MEET

ARGENTINIAN STEAKHOUSE

SET MENU

BOLD FLAVOURS. SINCE 2006.

SET MENU

2 COURSES £34.95 3 COURSES £41.95

STARTERS

ALBONDIGAS EN SALSA
HOMEMADE PORK AND BEEF MEATBALLS, MARINARA SAUCE AND PARMESAN CHEESE

CHORIZO PARRILLERO
GRILLED SPICY SPANISH SAUSAGE AND CHIMICHURRI DIP

GAMBAS DE BUENOS AIRES (£2 SUPPLEMENT)
GRILLED KING PRAWNS, GARLIC, CORIANDER, OLIVE OIL AND FRESH LEMON

HOMEMADE EMPANADAS
2 EMPANADAS OF YOUR CHOICE:

"SLOW COOKED SHREDDED STEAK, CARAMELISED ONION PASTIES WITH A SPICYMAYO DIP"
"CHICKEN AND WILD MUSHROOM PASTIES WITH HOUSE TOMATO CHUTNEY"
"SPINACH, BUTTERNUT SQUASH AND VEGAN CHEESE PASTIES"

PAN DE AJO (V)
SOURDOUGH GARLIC BREAD, ADD CHEESE FOR £1.50

MAINS

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

MEDALLON DE LOMO (£11 SUPPLEMENT)
CHARGRILLED PRIME 10OZ FILLET STEAK SERVED WITH CHIMICHURRI DIP

OJO DE BIFE
CHARGRILLED PRIME 8OZ RIBEYE STEAK WITH CHIMICHURRI DIP

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

SALMON
GRILLED SALMON FILLET IN A CREAMY WHITE WINE SAUCE, TOPPED WITH PRAWNS

COSTILLAS DE CERDO
SLOW-COOKED BBQ FULL RACK OF PORK LOIN RIBS

ESTOFADO VEGANO
HOMEMADE VEGETABLE AND POTATO STEW ,SERVED WITH WARM BREAD ROLLS

SAUCES
CHOOSE ONE OF THE FOLLOWING:

CREAMY PEPPERCORN - BLUE CHEESE - CREAMY MUSHROOM

DESSERTS

BROWNIE AL CARAMELO
WARM DOUBLE CHOCOLATE BROWNIE AND CARAMEL SERVED WITH ITALIAN VANILLA ICE CREAM

HELADO ITALIANO
ITALIAN VANILLA OR CARAMEL ICE CREAM SERVED WITH CHOICE OF SAUCE AND WAFERS

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