



LA CARTA

ARGENTINE CUISINE

Although our cuisine is synonymous with high protein staples such as Asado-cooked beef, it is invariably a cultural blending of Mediterranean influences, mostly due to Italian and Spanish settlers bringing their favourite foods and cooking styles with them over the last 130 years. Argentina is, in fact, some 85% European and its rich, colourful food reflects this – when we're not eating beef, we're tucking into Spanish-inspired national favourites such as empanadas and various pastas which originated in Italy.

Whilst our menu couldn't possibly include all of Argentina's wonderful dishes at once, it does provide a well-balanced representation of her most popular cuisine – we hope you love eating it as much as we love cooking it...

BUEN APETITO!

APERITIVOS

Light nibbles to whet the appetite; perfect for sharing...

PIMIENTOS DEL PADRON ^(v)

Pan-fried padron peppers with rock salt. £3.29

ACEITUNAS MARINADAS ^(v)

Marinated gordal olives stuffed with guindilla. £2.99

ENTRADAS

MORCILLA IBERICA CURADA ^(gd)

Traditionally-smoked black sausage flavoured with paprika & sweet caramelised onion, on toasted bread with olive salad. £7.29

CHISTORRA ARTYSAN

Spiral sausage made from pork flavoured with smoked paprika and garlic, served with thinly sliced tomato and onion. £6.49

PICADA EMBUTIDOS Y QUESO ^(gd) ^(for 2)

Selection of cured meats with cheese and pickles; Jamon de Teruel, lomos ibericos, chorizo and salchichon served with warm potato focaccia and sobrasada. Accompanied by olives, sun-blushed tomato and artichoke. £15.49

MORRONES ASADOS ^(vd)

Roasted piquillo peppers stuffed with black olives and feta cheese. £5.99

PASTEL DE BACALAO SALADO ^(gd)

Salt cod cake with a lemon butter sauce. £6.79

TOSTADAS CON PATE DE CHORIZO ^(g)

Chorizo, chili and garlic pâté on toasted bread. £2.99

FOCACCIA CON PATATA ^(g)

Ideal to share, freshly baked focaccia topped with thinly sliced potato, served with a tomato dip. £4.49

EMPANADA DE CARNE ^(gd)

Argentine pastry stuffed with a rich beef filling, served with a beef broth on the side. £6.49

EMPANADA DE ESPINACAS Y QUESO ^(vgd)

Classic pastry filled with spinach and provolone cheese, served with a tomato dip. £5.89

ALITAS DE POLLO A LA PLANCHA

Grilled marinated chicken wings with spring greens and orange & parsley dressing. £6.49

GAMBAS AL AJILLO ^(gds)

Tiger prawns tossed in chilli and garlic. £8.79

RABAS FRITAS ^(g)

Crisp baby squid strips with a spicy piquillo sauce. £6.49

PROVOLETA AL HORNO ^(gd)

Provolone cheese baked with tomatoes and peppers, served with toast. £6.29

TROFIE CON CHAMPIÑONES ^(vgd)

Ligurian pasta tossed with seasoned king mushrooms and truffle oil, finished with shaved parmesan. £13.79

ORZO CON LANGOSTINOS ^(gds)

Tiger prawns cooked in garlic & chili and tossed through orzo pasta and parsley. £15.99

DE LA PARRILLA

We only use premium, naturally reared free range grass-fed beef, dry aged for a minimum of 28 days. Our lamb & chicken is free-range and ethically farmed.

BIFE DE LOMO

11oz fillet on the bone. £27.89

OJO DE BIFE

12oz ribeye. £23.89

VACIO A LA PARRILLA ^(MR)

8oz bavette steak. £15.89

BIFE DE CHORIZO

10oz sirloin. £20.89

COSTILLAS DE CORDERO

Grilled lamb porterhouse with a broad bean salad. £21.89

POLLO A LA PARRILLA

Grilled 1/2 chicken marinated in garlic & thyme served with tomato, peppers and capers. (served on the bone) £15.99

LUBINA A LA PARRILLA

Sea bass cooked on the grill with crisp garlic and thyme potato, accompanied by fresh dressed peppers, onions and tomatoes. £20.89

ASADOR’S TASTE OF THE OLD COUNTRY

Gauchos, the original Argentine cowboys, were a tough hardy breed. They would cook these hearty cuts on makeshift parrillas on the pampas. They certainly knew their meat, and preferred cuts that gave them more of a bite and intense flavours. Here’s your chance to eat like the gauchos! The larger cuts are fantastic for 1, but also great for 2 . . .

BIFE DE COSTILLA ^(gd) ^(ideal for 2) ^(MR)

40oz, our largest steak. One side, tender fillet; the other a flavoursome sirloin cooked on the parrilla. Served with tomato & onion salad, malbec sauce and bearnesa. £55.99

BROCHETTE DE CUADRIL ^(MR)

Skewered chunks of beef rump with peppers onion and tomato basted with rosemary and garlic. £17.99

ASADO DE TIRA ^(MR)

16oz 4 bone cross cut beef rib; cooked on the bone for a fuller flavour. £21.99

PARRILLA MIXTA ^(g) ^(ideal for 2) ^(MR)

A selection from the parrilla served with chimichurri and malbec sauce. Vacio, bife de cuadril, chuletas de cordero, alitas de pollo, chistorra and morcilla. £39.89

MARUCHA SIN HUESO ^(MR)

20 oz flat iron steak taken from the “feather” muscle – chuck and blade section of the beef, nicely marbled lean steak. £24.99

AGUJA SIN HUESO ^(MR)

14oz chuck eye steak. Cut from the forequarter, with great texture and great flavour. £19.49

All steaks are dusted with our house dry rub and served with fresh chimichurri.

STEAK ACCOMPANIMENTS

HUEVO FRITO

Fried free-range egg. (A traditional Argentine accompaniment for steak) £1.89

REDUCCION DE MALBEC ^(g)

Traditional malbec pouring sauce £1.89

BEARNESA ^(d)

Traditional bearnaise sauce. £1.89

DESDE LA COCINA

SALMÓN A LA PLANCHA ^(g)

Crispy skin seasoned salmon fillet with lemon fennel and aioli. £17.89

ESTOFADO DE TERNERA ^(g)

Cubed brisket braised for 12 hours in a malbec & salchichon sauce served with crisp potato and blackened corn. £19.89

PARRILADA DE VERDURAS

Grilled vegetables roast squash steak, artichokes, black olives, sun dried tomato and toasted seeds £11.89

SIDES

ENSALADA DE TOMATE Y CEBOLLA ^(v)

Tomato & red onion salad with garlic oil. £2.89

ENSALADA DE PEPINO Y CHILE ^(v)

Cucumber & chili salad. £2.49

PIMIENTOS Y CALABAZAS ASADOS ^(vd)

Roast peppers and butternut squash tossed in butter. £2.49

ZANAHORIAS ASADAS ^(v)

Whole roast carrots with honey glaze. £2.49

PAPA CRIOLLA ^(v)

Roasted potato tossed in paprika and oregano. £1.99

FOCACCIA CON PATATA ^(g)

Ideal to share, freshly baked focaccia topped with thinly sliced potato, served with a tomato dip. £4.49

ESPINACAS A LA CREMA ^(vd)

Spinach cooked with garlic and cream. £3.29

PAPAS COCIDAS A LA TRUFA ^(vdg)

New potatoes cooked in truffle cream. £3.49

HABAS EN PESTO ^(vdn)

Butter beans in pesto. £3.29

PAPAS FRITAS CON PEREJIL Y AJO ^(v)

Fries with parsley and garlic. £1.99

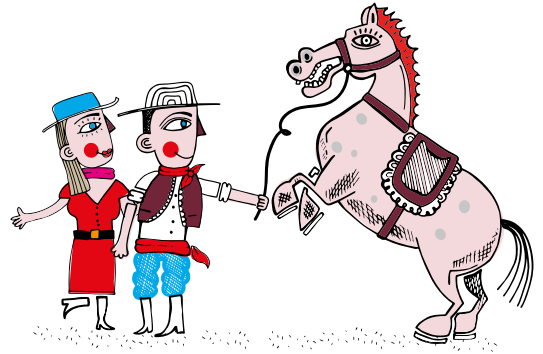
THE LITTLE GAUCHITOS WILL DEFINITELY BE HOMEWORK-READY AFTER THIS TREAT!

After-School Family Platter

Spinach and Beef Empanada. Grilled chicken, roasted new potatoes, squash, carrots, leeks, greens and fries. (gd)

£19.98

Serves up to 2 adults, 2 children. Available Mon-Fri 3pm-5.30pm



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T&C's apply.

(MR) Medium Rare - due to the nature of the cut the required cooking degree is medium rare (g) contains gluten (d) contains dairy (s) contains shellfish (n) contains nuts (v) suitable for vegetarians - ask servers for full allergen list. Allergenic ingredients are present in our kitchen - we cannot guarantee dishes are 100% free of these ingredients. Certain dishes may be available allergen free - please ask your server.

10% Discretionary service charge applies to tables of 10 or more.