

Autumn Menu

Main Meals

Pork Asado -Marinated sweet spiced pork steak with Argentinian roast potatoes and lime, apple honey and peanut coleslaw 12.00

Pinchos de atun con salsa verde-Marinated tuna steak with anchovy and herb salsa verde served with pineapple and cherry tomato salad 11.00

Carbonada criolla-Slow cooked beef stew and seasoned vegetables, apricots and paprika 11.00

Sweet potato and lentil empanadas V-served with Argentine lentil and sun dried tomato stew and parmesan 10.00

Rib eye steak,pan fried and roasted with chimichurri served with Argentinian roast potatoes and pineapple salad
Roasted for 8 minutes- medium, Roasted for 10 minutes- medium to well done 18.50

Argentinian small plate menu

Carbonada criolla- slow cooked beef and vegetable stew 7.50

Pork asado -Marinated sweet spiced pork steak 7.50

Sweet potato and lentil V / Kale and mushroom (vegan) empanadas 6.50

Choripan- Spicy sausage, chorizo and chimichurri baguette 7.50

Provoleta V- Melted provolone cheese with cherry tomatoes and chillis with pickled cabbage and crusty bread 7.80

Tostada pico de gallo V-Refried beans, fried egg, cheddar and spicy relish in a sourdough wrap 7.50

Refried beans V (vegan) 3.50

Argentinian egg, olive, cherry tomato and potato salad V 5.00

Argentinian lentil and sundried tomato stew V (vegan) 5.00

Apple, lime, peanut and honey coleslaw V (vegan) 3.50

Curtido-spicy pickled cabbage V (vegan) 3.50

Argentinian roast potatoes 4.00

Marinated olives 3.00

All dishes may contain nuts, peanuts, fish, sesame seeds, mustard seeds, gluten, dairy, celery, soya, wheat, lupin, shellfish and eggs. Please ask for any further information on dietary requirements; we will always try to accommodate your dietary needs.