



LA CARTA

ARGENTINE CUISINE

Although our cuisine is synonymous with 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!

ENTRADAS

GORDAL OLIVES (v)

Marinated gordal olives stuffed with guindilla. £3.49

PATATA FOCACCIA (g)

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

PADRON PEPPERS (v)

Pan-fried padron peppers with rock salt. £4.49

MORRONES PEPPERS (vd)

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

HORNO PROVOLONE CHEESE (gd)

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

BEEF EMPANADA (gd)

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

SPINACH & CHEESE EMPANADA (vgd)

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

CHICKEN WINGS PLANCHA

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

AJILLO TIGER PRAWNS (gds)

Tiger prawns tossed in chilli and garlic. £8.79

SALADO COD CAKE (gd)

Salt cod cake with a lemon butter sauce. £6.79

FRITAS BABY SQUIDS (g)

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

PLATO PRINCIPAL

SALMÓN A LA PLANCHA (g)

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

SEABASS PARILLA

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

ORZO TIGER PRAWNS (gds)

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

CHAMPINONES MUSHROOM PASTA (vgd)

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

PARILLA SQUASH

Grilled squash steak, artichokes, black olives, sun-dried tomato and toasted seeds. £11.89

ARGENTINE HOT SANDWICHES

Served until 4pm, Monday – Friday

MARUCHA STEAK SANDWICH

Classic lunchtime comfort food: grilled succulent flat iron steak in a crusty baguette, smothered with fresh chimichurri. Served with parsley & garlic fries. £8.49

CHORIPAN SAUSAGE SANDWICH

Traditional Argentine street fare: premium beef sausage hot off the grill in a crusty baguette, smothered with fresh chimichurri. Served with parsley & garlic fries. £7.95

PICADA CURED MEATS (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

MORCILLA BLACK SAUSAGE (gd)

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

CHISTORRA SAUSAGE

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

CHORIZO PATE (g)

Chorizo, chili and garlic pâté on toasted bread. £3.49

LAMB COSTILLA

Grilled lamb porterhouse with a broad bean salad. £21.89

CHICKEN PARILLA

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

BEEF ESTOFADO (g)

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

BEEF BROCHETA (MR)

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

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...

BEEF 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

ASADO DE TIRA (MR)

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

AGUJA CHUCK EYE (MR)

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

MARUCHA FLAT IRON (MR)

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

We only source premium, naturally reared, ethically farmed meat. All steaks are dusted with our house dry rub and served with fresh chimichurri

BIFE DE LOMO

11oz fillet on the bone. £27.89

OJO DE BIFE

12oz ribeye. £23.89

VACIO (MR)

8oz bavette steak. £15.89

BIFE DE CHORIZO

10oz sirloin. £20.89

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

Grilled Meat Selection: tender lamb cutlets, juicy rump cap and bavette steak, chicken wings, Morcilla and Chistorra sausages. Served with fresh Chimichurri and Malbec Sauce. £39.89

TODAY'S SPECIAL CUT

Ask your server about our limited availability cut of the day

STEAK ACCOMPANIMENTS

BEARNESA (d)

Traditional bearnaise sauce. £1.89

MALBEC SAUCE (g)

Traditional malbec pouring sauce. £1.89

GARLIC FIELD MUSHROOMS (d) £3.49

CREAMED CORN (d) £3.49

EGG FRITO

Fried free-range egg. £1.89

SIDES

FRIES (v)

Fries with parsley and garlic. £1.99

POTATO CRIOLLA (v)

Roasted potato tossed in paprika and oregano. £3.49

POTATO TRUFA (vdg)

New potatoes cooked in truffle cream. £3.49

PEPPER & SQUASH ASADOS (vd)

Roast peppers and butternut squash tossed in butter. £3.49

SPINACH CREMA (vd)

Spinach cooked with garlic and cream. £3.29

TOMATO & ONION ENSALADA (v)

Tomato & red onion salad with garlic oil. £2.89

CUCUMBER ENSALADA (v)

Cucumber & chili salad. £2.49

BUTTER BEAN PESTO (vdn)

Butter beans in pesto. £3.29

CARROT ASADOS (v)

Whole roast carrots with honey glaze. £3.49

PATATA FOCACCIA (g)

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



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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.