



OMNINO STEAKHOUSE

STARTERS

PERUVIAN CEVICHE £16.95

Marinated white fish in citrus juice, paired with octopus, red onion, fresh coriander and a touch of chilli.

CARPACCIO £17.95

Finely sliced beef topped with Parmesan, peppery rocket and a touch of truffle mayo.

SALMON TARTARE £16.95

Fresh salmon tartare with avocado, marinated in a citrus sauce and finished with sesame seeds.

BURRATA CAPRESE V £15.95

Creamy burrata served with tomatoes, fresh basil, balsamic glaze and sourdough bread.

CHEESY OMNINO GARLIC BREAD V £7

Baked with garlic, cheese and a hint of mayo.

BEEF CROQUETTE £9.95

Crispy beef and potato croquettes served over sriracha mayo.

CHORIPAN £9.95

Chorizo on a freshly baked mini baguette with green chimichurri.

EMPANADAS - PORTION OF TWO £12

Choose from beef; spinach and feta cheese; or pincho and provolone.

GAMBAS A LA PLANCHA £23.95

Grilled king prawns with zesty lemon, watercress salad and chimichurri mayo.

GRILLED OCTOPUS £22.95

Finished with crispy breadcrumbs, chorizo pincho and Japanese black mayo.

SAUSAGE PLATTER From £16.50

A selection of Argentine chorizo, Argentine criolla sausage, Spanish pincho, Spanish morcilla and British chicken-apricot sausage.

3 sausages £16.50 | 4 sausages £21.50 | 5 sausages £26.50

SIGNATURE DISHES

OMNINO SPECIALITIES

STEAK & PRAWNS

£62

Prime fillet steak in a black pepper crust, served with grilled king prawns and a rich seafood sauce.

Surf & turf - a classic harmony of land and sea, perfectly balanced in one signature dish.

GRILLED CHICKEN WITH SOUTH AMERICAN FLAVOURS

£23.95

Herb-marinated chicken breast, creamy humitas and fresh salad.

GRILLED SALMON

£25.95

Served with confit baby potatoes and grilled baby gem lettuce, finished with lemon and caper butter.

GNOCCHI ALLA PARMIGIANA V

£22

Handmade potato gnocchi in a rich tomato sauce with crispy aubergine and fresh basil leaves.

OMNINO BURGER

£22.95

A blend of premium cuts, chimichurri mayo, mozzarella, tomato, lettuce, onion and pincho. Served with skin-on fries.

Vegetarian option available.

GRILLED FLANK STEAK - 100% PLANT VE

£19.95

A plant-based alternative crafted to replicate the texture and flavour of flank steak. Served with seasonal grilled vegetables and chimichurri sauce.

GRASS-FED ARGENTINE BLACK ANGUS

THE BEEF SELECTION

RIBEYE

Ribeye 300g / 400g	£39.50 / £51.50
Spicy Ribeye 400g	£53
Tira de Ancho 500g	£64
Ribeye Foie Gras	£72

RUMP

Rump 250g / 350g / 450g	£23 / £29.50 / £39
Churrasco Marinated 450g	£41

SIRLOIN

Sirloin 300g / 400g	£38 / £44
Churrasco Marinated 400g	£46
Churrasco Stilton 400g	£49
Crown of Sirloin with Fried Egg 500g	£57

FILLET

Fillet 250g / 350g	£44 / £57
Black Truffle Fillet 250g	£54
Churrasco Marinated 400g	£59.50

Argentine Sampler

A selection of premium cuts: rump, sirloin, ribeye and fillet.

300g of each cut (1.2kg total) £140 | 500g of each cut (2kg total) £210

COMPLETE YOUR MEAL

SIDES & SAUCES

SIDES

Chargrilled Seasonal Vegetables VE	£6.95
Green Salad V	£6.50
Tomato Salad V	£7
Creamy Spinach V	£7
Roasted Sweet Potato with Pincho Sausage	£7.50
Sautéed Tenderstem Broccoli V	£7
Humitas - sweet corn, crispy bacon and melted cheese	£7
Homemade Truffle Gnocchi V	£9.50
Rosemary Confit Baby Potatoes V	£6.50
Skin-on Fries VE	£6
Truffle Parmesan Fries V	£8
Fried Egg V	£2.25
King Prawn	£8

SAUCES

Red Chimichurri	£3.25
Green Chimichurri	£3.25
Peppercorn	£3.25
Béarnaise	£3.25
Truffle Mayo	£3.25
Chimichurri Mayo	£3.25

Our recommendation

Pair the beef selection with green chimichurri, rosemary confit baby potatoes and chargrilled seasonal vegetables.