



NIBBLES AND STARTERS

ACEITUNAS MIXTAS V, VE, GF Mixed olives	£5.00
ACEITUNAS VERDES V, VE, GF Green olives	£6.00
SELECCION DE PANES V, GR +£1.50 Mixed artisan bread selection, butter, blue cheese cream sauce & chimichurri dip	£6.90
EMPANADAS 1 UNIT / 4 UNITS Traditional pasties. Choose between beef, spicy beef, spinach V, VE or ham & cheese	£4.80 / £18.00
EL DUO GF FOR TWO TO SHARE Grilled Argentinean sausage & black pudding	£12.00
EL TRIO GF FOR TWO TO SHARE Grilled Argentinean sausage, mildly spicy Argentinean sausage & black pudding	£16.50
MOLLEJAS AL GRILL GF Grilled sweetbread. Served on a mustard or orange sauce (choose between)	£16.20
GAMBAS "PUTAPARIO" GR Peeled prawns cooked in a spicy sauce of butter & chilli pepper. Served with bread	£15.20
CALAMARES FRITOS Fried calamari, lime & aioli dip	£8.90
PROVOLETA V, GR Melted provolone cheese. Choose between oregano & ground chilli or walnuts & honey. Served with bread	£11.00
PICADA ARGENTINA GR FOR TWO TO SHARE A selection of cold cuts, cheeses, pickled vegetables, mixed nuts & bread	£19.70
PAN EXTRA GR +£0.50 Extra bread	£3.00

V Suitable for vegetarians VE Suitable for vegans GF Made gluten free GR Gluten free under request

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GRILL

All served with **Mixed Salad or Hand-cut Chips** & a selection of **3 Argentinian sauces**: Chimichurri, "Putapario" & Golf

BIFE DE LOMO 225/340 g **GF** **£35.80 / £52.00**

Fillet steak

Breed: Angus Selection: Premium Origin: Argentina Wet aged: 45 days Animal nutrition: Grass-fed
Best served R/MR

OJO DE BIFE 225/340 g **GF** **£28.50 / £36.50**

Ribeye steak

Breed: Angus Selection: Premium Origin: Argentina Wet aged: 45 days Animal nutrition: Grass-fed
Best served MR/M

SUPER OJO DE BIFE 525 g **GF** **£52.50**

Super ribeye steak

Breed: Angus Selection: Premium Origin: Argentina Wet aged: 45 days Animal nutrition: Grass-fed
Best served MR

BIFE DE CHORIZO 225/340 g **GF** **£27.00 / £34.50**

Sirloin steak

Breed: Angus Selection: Premium Origin: Argentina Wet aged: 45 days Animal nutrition: Grass-fed
Best served MR/M

ENTRAÑA 340 g **GF** **£34.50**

Skirt steak

Breed: Angus Selection: Premium Origin: Argentina Wet aged: 45 days Animal nutrition: Grass-fed
Best served R/MR

POLLO A LA PARRILLA **GF** **£23.50**

Grilled chicken

CHOOSE A CABALLO STYLE AND ADD TWO FRIED EGGS TO YOUR STEAK **£5.00**

SAUCES

PEPPERCORN SAUCE **GF** **£3.80**

BLUE CHEESE SAUCE **V, GF** **£3.60**

AIOLI SAUCE **V, GF** **£3.60**

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MAINS

CATCH OF THE DAY GF	£25.50
Please ask staff for today's choice	
PARRILLADA DE VERDURA V, GF	£23.50
Mixed vegetables & goat cheese cooked in grill	
Add grilled chicken breast or ribeye steak slices	£7.50 / £10.00

SIDES

PAPAS FRITAS CASERAS V, VE, GF	£5.80
Hand-cut chips	
ENSALADA MIXTA V, VE, GF	£5.30
Lettuce, tomato & onion	
CHAMPIGNONES A LA CREMA GF	£7.20
Mushrooms, cream & garlic	
PAPAS AL HORNO V, GF	£7.20
Roasted baby potatoes	
ENSALADA DE TOMATE Y CEBOLLA V, VE, GF	£7.00
Tomato & onion salad	
VERDURAS A LA PARRILLA V, VE, GF	£9.50
Mixed grilled vegetables	
PURE AL ESTILO ARGENTINO CON CHIMICHURRI V, GF	£7.80
Mashed potato & chimichurri sauce	
ZANAHORIAS PAMPEANAS V, VE, GF	£7.00
Slices of carrot, garlic & parsley. Served cold	

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DESSERTS

POSTRE BAQUEANO V	£9.00
Sponge cake dipped in syrup & rum, peach, meringue, dulce de leche & chantilly cream	
DON BAQUEANO GF	£9.50
Vanilla ice-cream, dulce de leche, nuts & whisky	
CHOCOTORTA V	£9.00
Chocolate cookies, creamy cheese, dulce de leche & ice-cream	
FLAN CASERO V, GF	£9.00
Creme caramel, dulce de leche & chantilly cream	
PANQUEQUE CON DULCE DE LECHE Y HELADO V	£10.00
Crepe, dulce de leche & ice-cream	
PAVLOVA ARGENTINA V, GF	£9.00
Dulce de leche, chantilly cream & red fruits on a merengue nest	
SELECCION DE HELADOS Y/O SORBETES ARTESANALES V, GR / V, VE, GR	£3.50/scoop
Selection of artisan ice-cream and/or sorbet. Please ask staff for today's choices	
FRUTILLAS CON CREMA CHANTILLY V, GF (SEASONAL PRODUCT – only available during season)	£9.00
Strawberries & chantilly cream	
DURAZNOS AL NATURAL V, GF	£9.00
Peach in syrup with chantilly cream & dulce de leche	
TABLA DE QUESOS V, GR	£13.00 / £19.50 for 2 people
A selection of cheeses, quince, nuts & crackers	
PLATO DEGUSTACION	£19.00
Chef's Choice Tasting platter: 3 desserts to share	

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