



SET MENU

Monday – Thursday 12-2.30pm

Friday 12-5pm

STARTERS

PATATA FOCACCIA

Freshly-baked focaccia topped with thinly-sliced potato, with smooth tomato dip.

PADRON PEPPERS

Pan-fried padron peppers sprinkled with rock salt.

CHICKEN WINGS PLANCHA

Char grilled chicken wings with fresh greens, orange & parsley dressing.

MORCILLA BLACK SAUSAGE

Traditionally smoked pork black sausage flavoured with paprika & sweet caramelised onion, served with thinly-sliced fresh tomato & onion, dressed with chimichurri.

MAINS

BEEF ESTOFADO

Beef brisket chunks slow-braised in a malbec & pork salchichon sauce, with crisp potato, blackened corn.

CHICKEN MILANESE

A South American classic! Tender, juicy chicken breast coated in our special house crumb, pan-fried & finished in the oven. Served with garlic and & parsley fries.

ORZO TIGER PRAWNS

Juicy tiger prawns cooked in garlic & chilli, tossed through orzo pasta, fresh parsley.

WILD MUSHROOM TROFIE

Wild mushrooms sautéed in olive oil & tossed through trofie pasta, finished with a drizzle of white truffle oil & shaved parmesan.

DESSERTS

TARTA SANTIAGO

Almond and Amaretto tart with honey ice cream.

RICE PUDDING

Creamy baked pudding topped with crunchy brittle and dulce de leche.

2 COURSES £14.50

3 COURSES £18.50

Ask server for full allergen list. Allergenic ingredients are present in our kitchen – we cannot guarantee dishes are 100% free of these ingredients. Certain dishes may be available allergen free – please ask your server.

10% discretionary service charge applies to tables of 10 and more.