

## **COLD & CURED - STARTERS**

	CITRUS JUICE, PAIRED WI' DER & A TOUCH OF CHILL	TH TENDER OCTOPUS, RED	16.95
CARPACCIO  FINELY SLICED BEEF TOP  & A TOUCH OF TRUFFL	PED WITH PARMESAN, PEI E MAYO	PPERY ROCKET	17.95
BEETROOT TARTARE BEETROOT, GOAT CHEES		GE & CARAMELIZED WALNUTS	14
	HOT STARTI	ERS	
CHEESY OMNINO GARI	LIC BREAD		7
BAKED WITH GARLIC, CH	EESE & A HINT OF MAYO		
CHORIPAN	DAVED ANNI DAGLIETTE (	CDEEN CLUMCHUDDI	9.95
GRILLED PROVOLONE	BAKED MINI BAGUETTE &	GREEN CHIMICHURRI.	13.95
MELTED PROVOLONE CH	ieese with red chilli Ja	m & toasted herb bread	
EMPANADAS (PORTIO	N OF TWO)		12.00
TRADITIONAL PASTRIES F	ILLED WITH YOUR CHOIC	E OF BEEF OR SPINACH &	
FETTA CHEESE OR PI	NCHO & PROVOLONE		
GAMBAS A LA PLANCH	A		23.95
GRILLED KING PRAWNS,	zesty lemon, watercre	SS SALAD& CHIMICHURRI	
MAYO.			
GRILLED OCTOPUS			22.95
GARNISH WITH CRISPY BI	READCRUMBS, CHORIZO I	PINCHO & JAPANESE BLACK	
MAYO.			
SAUSAGE PLATTER			
A SELECTION OF ARGENT	INE CHORIZO, ARGENTIN	E CRIOLLA SAUSAGE,	
SPANISH PINCHO, SPANIS	H MORCILLA & BRITISH C	HICKEN – APRICOT SAUSAGE.	
3 SAUSAGES 16.50	4 SAUSAGES 21.50	5 SAUSAGES 26.50	

IF YOU HAVE ANY ALLERGIES, PLEASE MAKE US AWARE

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

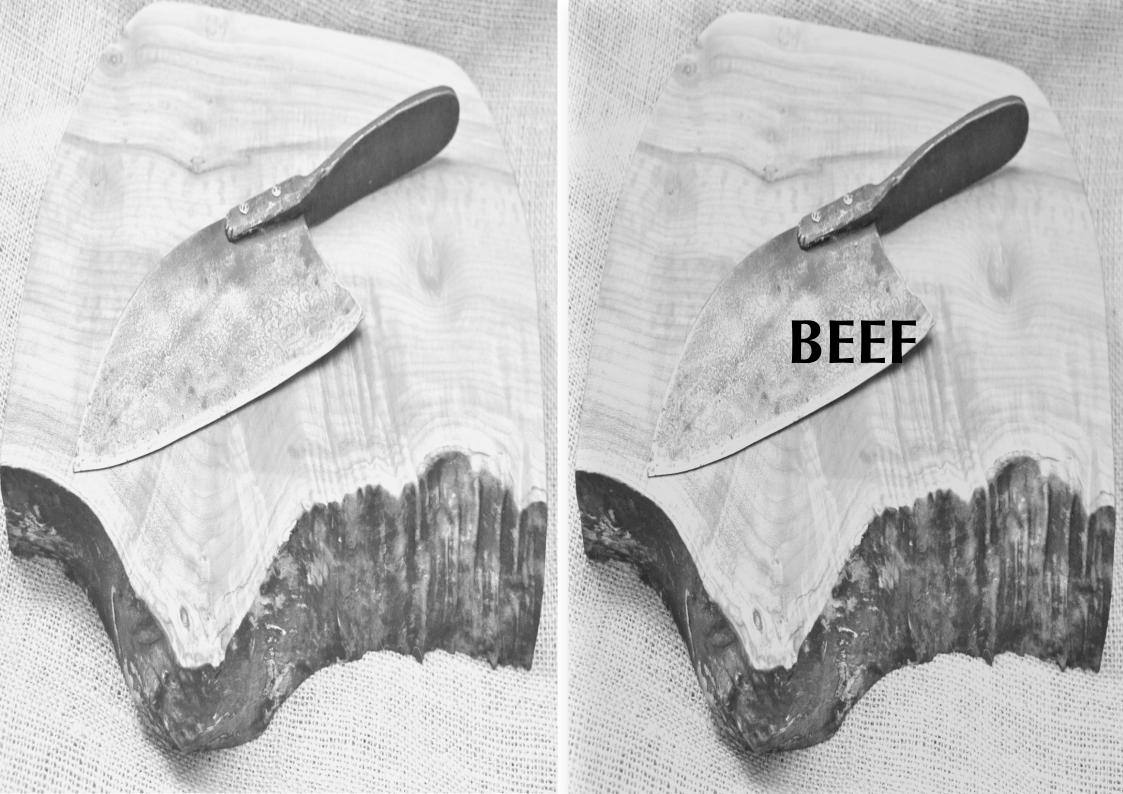
**VEGETARIAN** 

## **SPECIALITIES**

SURF & TURF - A CLASSIC HARMONY OF LAND & SEA	
PERFECTLY BALANCE IN ONE SIGNATURE DISH.	
STEAK & PRAWNS	62
PRIME FILLET STEAK IN A BLACK PEPPER CRUST, SERVED WITH GRILL	
KING PRAWNS & RICH SEAFOOD SAUCE.	
GRILLED CHICKEN WITH SOUTH AMERICAN FLAVOURS	23.95
HERB- MARINATED BREAST, CREAMY HUMITAS & FRESH SALAD	20.00
PAN-FRIED SEABASS FILLET	25.95
SERVED WITH SEAFOOD SAUCE, CHARGRILLED PARNISP & CARROT	23.33
GNOCCHI ALLA PARMIGIANA 🥨	22
HANDMADE POTATO GNOCCHI IN A RICH TOMATO SAUCE & CRISPY	22
AUBERGINE. AND FRESH BASIL LEAVES	
OMNINO BURGER (VEGETARIAN OPTION AVAILABLE)	22.95
A BLEND OF PREMIUN CUTS, CHIMICHURRI MAYO, MOZZARELA,	44.33
TOMATO, LETTUCE, ONION & PINCHO. SERVED WITH SKIN ON FRIES	
GRILLED FLANK STEAK (100% Plant)	19.95
A 100% PLANT-BASED ALTERNATIVE TO TRADITIONAL FLANK STEAK, CRAFTED	19.93
TO REPLICATE ITS RICH TEXTURE & FLAVOUR. SERVED WITH A SEASONAL	
GRILLED VEGETABLE & CHIMICHURRI SAUCE.	







## **GRASS-FED ARGENTINE BLACK ANGUS**

## **SIDES**

RIBEYE		CHARGRILLED SEASONAL VEGETABLES 💯	6.95
RIBEYE 300G / 400G	39.50 / 51.50	GREEN SALAD	6.50
SPICY RIBEYE 400G	53	Creamy spinach 🔍	7
TIRA DE ANCHO 500G	64	BUTTERED MUSHROOMS	7
RIBEYE FOIE GRAS	72	ROASTED SWEET POTATO WITH PINCHO SAUSAGE	7.5
		SAUTEED TENDERSTEM BROCCOLI	7
RUMP		HUMITAS (SWEET CORN)	7
RUMP 250G / 350G / 450G	23 / 29.50 / 39	A CREAMY BLEND OF SWEET CORN, CRISPY BACON & MELTED CHEESE.	
CHURRASCO MARINATED 450G	41	homemade truffle gnocchi 🔍	9.50
		CREAMY MASH POTATO	7
SIRLOIN		SKIN ON FRIES	6
SIRLOIN 300G / 400G	38 / 44	TRUFFLE PARMESAN FRIES 🔍	8
CHURRASCO MARINATED 400G	46	FRIED EGG	2.25
CHURRASCO STILTON 400G	49	KING PRAWN	8
CROWN OF SIRLOIN WITH FRIED EGG 500G	57		
<u>FILLET</u>			
FILLET 250G / 350G	44 / 57		
BLACK TRUFFLE FILLET 250G	54	SAUCES	
CHURRASCO MARINATED 400G	59.50	red chimichurri	3.25
ARGENTINE SAMPLER		green chimichurri	3.25
A SELECTION OF PREMIUM CUTS: RUMP, SIRLOIN, RIBEYE & FILLET		PEPPERCORN	3.25
		BERNAISE	3.25
300g of each cut (1.2kg total)	140	TRUFFLE MAYO	3.25
500g of each cut (2 kg total)	210	CHIMICHURRI MAYO  VEGETARIAN  VEGAN	3.25
		VEGETARIAN	
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A DISCRETIONART 12.3% SERVICE CHARGE WILL BE ADDED TO Y	OUR BILL	A DISCRETIONART 12.37% SERVICE CHARGE WILL BE ADDED TO YOUR BILL	