



(V) Vegetarian Dishes

If someone in your party has an allergy, please let our staff know before ordering.

POSTRES/ DESSERTS

BROWNIE AL CARAMELO: a warm double chocolate brownie with a caramel and flapjack base served with Italian vanilla ice cream and salted caramel sauce £5.50

PUDIN DE COCO: our homemade coconut and toffee creme caramel served

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with Italian vanilla ice cream £5.50

CREPES AL DULCE DE LECHE: crepes with toffee milk spread served

with Italian vanilla ice cream £4.50

HELADO ITALIANO: Italian vanilla or creme caramel ice cream served

with a choice of sauce and wafers £4.50

TARTA PHILADELPHIA: homemade oreo, nutella & philadelphia cheesecake,

served with pouring cream £6.25

TARTA AL LIMON: buttery French style lemon tart, topped with crushed meringue,

chocolate crumb & berries served with raspberry sorbet £5.75

SORBETES: a choice of refreshing raspberry sorbet or zesty lime sorbet & fresh mint leaves £3.95



PARA COMPARTIR/ TO SHARE

All served with a mixed dressed salad (or swap for a selection of vegetables for an extra £1.50) and a choice of 2 sides of chipped, mashed, jacket potato or seasoned rice:

Please ask server for availability

ASADO: a mixed platter of 12oz rump steak, 12oz skirt steak, chorizos, beef sausages, beef short ribs, black pudding (morcilla) (serves 2 people) **£48.95**

CHULETON: 32oz porterhouse steak chargrilled served with our

famous chimichurri sauce £34.95

MAR Y TIERRA: big surf 'n' turf, 24oz sirloin steak chargrilled served with

king prawns, breaded lobster pieces and tartare sauce £34.95

CHATEAUBRIAND: chargrilled 16oz beef tenderloin cut into medallions the best cut from the fillet steak, very soft and tender, served with roasted new potatoes **£39.95**

ACOMPAÑAMIENTOS/ SIDES

AROS DE CEBOLLA: beer battered onion rings £2.95

PAPAS FRITAS: chips £2.95

PURE DE PAPAS: homemade mashed potato £2.75

PAPA FOLIO: baked potato in foil parcel and butter £2.75

CEBOLLA FRITA: sautéed onions £2.50

CHAMPINON SALTEADO: sautéed mushrooms £3.25

CHOCLO: fresh corn on the cob and butter £2.75

PAN DE AJO: ciabatta garlic bread £2.95

PAN DE AJO AL QUESO: ciabatta garlic bread

and melted mozzarella £3.95

SELECCION DE PAN: selection of breads served

with balsamic and oil dippings £2.95

OLIVAS: our house marinated olives £2.95

ENSALADA CAPRI (V): salad tomato, mozzarella and homemade basil

pesto dressing £4.95

PURE DE BATATA DULCE: homemade sweet potato mash £2.95

SWEET POTATO FRIES: £2.50
SELECTION OF VEGETABLES: £2.75
TENDER STEM BROCCOLI: £3.00
ASPARAGUS: £2.50
SEASONED RICE: £2.50

All our steaks are seasoned before cooking

ENTRANTES/ STARTERS

CROQUETAS: shredded beef croquettes served with dressed salad & garlic mayo dip £6.00 **EMPANADAS DE CARNE:** slow cooked shredded steak & caramelised onion pasties served with mixed dressed salad and spicy mayo dip £5.50

EMPANADAS DE POLLO: homemade chicken and mushroom pasties served with mixed dressed salad and tomato and chutney dip £5.50

COSTILLITA A LA BBQ: braised BBQ half rack of pork ribs served with mixed dressed salad and BBQ sauce £6.50

SOPA DEL DIA (V): homemade soup of the day served with crutons and a crusty roll and butter **£4.50**

CHORIZO PARRILLERO: grilled spicy Spanish sausage served with mixed dressed salad and chimichurri dip £5.50

MORCILLA PARRILLERA: grilled Spanish black pudding served with mixed dressed salad and chimichurri dip £5.50

SALCHICHA DE BIFE: grilled juicy beef and black pepper sausages served with mixed dressed salad and chimichurri dip £5.50

PICADITA (TO SHARE): antipasto platter with serrano ham, Spanish chorizo, salchichon sliced sausage, manchego cheese, stilton blue cheese, marinated olives, stuffed mini-peppers, homemade chutney & mixed dressed salad £9.95

CHAMPIÑONES GRATINADOS (V): sautéed garlic mushrooms, parsley, sweet onion and Parmesan topping served with mixed dressed salad £5.50

LANGOSTITA EMPANADA: hand breaded lobster bites and garlic mayonnaise dip served with mixed dressed salad £5.75

PATE AL CHORIZO: rich pork and Spanish chorizo pate, served with a mixed dressed salad, homemade onion chutney and melba toast £5.50

BRUSCHETTA DE GAMBAS: grilled ciabatta bread topped with garlic and coriander king prawns and crushed avocado served with mixed dressed salad and tomato chutney **£7.50**

GAMBAS DE BUENOS AIRES: king prawns pan fried in garlic, coriander and olive oil served with mixed dressed salad **£6.95**

ENSALADAS/ SALADS

ENSALADA DE ATUN: fresh grilled tuna steak served with our mixed salad and sweet tomato salad dressing £6.95

ENSALADA DE POLLO: sliced chargrilled chicken breast served with mixed salad and caesar dressing £6.75

ENSALADA DE GAUCHO: sliced chargrilled 6oz rump steak served with mixed salad and dijonnaise dressing **£7.95**

ENSALADA DE GAMBAS: grilled king prawns served on a bed of dressed mixed leaves, tomato, red onion and special house mayonnaise £7.50

DE LA PARRILA/ FROM THE GRILL

All served with a mixed dressed salad (or swap for a selection of vegetables for an extra £1.50) and a choice of chipped, mashed, jacket potato or seasoned rice:

ENTRANA: chargrilled skirt steak 12oz £13.95

OJO DE BIFE: chargrilled ribeye steak 802 £14.95, 1602 £23.95, 2402 £28.95

BIFE DE CHORIZO: chargrilled sirloin steak 80z £16.95, 160z £25.95, 240z £29.95

BIFE DE COSTILLA: chargrilled 20oz T-bone steak £27.95

PICANHA: chargrilled 12oz top rump steak £17.95

BIFE ANGOSTO: chargrilled 12oz bone-in sirloin steak also known as 'club' steak,

served on the bone for more flavour £20.95

MEDALLON DE LOMO: chargrilled 10oz fillet steak £24.95

CHULETILLA DE BIFE: prime 14oz ribeye steak on the bone (cote de boeuf),

chargrilled to your own liking £22.95

ASADO DE TIRAS A LA PARRILLA: traditional Argentinian braised beef short ribs

marinated and grilled £17.95

HAMBURGUESA GAUCHA: homemade steak burger with bacon, cheese, house sauce and salad,

served in a brioche bun £10.95

HAMBURGUESA DE POLLO: chargrilled breast of chicken, topped with crispy bacon & mozzarella,

served on brioche bun with leaves, tomato & house burger sauce £9.95

POLLO CAMPERO: chargrilled 12oz chicken breast marinated

with our own chimichurri sauce £13.95

CORDERO A LA PARRILLA: chargrilled 80z rump of lamb, served with mint sauce £17.95

CERDO A LA PARRILLA: chargrilled 10oz pork loin steak served with

homemade chutney side £12.95

COSTILLAS DE CERDO: delicious braised pork ribs in our homemade BBQ sauce £14.95

PARILLADA: mixed grill from our parilla consisting of (6oz skirt steak, chorizo, 5oz pork loin,

pork ribs, chicken, morcilla and beef ribs) serves 1 person £25.95

BIFE '**TOMAHAWK'**: 36oz chargrilled tomahawk ribeye steak served with

giant beer battered onion rings & grilled beef tomato £42.00

(can only be cooked up to medium - cooking time 35/40 minutes)

SALSAS Y MANTEQUILLAS CASERAS/ SAUCES AND FLAVOURED BUTTERS

All homemade, a perfect accompaniment to your steak

SAUCES: peppercorn, mushroom, blue cheese, stroganoff and bearnaise £2.95

BUTTERS: roasted garlic & parsley or chilli £2.50

All our steaks are seasoned before cooking

DE LA COCINA/ FROM THE KITCHEN

All served with a mixed dressed salad (or swap for a selection of vegetables for an extra £1.50) and a choice of chipped, mashed, jacket potato or seasoned rice:

(apart from Estofado Casero)

MILANESA MIXTA: our hand breaded chicken breast escalope topped with serrano ham and mozzarella £12.95

ESTOFADO CASERO: traditional homemade beef, chorizo and potato stew

served with warm bread rolls and butter £9.95

SALMON AL PESTO: grilled salmon fillet served with king prawns and red pesto £15.50

LUBINA ARGENTINA: fillets of seabass grilled and served with

a lemon butter sauce £14.50

ATUN ARRABIATA: grilled tuna steak topped with spicy tomato

and sautéed red peppers £12.00

HAMBURGUESA VEGETARIANA: grilled halloumi, seasoned portobello mushroom with tomato relish,

served on a brioche bun with leaves, tomato and a red onion & house mayo £9.95

LASANA A LA SETA: wild mushroom, spinach & roasted tomato lasagne served with a red onion salad & garlic ciabatta **£8.95**

ESPECIALIDADES DE BIFE/ STEAK SPECIALS

All served with a mixed dressed salad (or swap for a selection of vegetables for an extra £1.50) and a choice of chipped, mashed, jacket potato or seasoned rice:

CHURRASCO A LA RUSA: chargrilled 16oz sirloin steak served with a creamy stroganoff sauce (chestnut mushroom, paprika, brandy and cream) **£26.95**

LOMO 'MARADONA': 10oz fillet steak with asparagus wrapped in serrano ham, king prawns and bearnaise sauce **£26.95**

LOMO 'MESSI': 10oz fillet steak topped with serrano

ham, mushrooms and a tomato & mascarpone sauce £26.95

LOMO NORUEGA (NORSK BIFF): 10oz fillet steak, Dijon mustard,

sautéed onions and provolone cheese £25.95

LOMO 'MANCHEGO': 10oz fillet steak topped with Spanish serrano ham,

sweet tomato confit and manchego cheese £25.50

LOMO GITANA: 10oz fillet mignon wrapped in bacon, tomato and topped

with peppercorn sauce £26.95

ENTRECOTE GAUCHO: seasoned 16oz ribeye steak served with sautéed onions, peppers and a creamy pepper sauce **£26.95**

BIFE AL QUESO: grilled 12oz top rump steak topped with caramelised onions and Stilton £19.95

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