



★ SUNDAY ASADO ★

TO BEGIN

GORDAL OLIVES

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

PADRON PEPPERS

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

CROQUETTE

Beef rib **£6.95** | Porcini mushroom **£6.50**

EMPANADAS

Traditional Argentine pastry served with picante chimichurri. **£4.95** each. Select any 3 for **£13.95**
Beef | Cheese & potato | Chicken & leek

COCA CON TOMATE

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

CHISTORRA SAUSAGE

Spiral pork sausage flavoured with smoked paprika & garlic, served with fresh tomato & onion, dressed with chimichurri. **£8.95**

FRITAS CALAMARI

Crispy fried squid with spicy piquillo sauce.
£7.95

TO FOLLOW

Roasts are served with a popover pudding, roast potatoes, roast carrots & tenderstem broccoli to share.

ROASTED CHICKEN

Roasted 1/2 chicken with chicken veloute.
£20.00

BIFE FILLET TAIL

Tender, succulent & exceptionally soft beef fillet tail. 220g **£25.90**
Malbec, Peppercorn or Creamy Mushroom. **£2.50**

ROASTED PORK BELLY

Roasted Duroc pork belly, sage & onion stuffing with chicken veloute.
£20.00

LAMB SHANK

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

SEABASS PARRILLA

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

VERDURAS RIGATONI

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

SIDES

CAULIFLOWER PROVOLETA

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

CHORIZO MAC & CHEESE

Creamy mac & cheese with smoky sausage, cheddar & Parmesan. A comforting classic with a spicy twist! **£8.90**

GARLIC MUSHROOMS

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

CREAMED LEEKS

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

FRIES

Seasoned fries with garlic & parsley.
£3.90

TOMATO & RED ONION

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

TO FINISH

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**