

SURF TAPAS

Lightly Dusted Calamari Fritti £6

6x King Prawns Pan Fried W/ Garlic Butter £6

Irish Mussels - White Wine Sauce served W/Bread £7

Japanese Clams in Garlic & Herbs Butter served W/Bread £7

3x Black Pearl King Scallops Pan Fried in Butter £8

Crab Claws Simmered in Beer Sauce W/Bread £9

TURF TAPAS

Grilled Spanish Chorizo SAUSAGES W/Baby Potatoes £6

Asian Style Skewered Chicken Meatballs £

Pork Belly Marinated - Slow Cooked then Crispy Fried £6.5

Wild Boar SAUSAGES Grilled W/Red Onions £7

Home Smoked Pork Tomahawk £8

Marinated Welsh Lamb Cutlet £9

ARGENTINE STEAKS GRILLED ON LAVA STONES

**Argentine Bife Angosto A.K.A Bife de Chorizo/ Sirloin
W/Chimichurri £15**

**One of the best go-to steaks for taste and quality,
it's probably what more than one mozo (waiter) will steer you
towards.**

Proper carnivore bliss, it comes with a satisfying edge of fat.

**21 days Argentine Ancho Steak /Boneless Prime Rib
W/Chimichurri £17**

**Akin to Ojo de Bife, ancho steaks are cut from the rib-eye roll.
You can get it boneless here**

**which packs more flavour into an already tender, tasty and
marbled cut.**

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1kg = 2.2lb Grade A Whole Fresh Lobster

**A beautiful crustacean that is in big demand by the public
and commands a very high price. The Claw and tail meat is
considered a delicacy.**

**You can eat lobster at any time of year in UK . Pot caught
lobster is the best good choice.**

Gran Bistec Asado de Costilla con Hueso

1.1 KG = 38 ounce - 28 days Matured Tomahawk Steak to share. Market Priced.

The Tomahawk Steak is an on-the bone Rib Steak, cut from the Fore-rib with the entire rib bone left.

Amazing presentation at the dinner table and a real discussion point.

Bife de Costilla – T-bone; a cut close to the bone; also called Chuleta

800G = 28 ounce - 28 days Matured T-Bone Steak . Market Priced.

This well-marbled cut consists of two lean, tender steaks - the strip and tenderloin - connected by a telltale T-shaped bone.

VEGGIE TAPAS

Kalamata Bread W/ Olive oil £ 2

Thin Cut Potato Chips £ 2.5

House Coleslaw £2.5

Green Olives Pitted & Cured in Oak Barrels £ 3

Paellero Baby Potatoes £3

Artisanal Paprika Mixed Nuts £3

Fried Gnocchi W/ Parmesan & Oregano £4

Cypriot Fried Halloumi Cheese £4.5

Sweet Potatoes Croquettes £5