FIESTA DEL ASADO

Where taste buds tango!



FIESTA FESTIVE MENU

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RECOMMENDED WINES

Winemaker's Reserve Malbec, Argentina
From mature vines, round and velvety with flavours of ripe black fruit, chocolate and coffee 48

Malagouzia & Assyrtiko, Thymiopoulos Naoussa, Greek Macedonia
Peach and lemon zest with delicate florals. Dry, lively and mineral-driven, with a clean finish 39

Mulled Malbec
Warm malbec, orange and winter spices 8 | 28

Minimum 4 guests. Menu available throughout Nov–Dec.

Any allergens? Ask our manager.
Allergenic ingredients are present in our kitchen – we cannot guarantee dishes are 100% free of these ingredients.

10% discretionary service charge, shared by all staff. v10.26

FIESTA FESTIVE MENU

3 courses | 49pp

ON ARRIVAL

For the table

Mulled Malbec | Warm malbec, orange and winter spices +3pp

Garlic Coca Bread | Grilled coca bread, garlic butter

Pork Bocaditos | Crispy pork belly bites, chilli & lime seasoning, balsamic honey glaze

STARTER

For the table

Beef Brisket Croquettes | Slow-cooked brisket, smoked garlic mayo

Crispy Calamari | Lime aioli, chilli & parsley

Empanada | Maíz pastry parcel

MAIN

Choose one main per person

Aubergine Milanesa | Crispy aubergine, smoked tomato, provolone, chimichurri

Ojo de Bife | 340g ribeye, richly marbled, tender & deeply flavoured +8

Whole Sea Bass Parrilla | Chargrilled whole sea bass

Duroc Pork Belly | Crispy pork belly, picante chimichurri

Milanesa Napolitana | Crispy chicken, tomato, smoked ham, mozzarella

PARRILLA MAYOR — TO SHARE

Big cuts grilled over fire. Two to share +12pp

Châteaubriand | 500g centre-cut fillet. Exceptionally tender

Tomahawk | 800g bone-in ribeye. Rich, juicy & deeply charred

SIDES

For the table

Beef Fat Potatoes

Charred Carrots

Beef Dripping Gravy

PUDDING +6pp

Muscovado Pudding | Sticky toffee pudding, vanilla ice cream

Mince Pie Empanada | Spiced fruit filling in a crispy parcel, dulce de leche ice cream