



STARTERS

GORDAL OLIVES

Gordal olives stuffed with guindilla chilli. **£3.95**

PADRON PEPPERS

Pan fried, simply tossed in lemon juice & salt. **£4.50**

PATATA FOCACCIA

Freshly baked focaccia topped with thinly sliced potato served with picante chimichurri. **£5.95**

FRITAS CALAMARI

Crispy fried squid with spicy piquillo sauce. **£7.95**

MORRONES PEPPERS

Roasted piquillo peppers stuffed with black olives, sun-dried tomato & feta cheese. **£7.50**

CHICKEN WINGS PLANCHA

Chargrilled chicken wings basted with herbs & spices served with an orange salad. **£7.50**

WILD PRAWNS

Succulent wild Atlantic prawns tossed in chilli, garlic & parsley on toasted Galician bread. **£8.95**

BLACK SQUID INK CROQUETTES

Handmade crispy croquettes filled with squid, served with roasted garlic aioli. **£6.95**

TRUFFLE CROQUETTES

Crunchy handmade croquettes with a creamy white truffle filling, served with roasted garlic aioli. **£6.95**

EMPANADAS

Traditional Argentine pastry served with picante chimichurri. **£4.95** each Select 3 for **£13.95**

Cheese & potato
Lamb, date & potato
Beef, olive & egg
Olive, pepper & mushroom

TRADITIONAL

SPICED PRAWN SPAGHETTI

Wild Atlantic prawns & spaghetti in a spiced arrabiata sauce topped with chimichurri butter & chives. **£18.95**

LAMB TAGLIATELLE

Mouth-watering slow cooked lamb tagliatelle in a rich tomato sauce. **£18.95**

OLIVE & PEPPER TAGLIATELLE

Sautéed olives, mushrooms & pepper tagliatelle in a lightly spiced tomato sauce. **£13.95**

SEABASS PARRILLA

Whole chargrilled seabass with potato terrine, picante chimichurri & roasted garlic aioli. **£25.95**

CHICKEN MILANESE

A South American classic! Tender, juicy chicken breast coated in our special house crumb served with gremolata, roasted garlic aioli & fries. **£16.95**

FLAT IRON CHICKEN

Half a boneless chicken grilled on the parrilla, served with potato terrine, picante chimichurri & our house spicy red pepper sauce. **£17.95**

GRILLED OCTOPUS

Octopus grilled on the parrilla, served on buttery potato, roasted peppers with a chimichurri dressing. **£19.95**

ASADOR'S STEAKS

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, preferring cuts that gave them more of a bite & intense flavours. Here's your chance to eat like the gauchos!

BIFE SIRLOIN

Soft, lean & juicy...an exquisitely flavoursome 280g sirloin. **£29.95**

BIFE FILLET

Tender & succulent 220g fillet steak. **£35.95**

RIBEYE

Grilled on the parrilla; this tender, juicy 340g ribeye steak oozes flavour. **£32.95**

LAMB CUTLETS

Grilled tender lamb cutlets, with potato terrine & mint chimichurri. **£26.95**

CARNE FEAST

Carnivore heaven! A juicy selection consisting of 250g Chateaubriand, lamb cutlets, flat iron chicken & lamb empanadas. Served with potato terrine & picante chimichurri. (Ideal for 2) **£74.95**

CHATEAUBRIAND

Lean & juicy beef tenderloin, served with heritage tomato & onion salad, potato terrine & picante chimichurri. 500g **£79.95** 250g **£44.95**

WAGYU COSTILLA

King of steaks, this 800g Pureblood Wagyu Costilla gives you a taste of both juicy sirloin & tender fillet. On the bone for the deepest flavour. Served with potato terrine, picante chimichurri and fresh heritage tomato & onion salad. **£139.95 (Limited availability)**

We only source premium, naturally reared, ethically farmed meat.

All steaks are brushed with our special house baste & served with potato terrine & picante chimichurri (unless otherwise stated).

SIDES

GARLIC PORTOBELLO MUSHROOM

Roasted in a garlic & parsley butter seasoned with cracked black pepper & sea salt. **£3.50**

PROVOLETA POTATO

Layers of thin sliced potato with lashings of butter in a provolone cheese sauce, gratinated in the oven. **£5.95**

CAULIFLOWER PROVOLETA

Cauliflower baked in a provolone cheese sauce, garnished with parsley. **£4.95**

CARROT ASADOS

Roasted carrots, seasoned with cracked black pepper & maldon sea salt. **£4.95**

GREEN BEANS

Crunchy green beans tossed in butter, finished with tomato concasse & roasted almonds. **£5.95**

TENDERSTEM BROCCOLI

Vibrant green stems of broccoli finished in butter, chilli & garlic. **£5.95**

HERITAGE TOMATO & RED ONION

Fresh heritage tomatoes & red onion dressed in a picante chimichurri dressing. **£3.95**

FRIES

Seasoned fries with garlic & parsley. **£2.95**

EGG FRITO

Fried egg, delicious with grilled meat. **£1.75**

STEAK SAUCES

Peppercorn or Creamy Mushroom **£1.95**

DESSERTS

APPLE EMPANADA

Caramelised apple pastry flavoured with cinnamon, served with dulce de leche ice cream. **£6.50**

MANCHEGO CHEESECAKE

A smooth, baked cheesecake served with dulce de leche & coffee ice cream. **£7.50**

MUSCOVADO PUDDING

Sticky toffee Fiesta-style. Warming flavours of spice, served with toffee sauce & vanilla ice cream. **£6.95**

CHURROS

Traditional churros tossed in a cinnamon sugar with warm chocolate sauce. **£5.95**

FONDANT DE CHOCOLATE

Chocolate fondant with vanilla ice cream, almond brittle & vanilla tuile biscuit. **£7.50**

HELADOS

Creamy vanilla, coffee & dulce de leche ice creams. **£4.95**



Scan QR Code to view all allergens



To view allergens please scan the QR code above or ask your server for the list. Allergenic ingredients are present in our kitchen - we cannot guarantee dishes are 100% free of these ingredients. Not all the ingredients are listed on the menu and we cannot guarantee the absence of allergens. Certain dishes may be allergen free - please ask your server. 10% discretionary service charge applies.

