretionary service charge of 10.0% is added to your bill.