

STARTERS	SALMON CEVICHE £9.95 Cured in citrus juices, avocado, palm hearts and roasted pepper sauce
	OCTOPUS TIRADITO £12.95 Fresh tomato passata, black olives, wild rocket leaves and olive oil
	SHRIMP CAUSITA £9.95 Green olives, eggs, avocado, aji Amarillo potatoes and red pepper mayonnaise
	GRILLED CHICKEN SALAD £11.95 Sweet corn, datterino tomatoes, palm hearts, avocado served on warm arepa bread
	BEEF TAMALES £8.95 A blend of our four prime cuts, cumin, tomato, chilli and polenta served in a corn husk
PAN FRIED SQUID ESCALIVADA £9.95 Argentine baby squid, aubergine, red onion, tomatoes and olive oil	
GRILLED PROVOLETA £8.95 Salad Criolla	
SAUSAGE PLATTER £19.95 Argentine chorizo, morcilla, chorizo picante, pinchos, romero pepper	
CHORIZO SAUSAGE £8.95 Roasted romero pepper, balsamic and olive oils	
EMPANADAS	Traditional savoury pastries — Choose a minimum of two:
	BEEF £4.65 Olive, red peppers, onion, aji molido
	MOZZARELLA £4.65 Provolone, Spanish onion, oregano
CHICKEN £4.65 Tomato, onion, chilli, basil	
CUADRIL	Rump — The leanest cut with a pure, distinctive flavour
	BIFE DE CUADRIL 225g £14.25
	BIFE DE CUADRIL 300g £17.95
	PICAÑA 300g £19.95 Top of the Cuadril
	CHURRASCO DE CUADRIL 400g £22.95 A marinated spiral cut. Garlic, parsley and olive oil
CHORIZO	Sirloin — Tender, yet succulent with its strip of juicy crackling
	BIFE DE CHORIZO 300g £22.50
	BIFE DE CHORIZO 400g £26.50
	CHURRASCO DE CHORIZO 300g £23.50 A spiral cut marinated for 48 hours in garlic, parsley and olive oil
	ASADO DE CHORIZO 2kg £119.00 To share. Marinated in aji molido, smoked garlic, parsley, olive oil. Allow 35 minutes grilling time

ANCHO	Rib-eye — Delicately marbled throughout for superb, full-bodied flavour
	BIFE DE ANCHO 300g £20.50
	BIFE DE ANCHO 400g £25.25
TIRA DE ANCHO 500g £31.95 To share. Spiral cut slow grilled with chimichurri. Allow 35 minutes grilling time	
LOMO	Fillet — Lean and tender with a delicate flavour
	MEDALLION 225g £25.00 Eye of the Lomo
	BIFE DE LOMO 300g £31.00
	CHURRASCO DE LOMO 400g £40.95 A spiral cut marinated for 48 hours in garlic, parsley and olive oil
CHATEAUBRIAND 500g £52.50 Centre cut Lomo, slow grilled. Allow 25 minutes grilling time	
SPECIALIST CUTS	ENTRAÑA FINA 300g £16.95 Succulent marbled skirt
	MEDIA LUNA VACIO 300g £18.95 Half moon of tender flank steak
	LOMO MILANESA £18.95 Marinated in chilli and parsley, served with lemon
	CHORIZO A LA CRIOLLA £19.95 Roast red peppers, onion garlic in a tomato and white wine sauce with potato gaufrettes
	GAUCHO SAMPLER £89.95 Chorizo, Ancho, Lomo and Cuadril (1200g)
SPECIALITIES	SPATCHCOCKED CHICKEN £17.50 Roast garlic, lemon and lime chimichurri
	GAUCHO BURGER £16.00 A blend of all four cuts of beef with bacon, Dansglad cheddar, tomato, onion & chipotle chutney and malbec mustard mayonnaise
	GRILLED PORK MATAMBRE £19.95 Spiced sweet potato purée and watercress
	BLACK COD CHUPIN £25.95 Mussels, shrimps, buffalo mozzarella, Torrontés, saffron served with sour dough toast
	GRILLED LAMB LOIN CHOPS £22.95 Roasted new potatoes, red onion and peppers with a lamb jus
PUMPKIN TORTELLINI £16.25 Parmesan, cream and chives	
ROAST BEEF TORTELLINI £16.95 Tomato, basil and olive oil	
RISOTTO £15.95 Radicchio, malbec and parmesan	

SAUCES	BÉARNAISE	£2.75
	PEPPERCORN	£2.75
	MUSHROOM	£2.75
	MUSTARD	£2.75

SIDES	CHIPS	£3.25
	POTATO PURÉE	£3.25
	TENDER STEM BROCCOLI	£5.25
	SPICED SWEET POTATO PURÉE	£4.00
	HUMITAS	£4.00
	SPINACH WITH GARLIC AND LEMON	£4.25
	MIXED VEGETABLES	£4.25
	BABY GEM SALAD	£5.25
	MIXED LEAF SALAD	£5.25
	TOMATO SALAD	£5.25

DESSERTS	DULCE DE LECHE TART	£8.50
	Banoffee ice cream and coconut tuile Recommended wine: ZUCCARDI 'Tardio' 2008 100ML	
	DON PEDRO	£9.95
	Ice cream, whiskey, walnuts	
	RICOTTA AND LEMON CAKE	£8.00
	Confit of orange, blueberries and raspberry coulis Recommended wine: FAMILIA SCHROEDER 'Deseado' 100ML	
	SEMIFREDDO TART	£8.00
	Glazed quince and almond meringue Recommended wine: EL PORVENIR DE LOS ANDES 100ML	
	RUM AND RAISIN BREAD PUDDING	£8.50
	Served warm with caramelised apples and crème anglaise Recommended wine: LUIGI BOSCA Gewürztraminer 2007 100ML	
CHOCOLATE AND HAZELNUT TRUFFLES	£8.50	
Served with white chocolate and ginger ganache Recommended wine: ZUCCARDI 'Malamado' 100ML		
FREGGO	£7.50	
An assortment of Argentine ice creams and sorbets		
DESSERT SAMPLER	£14.95	
Semifreddo, rum and raisin bread pudding and chocolate and hazelnut truffles		

CHEESE A selection of British and Irish cheeses including:

MONTGOMERY'S

Unpasteurised cheddar. Made by Jamie Montgomery and Steve Bridges, Manor Farm, Somerset

STICHELTON

Unpasteurised blue. Made by Joe Schneider, Collingthwaite Farm, Nottinghamshire

INNES LOG

Unpasteurised goats cheese. Made by Stella and Joe Bennett, Highfields Farm, Staffordshire

TUNWORTH

Unpasteurised soft cheese. Made by Stacey Hedges and Charlotte Spruce, Herriard, Hampshire

Plus a seasonal cheese of the month, all served with Malbec and Torrontés paste and oat cakes

3 CHEESES £7.95

4 CHEESES £10.25

5 CHEESES £11.50

LATE HARVEST WINES

The low humidity in the wine regions makes the growth of botrytis on the grapes virtually impossible, but the extraordinary length of time that the grapes can hang on the vine allows for the production of late harvest wines which have remarkable intensity of flavour and balance.

The Torrontés Licoroso hails from a monastery high in the mountains of Catamarca, and is made in a similar way to sherry, benefiting from a slight oxidisation, giving colour and nutty flavours to this unique grape variety. It is also very good when a little is poured over our Don Pedro.

EL PORVENIR DE LOS ANDES

'Laborum' Torrontés 2009	100ML GLASS	£11.00
Cafayate Salta	500ML BOTTLE	£52.00

PARRAL DE LOS MONJES

Torrontés Licoroso 2008/9	100ML GLASS	£5.25
Santa Maria Catamarca	BOTTLE	£36.00

ZUCCARDI 'Tardio' 2009/10	100ML GLASS	£5.95
Santa Rosa Mendoza	500ML BOTTLE	£29.50

LUIGI BOSCA Gewürztraminer 2009/10	100ML GLASS	£8.50
Maipu Mendoza	500ML BOTTLE	£42.00

ZUCCARDI 'Malamado'	50ML GLASS	£4.20
Malbec (Port style) Maipu Mendoza	BOTTLE	£53.00

FAMILIA SCHROEDER 'Deseado' NV		
Sparkling sweet Torrontés 2008	125ML GLASS	£7.25
San Patricio del Chañar, Neuquen Patagonia	BOTTLE	£36.50

All prices include VAT. Service charge is not included; however, a discretionary 10% will be added to parties of six persons or more.

Some dishes may contain nuts.

