



## STARTERS

### GORDAL OLIVES

Gordal olives stuffed with guindilla chilli. **£4.50**

### PADRON PEPPERS

Pan fried, simply tossed in lemon juice & salt. **£4.90**

### COCA CON TOMATE

Soft, fluffy coca bread, topped with fresh tomato & Kalamata olive tapenade. **£7.50**

### FRITAS CALAMARI

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

### ANCHOVY FRITO

Whole anchovies, lightly coated in seasoned flour, served with a zesty lemon aioli. **£7.95**

### WILD PRAWNS

Succulent wild Atlantic prawns tossed in chilli, garlic & parsley on toasted Galician bread. **£9.80**

### CHICKEN WINGS PLANCHA

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

### MORRONES PEPPERS

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

### PORCINI CROQUETTE

Rich porcini mushroom in creamy béchamel & roasted garlic aioli. **£6.50**

### EMPANADAS

Traditional Argentine pastry served with picante chimichurri.

Beef  
Cheese & potato  
Chicken & leek

**£4.95** each. Select any 3 for **£13.95**

## TRADITIONAL

### SPICED PRAWN SPAGHETTI

Wild Atlantic prawns & spaghetti in a spiced arrabbiata sauce topped with chimichurri butter & chives. **£19.95**

### BEEF ASADO RIGATONI

Flattened juicy beef steak served over rigatoni pasta in a cheesy tomato sauce, topped with chimichurri. **£22.90**

### VERDURAS RIGATONI

Roasted medley of mixed vegetables in a light arrabbiata sauce, topped with basil & Parmesan. **£16.90**

### CHICKEN TAGLIATELLE

Juicy flame-grilled chicken breast with tagliatelle in a creamy blue cheese sauce, topped with fresh chives. **£20.95**

### FLAT IRON CHICKEN

Half a boneless chicken grilled on the parrilla, served with potato terrine, picante chimichurri & our house spicy red pepper sauce. **£19.90**

### SEABASS PARRILLA

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

### LAMB SHANK

Slow-cooked tender lamb shank braised in rich jus, served with potato terrine & olive chimichurri. **£32.95**

### TODAY'S SPECIAL CUT



Ask your server about our limited availability cut of the day.

## 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!

### BEEF CHURRASCO SKEWER

Skewer of juicy beef fillet tail, peppers, red onion & tomatoes, served with potato terrine & picante chimichurri. **£34.95**

### BIFE SIRLOIN

Soft, lean & juicy...an exquisitely flavoursome 280g sirloin. **£30.90**

### BIFE FILLET

Tender & succulent 220g fillet steak. **£36.90**

### RIBEYE

Grilled on the parrilla; this tender, juicy 340g ribeye steak oozes flavour. **£34.90**

## CARNE FEAST

Carnivore heaven! A juicy selection consisting of a beef churrasco skewer, flat iron chicken & beef empanadas. Served with coca bread & picante chimichurri. (Ideal for 2) **£65.00**

### CHATEAUBRIAND

Lean & juicy beef tenderloin, served with tomato & onion salad. Limited availability. 500g **£84.90**

### BIFE COSTILLA

King of steaks, the 1kg Porterhouse gives you a taste of both juicy sirloin & tender fillet. On the bone for the deepest flavour. Served with fresh tomato & onion salad. **£79.90**

## STEAK EXTRAS

### EGG FRITO

Fried egg, delicious with grilled meat. **£2.25**

### STEAK SAUCES

Peppercorn or Creamy Mushroom **£2.50**

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

All steaks are brushed with our special house baste & served with buttery potato terrine, tangy pickled shallots, aioli & picante chimichurri.

## SIDES

### GARLIC MUSHROOMS

Button mushrooms pan roasted in garlic & tarragon butter seasoned with cracked black pepper & sea salt. **£6.50**

### CAULIFLOWER PROVOLETA

Cauliflower baked in a provolone cheese sauce, garnished with parsley. **£7.50**

### PROVOLETA POTATO

Layers of thin sliced potato with lashings of butter in a provolone cheese sauce, gratinated in the oven. **£7.50**

### CARROT ASADOS

Roasted carrots, seasoned with cracked black pepper & maldon sea salt. **£7.50**

### CREAMED LEEKS

Sautéed until soft, steeped in a seasoned cream of garlic & fresh thyme. **£7.50**

### TENDERSTEM BROCCOLI

Vibrant green stems of broccoli finished in butter, chilli & garlic. **£7.50**

### TOMATO & RED ONION

Fresh tomatoes & red onion dressed in a picante chimichurri dressing. **£4.50**

### FRIES

Seasoned fries with garlic & parsley. **£3.90**

### COCA BREAD

Soft, fluffy coca bread. **£5.50**

## SUNDAY ROAST



Your favourite Sunday staple, Argentinian style!

## DESSERTS

### APPLE EMPANADA

Caramelised apple pastry flavoured with cinnamon, served with dulce de leche ice cream. **£6.90**

### MANCHEGO CHEESECAKE

A smooth, baked cheesecake served with dulce de leche & coffee ice cream. **£7.90**

### MUSCOVADO PUDDING

Sticky toffee Fiesta-style. Warming flavours of spice, served with toffee sauce & vanilla ice cream. **£7.90**

### FONDANT DE CHOCOLATE

Chocolate fondant with vanilla ice cream, almond brittle & vanilla tuile biscuit. **£7.90**

### CHURROS

Traditional churros tossed in a cinnamon sugar with warm chocolate sauce. **£6.90**

### HELADOS

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

Please ask staff for full allergens 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 & we cannot guarantee the absence of allergens. 10% discretionary service charge applies.