MEET

ARGENTINIAN STEAKHOUSE

FOOD MENU

BOLD FLAVOURS. SINCE 2006.

OUR STORY

For over 20 years, we have been bringing the bold flavours, rich traditions and warm hospitality of Argentina and South America to the heart of Liverpool.

Built on a passion for authentic cuisine, our menu celebrates the vibrant tastes and timeless recipes that define South American dining. From expertly grilled meats to carefully selected ingredients, every dish is prepared with a commitment to quality, flavour and tradition.

We believe great food is about more than what's on the plate. It's about sharing memorable moments, bringing people together and creating an experience that reflects the spirit of South American culture.

Two decades on, our philosophy remains unchanged: generous portions, authentic flavours and a genuine dedication to serving exceptional food. Proudly rooted in Liverpool, we continue to honour our South American heritage while welcoming guests old and new to enjoy a true taste of Argentina.

DIETARY REQUIREMENTS

V VEGETARIAN **VE** VEGAN **GF** GLUTEN FREE

YOUR COMFORT AND ENJOYMENT ARE IMPORTANT TO US. IF YOU HAVE ANY QUESTIONS, CONCERNS, FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO A MEMBER OF OUR TEAM BEFORE ORDERING. EVEN IF YOU HAVE PREVIOUSLY ENJOYED THE SAME DISH, INGREDIENTS AND PREPARATION METHODS CAN CHANGE, SO WE KINDLY ASK THAT YOU NOTIFY US EVERY TIME YOU VISIT.

ENTRANTES / STARTERS

OLIVES (VE)(GF) - £5

MARINATED HOUSE OLIVES

BRUSCHETTA DE GAMBAS (NEW) - £10. 50

GRILLED KING PRAWNS ON TOASTED SOURDOUGH WITH SMASHED AVOCADO, HOUSE TOMATO CHUTNEY

CROQUETAS DE CARNE (NEW) - £9. 50

SLOW-COOKED BRISKET CROQUETTES SERVED WITH BLACK PEPPER, TRUFFLE MAYONNAISE

HOMEMADE EMPANADAS £9 FOR 2 / £12 FOR 3

SLOW COOKED SHREDDED STEAK, CARAMELISED ONION PASTIES WITH A SPICY MAYO DIP
CHICKEN AND WILD MUSHROOM PASTIES WITH HOUSE TOMATO CHUTNEY
SPINACH, BUTTERNUT SQUASH, VEGAN CHEESE PASTIES (VE)

GAMBAS DE BUENOS AIRES (GF) - £11

GRILLED KING PRAWNS, GARLIC, CORIANDER, OLIVE OIL, FRESH LEMON

COSTILLA A LA BBQ - £12.50

SLOW-COOKED BBQ HALF RACK OF PORK RIBS IN OUR SMOKY HOUSE BARBECUE SAUCE

ALBONDIGAS EN SALSA (GF) - £10

HOMEMADE BEEF AND PORK MEATBALLS IN A RICH MARINARA SAUCE, GRATED PARMESAN

CHORIZO PARRILLERO (GF) - £8.95

GRILLED, SPICY SPANISH SAUSAGE, CHIMICHURRI DIP

MORCILLA PARRILLERA (GF) - £8.95

TRADITIONAL SPANISH BLACK PUDDING, CHIMICHURRI DIP

PICADITA (TO SHARE) - £17.95

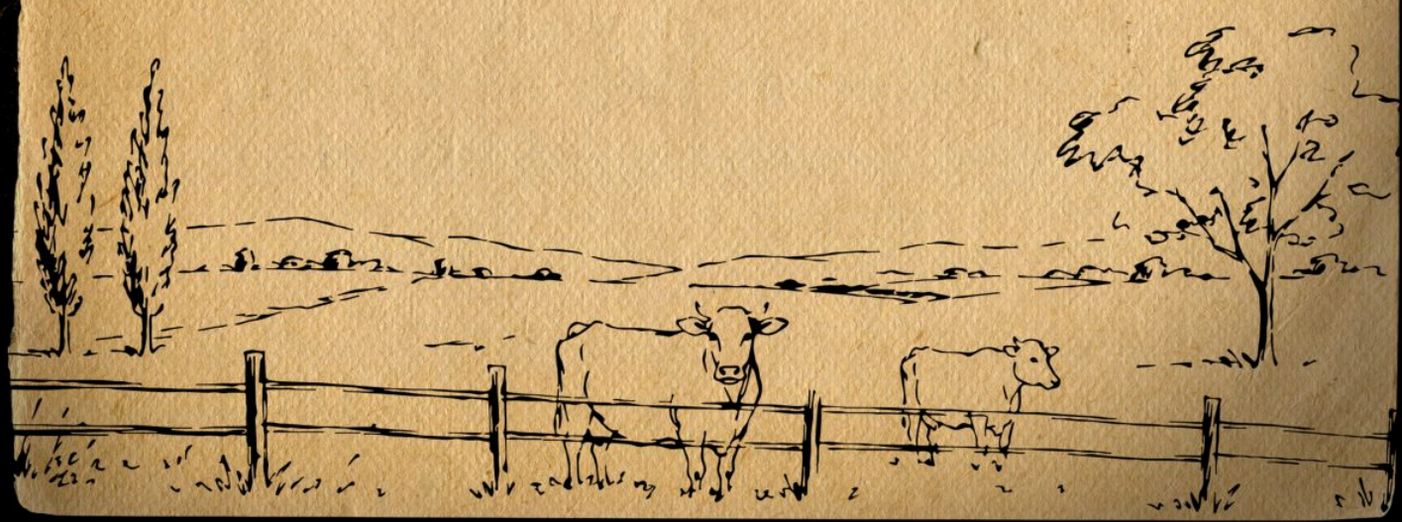
A PREMIUM SHARING BOARD OF SERRANO HAM, CHORIZO, SALCHICHON, BLUE CHEESE, MOZZARELLA, MARINATED OLIVES, STUFFED PEPPERS, PADRÓN PEPPERS, SUNDRIED TOMATOES, TOMATO CHUTNEY AND ARTISAN CRACKERS

PAN DE AJO (NEW) (V) - £5.95

SOURDOUGH GARLIC BREAD, ADD CHEESE FOR £1.50

SELECCION DE PAN (V) - £5.50

ASSORTED BREAD ROLLS SERVED WITH BALSAMIC AND OLIVE OIL



DE LA PARRILLA / FROM THE GRILL

ALL MEALS ARE SERVED WITH A COMPLIMENTARY SIDE OF YOUR CHOICE
CHOOSE FROM CHIPS, MASHED POTATO, OR SEASONED RICE. UPGRADE TO SWEET POTATO FRIES FOR £3
STEAK DISHES ARE SERVED WITH HOUSE CHIMICHURRI DIP

LOMO ALTO DE ANGUS NEGRO (NEW)(GF) - £34.95

10OZ PREMIUM ARGENTINIAN BLACK ANGUS RIBEYE STEAK

ENTRECOT WAGYU (NEW)(GF) - £45

10OZ ARGENTINIAN WAGYU SIRLOIN STEAK

OJO DE BIFE (GF) - 8OZ: £24.95 16OZ: £36.95 24OZ: £41.95

CHARGRILLED PRIME RIBEYE STEAK

BIFE DE CHORIZO (GF) - 8OZ: £23.95 16OZ: £34.95 24OZ: £39.95

CHARGRILLED PRIME SIRLOIN STEAK

BIFE DE COSTILLA (GF) - £35.95

CHARGRILLED 20 OZ T-BONE STEAK

MEDALLON DE LOMO (GF) - £35.95

CHARGRILLED PRIME 10 OZ FILLET STEAK

HAMBURGUESA GAUCHA - £17.95

HOMEMADE MINCED STEAK BURGER TOPPED WITH GRILLED BACON, MELTED CHEESE, HOUSE BURGER SAUCE, TOMATO, RED ONION, GHERKIN, AND SALAD IN A TOASTED BRIOCHE BUN. TOPPED WITH ONION RINGS

HAMBURGUESA DE POLLO - £17.50

CHARGRILLED 6OZ BREAST OF CHICKEN, TOPPED WITH BACON, CHEESE, BURGER SAUCE,TOMATO, RED ONION, GHERKIN AND SALAD IN A TOASTED BRIOCHE BUN. TOPPED WITH ONION RINGS

POLLO CAMPERO (GF) - £18.50

12 OZ CHICKEN BREAST MARINATED IN OUR SIGNATURE CHIMICHURRI AND FLAME-GRILLED OVER CHARCOAL

CORDERO A LA PARRILLA (GF) - £22.50

8 OZ RUMP OF LAMB MARINATED IN GARLIC, ONION, OLIVE OIL

PARILLADA -, £40.95

A FEAST FROM THE GRILL FEATURING 8 OZ PRIME STEAK, CHORIZO, PORK RIBS, CHARGRILLED CHICKEN BREAST, BLACK PUDDING AND BEEF SHORT RIB

SAUCES (GF) - £4.00

CREAMY PEPPERCORN - BLUE CHEESE - MUSHROOM - CHIMICHURRI (£2)

SPECIAL TOPPINGS (GF) - £5.00

AL QUESO: CARAMELISED ONIONS AND MELTED BLUE CHEESE

GAUCHO: SAUTEED ONION, SAUTEED PEPPERS AND PEPPERCORN SAUCE

DE LA COCINA / FROM THE KITCHEN

ALL MEALS ARE SERVED WITH A COMPLIMENTARY SIDE OF YOUR CHOICE
CHOOSE FROM CHIPS, MASHED POTATO, OR SEASONED RICE. UPGRADE TO SWEET POTATO FRIES FOR £3

ASADO DE TIRAS A LA PARRILLA - £28.50

SLOW COOKED, TRADITIONAL ARGENTINIAN GRILLED BEEF SHORT RIBS

COSTILLAS DE CERDO - £25.95

SLOW-COOKED BBQ FULL RACK OF PORK LOIN RIBS

MILANESA MIXTA - £19.00

PANKO BREADED 8 OZ CHICKEN ESCALOPE TOPPED WITH SERRANO HAM, MOZZARELLA

ESTOFADO CASERO - £14.95

HOMEMADE BEEF, CHORIZO AND POTATO STEW SERVED WITH WARM BREAD ROLLS AND BUTTER

SALMON (GF) - £26.95

GRILLED SALMON FILLET, SERVED WITH A CREAMY WHITE WINE PARMESAN SAUCE, ASPARAGUS AND KING PRAWNS

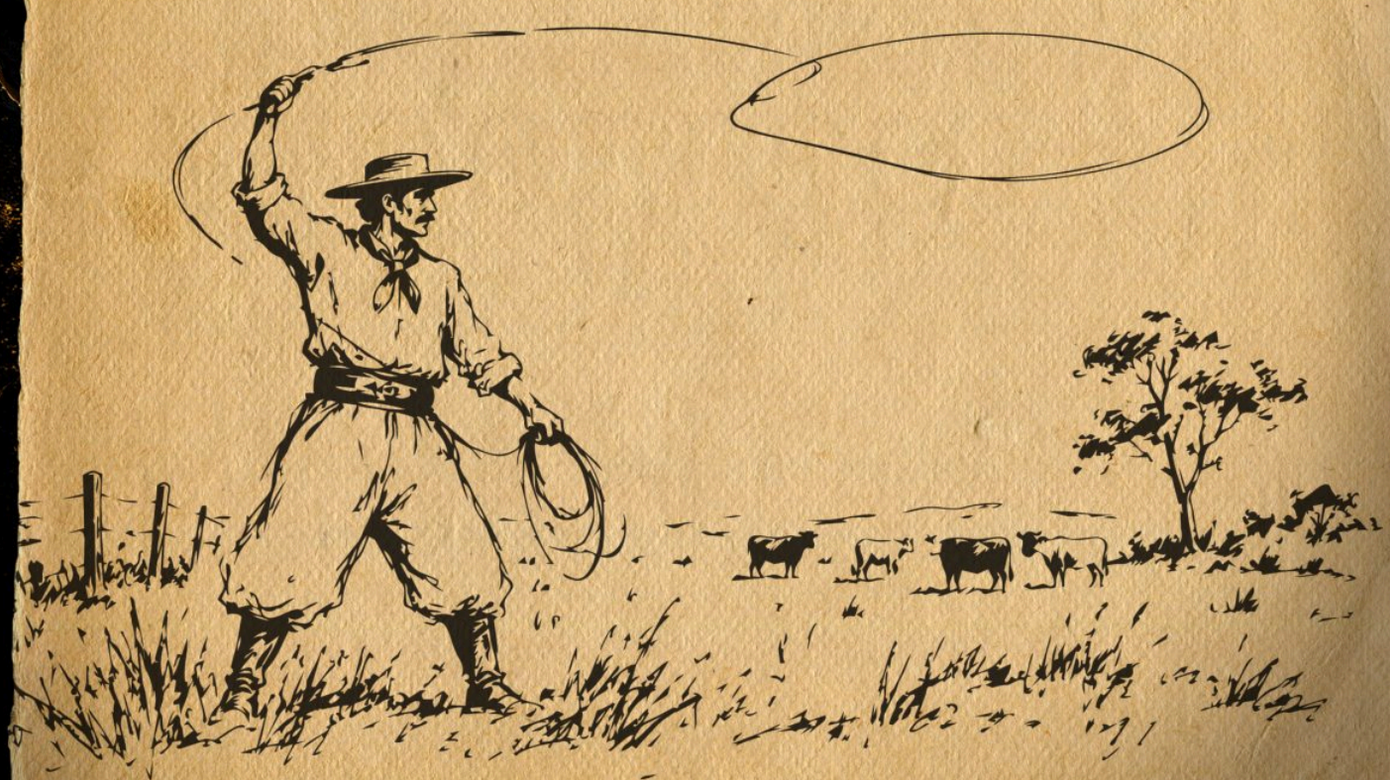
ENSALADA DE LA CASA (GF)(V) - £8.00

BISTRO SALAD LEAF, CABBAGE SLAW, STUFFED RICOTTA PEPPERS, TOMATO, ONIONS, ASPARAGUS, OLIVES, FRENCH DRESSING

ADD: CHICKEN £14, RUMP STEAK £16, KING PRAWNS £16

ESTOFADO VEGANO (VE) - £12.50

HOMEMADE VEGAN STEW WITH CHICKPEAS, SPINACH, SWEET POTATO, SQUASH. , TOPPED WITH ROASTED PUMPKIN SEEDS AND OLIVE OIL, SERVED WITH VEGAN BREAD ROLLS.



ESPECIALIDADES DE BIFE / STEAK SPECIALS

ALL MEALS ARE SERVED WITH A COMPLIMENTARY SIDE OF YOUR CHOICE
CHOOSE FROM CHIPS, MASHED POTATO, OR SEASONED RICE. UPGRADE TO SWEET POTATO FRIES FOR £3

CHURRASCO JACK DANIELS - £37.95
CHARGRILLED 16 OZ SIRLOIN STEAK TOPPED IN SMOKY JACK DANIEL'S BBQ SAUCE TOPPED WITH CRISPY ONIONS

LOMO 'MARADONA' (GF) - £41.95
10 OZ FILLET STEAK TOPPED WITH KING PRAWNS, GRILLED ASPARAGUS, CREAMY MUSHROOM SAUCE

LOMO NORUEGA (GF) - £38.95
10 OZ FILLET STEAK TOPPED WITH DIJON MUSTARD, SAUTÉED ONIONS, MELTED MOZZARELLA

LOMO GITANA (GF) - £41.95
10 OZ FILLET STEAK STACKED WITH BACON, GRILLED BEEF TOMATO, CREAMY PEPPERCORN SAUCE

ENTRECOTE GAUCHO (GF) - £38.95
16 OZ RIBEYE STEAK TOPPED WITH SAUTÉED ONIONS, PEPPERS, CREAMY PEPPERCORN SAUCE

BIFE AL QUESO (GF) - £38.95
10OZ FILLET STEAK TOPPED WITH CARAMELISED ONIONS AND MELTED BLUE STILTON

POLLO GITANA (GF) - £24.95
12OZ CHARGRILLED CHICKEN FILLET, SPICY CHORIZO SAUSAGE, CRISPY BACON, BEEF TOMATO, CREAMY MUSHROOM SAUCE

PARA COMPARTIR / TO SHARE

ALL MEALS ARE SERVED WITH TWO COMPLIMENTARY SIDE OF YOUR CHOICE
CHOOSE FROM CHIPS, MASHED POTATO, OR SEASONED RICE. UPGRADE TO SWEET POTATO FRIES FOR £3
SERVED WITH HOUSE CHIMICHURRI DIP

(PLEASE ASK SERVER FOR AVAILABILITY)

ASADO - £78.95
OUR SIGNATURE SHARING PLATTER OF 10 OZ BLACK ANGUS RUMP STEAK, 8OZ PRIME RIBEYE STEAK, CHORIZO, BEEF SHORT RIBS, PORK RIBS, BLACK PUDDING, CHIMICHURRI SAUCE

MAR Y TIERRA (GF) - £49.50
24 OZ SIRLOIN STEAK SERVED WITH KING PRAWNS AND CHIMICHURRI SAUCE

CHATEAUBRIAND (GF) - £70.95
20 OZ CENTRE-CUT BEEF TENDERLOINS SERVED WITH GRILLED ASPARAGUS, TWO CHOICES OF SAUCE

BIFE 'TOMAHAWK' - £69.95
36 OZ CHARGRILLED TOMAHAWK RIBEYE STEAK SERVED WITH GIANT BEER BATTERED ONION RINGS, GRILLED BEEF TOMATO CHIMICHURRI SAUCE

(CAN ONLY BE COOKED TO MEDIUM - COOKING TIME 35 MINS)

ACOMPAÑAMIENTOS / SIDES

MAC N CHEESE (NEW)(GF)(V) - £6.00

CREAMY THREE-CHEESE MACARONI TOPPED WITH CRISPY ONIONS

CAULIFLOWER CHEESE (NEW)(GF)(V) - £6.00

OUR SUNDAY FAVOURITE, ROASTED CAULIFLOWER BAKED IN A RICH THREE-CHEESE SAUCE TOPPED WITH CRISPY ONIONS

TENDERSTEM BROCCOLI (GF)(V) - £6.00

TENDERSTEM BROCCOLI FINISHED WITH TRUFFLE OIL AND PARMESAN

GRILLED ASPARAGUS (GF)(VE) - £5.00

AROS DE CEBOLLA (V) - £5.50

BEER BATTERED ONION RINGS

TOMATO AND ONION SALAD (GF)(VE) - £4.50

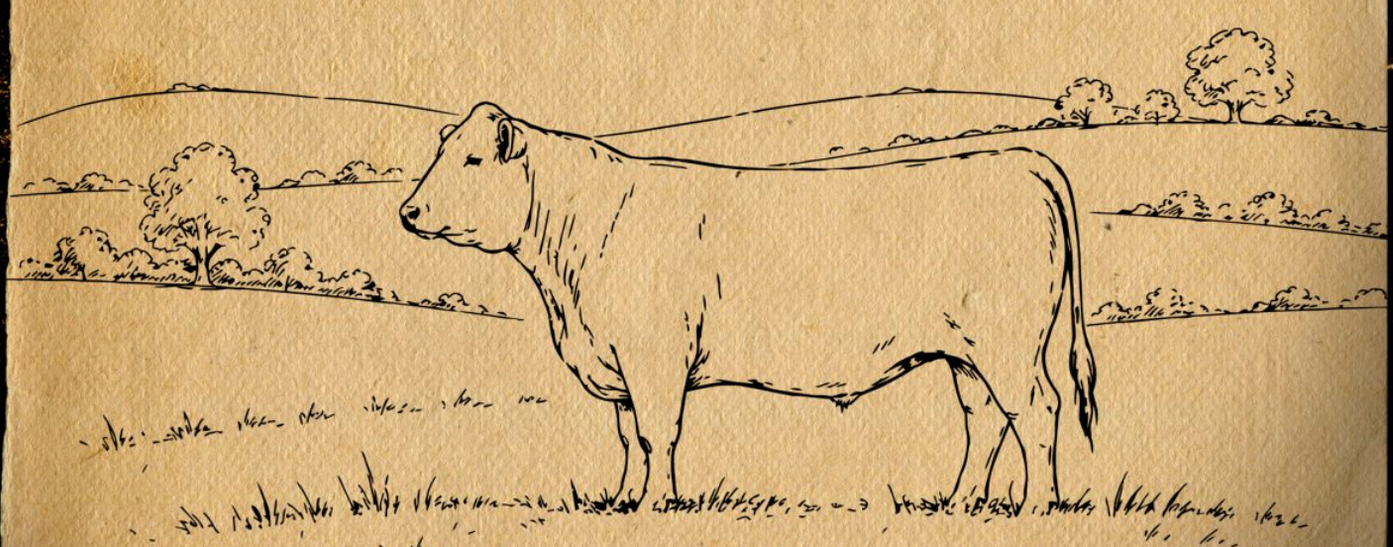
HOUSE RICE (GF)(VE) - £5.50

SWEET POTATO FRIES - £6.50

PAPAS FRITAS / CHIPS - £5.50

PURE DE PAPAS (V)(GF) - £5.50

HOMEMADE MASHED POTATO




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DESSERT MENU

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DESSERTS

TIRAMISU (V) - £8.50

CLASSIC HOMEMADE TIRAMISU LAYERED WITH MASCARPONE, ESPRESSO-SOAKED SPONGE COCOA

TARTA DE LIMON (V) - £7.95

FRENCH LEMON TART WITH GOLDEN SHORTCRUST PASTRY, SERVED WITH RASPBERRY SORBET AND MINT LEAF

BROWNIE AL CARAMELO (V) - £7.95

A PREMIUM RICH AND FUDGY CHOCOLATE BROWNIE WITH GOOEY SALTED CARAMEL SWIRLED GENEROUSLY THROUGHOUT.SERVED WITH ITALIAN VANILLA ICE CREAM

PUDIN DE COCO (V)(GF) - £7.95

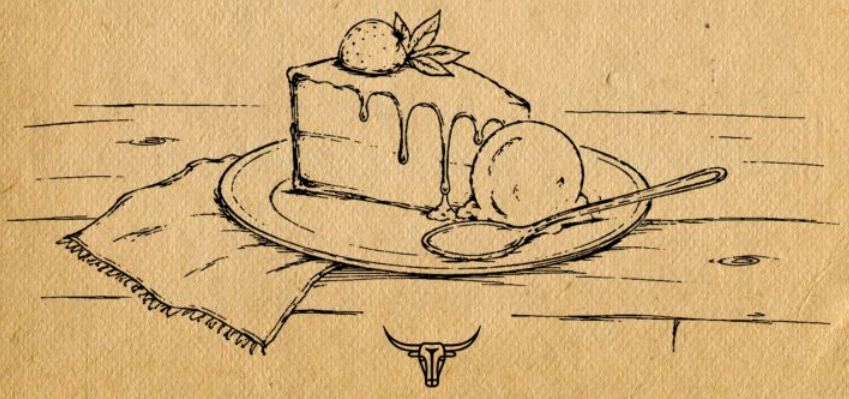
OUR HOMEMADE COCONUT AND TOFFEE CRÈME CARAMEL SERVED WITH ITALIAN VANILLA ICE CREAM

HELADO ITALIANO (V)(GF) - £6.25

ITALIAN VANILLA, SALTED CARAMEL OR CHOCOLATE ICE CREAM SERVED WITH A CHOICE OF SAUCE AND WAFERS

TARTA PHILADELPHIA (V) - £8.25

HOMEMADE OREO, NUTELLA AND PHILADELPHIA CHEESECAKE, SERVED WITH POURING CREAM



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KIDS MENU

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KIDS MENU

ALL MEALS ARE SERVED WITH A COMPLIMENTARY SIDE OF YOUR CHOICE
CHOOSE FROM CHIPS, MASHED POTATO, OR SEASONED RICE

CHICKEN BREAST (GF) - £8.50

CHARGRILLED 6OZ CHICKEN BREAST

STEAK (GF) - £10.50

CHARGRILLED 5OZ RUMP STEAK (COOKED NO MORE THAN MEDIUM)

COSTILLA A LA BBQ - £12.50

SLOW-COOKED BBQ HALF RACK OF PORK RIBS IN OUR SMOKY HOUSE BARBECUE SAUCE

AVAILABLE FOR CHILDREN 12 YEARS AND UNDER

