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COCINA ARGENTINA

SET LUNCH

APERITIF

"Mr. Hendricks's" £12.00

Hendricks's gin, cucumber, mint & lime

Tuesday to Saturday

2 courses £17 | 3 courses £19

(12pm-2.30pm)

FIRST COURSE

Tomatoes & goat's curd salad, red amaranth

Sea bream ceviche, "Rocoto leche de tigre", cherries, yuca & chia seeds

Classic beef, grilled peppers, spring onions & olives

SECOND COURSE

Green peas, mint & ricotta raviolis, girolles butter & Parmesan

Beef & bone marrow burger,
braised short ribs, Provolone, onions & pickles

Catch of the day, mussels "escabeche", green peas, Tropea onions & bisque

(Supplement £4.95)

DESSERTS

Strawberry Pavlova, basil, black pepper & passion fruit sorbet

Cheese of the day, apple chutney & toasted fruit loaf

Sorbet of the day

Those with dietary requirements or food allergies, please ask for the Manager

An optional 12.5% service charge will be applied to your bill

All prices include VAT