

VIRTUOSO

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This culinary experience explores the excellence that Argentine cuisine offers, featuring signature dishes of our celebrated Argentine Executive Chef, Fernando Trocca.

BABY SQUID CEVICHE

Argentine baby squid, shallots, jalapeño, ginger, mint and guacamole

SALMON CAUSITA

Green sauce, red onion, micro cress, potato and Aji Amarillo

RISOTTO VERDE

Green butter, asparagus, parmesan and almonds

BEEF: 100g of each cut, served with accompanying vegetables

LOMO

Fillet served with tomato salad and chips

CHORIZO

Sirloin served with humitas

ANCHO

Ribeye served with spinach, garlic and lemon

ARGENTINE MALBEC SORBET

VANILLA FLAN

Dulce de leche and mascarpone

CHEESE SELECTION

Selection of regional cheeses, malbec chutney and oat cakes

ACCOMPANYING FLIGHT OF WINE **£28.45**

SELECCION G TORRONTES 100ml

ZUCCARDI SERIE A ROSE OF MALBEC 100ml

VINA PATRICIA MALBEC 100ml

GRAN LURTON CABERNET SAUVIGNON 100ml

TERRUNO ALTO CABERNET/MALBEC 100ml

ZUCCARDI MALAMADO 50ml

£75.00 PER PERSON

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.