

# LUNCH

12.00pm to 4.00pm

**Bife de Cuadril a caballo**  
Steak, Fried egg & chimichurri

180 gms Spiral cut, marinated in garlic, parsley and olive oil. Served with a chimichurri sauce & choice of potatoes or salad. £ 14.50

## 2 COURSE SET MENU 18.50

### Entrante

Choose one from below.

#### Rabas

Crispy squid served with alioli dip and lemon.

#### Berenjena (V)

Aubergine sliced in panko breadcrumbs with pan-fried goat cheese & roast tomato.

#### Empanadas

(One per portion)

Traditional Argentine pasty made to our recipe.

Carne a Cuchillo (Argentine Beef cut in small chunks) or creamed spinach (V).

#### Cojonudos al grill con su salsa(VG) + £1

Grilled white Spanish asparagus served with our homemade herb oil .

#### Chicken Croquettes

(two per portion)

Crispy Homemade Spanish croquette served with roasted garlic Aioli.

### Primer Plato

Choose one from below.

#### Ensalada de Pollo

Salad leaves, chicken, avocado, sundried tomato vinaigrette & parmesan cheese.

#### Bife de Cuadril a Caballo (+ £1)

180 gms Spiral cut, marinated in garlic, parsley and olive oil. Served with a chimichurri sauce & choice of potatoes or salad.

#### Pasta Casera a la putanesca

Homemade pasta with tomatoes, capers, olives, basil, garlic, anchovies and chilli (Vegetarian option available)

#### Nuestra Hamburguesa (cheese + £1)

Homemade Argentine beef burger, brioche bun, tomato, red onions, gherkins, salad leaves, Alioli and choice of potatoes or mixed salad.

#### Fish of the day

Ask staff for today's option, accompanied by your choice of potatoes or mixed salad.

#### EXTRAS

£5 each

Portobellos Mushrooms / Marinated pimientos del Piquillo / Creamed spinach / Humita ( Argentinian cream corn)

**Food allergy, intolerance, or coeliac disease**  
please speak to staff about the ingredients in your food and drink before you order.  
An optional 12.5% service charge will be added to your bill.

# BRUNCH

10.00am to 3.00pm

## ON TOAST

(Gluten free bread option available)

#### Alpargata

Spanish-style toast with grated tomato, garlic, Spanish extra virgin olive oil & Gran Reserva Serrano ham. 9

#### Setas, Espinaca & Pesto (v)

Sauteed mushroom selection & Spinach on sourdough toast with pesto and dressed mixed leaves 11.5

#### Bacon, Sausage & Scrambled eggs

Sourdough toast with grilled streaky bacon, butcher's sausage, scrambled egg, roasted tomato 13.5

#### Calabaza asada (v)

Roasted butternut squash on sourdough toast with crumbled goat cheese and toasted seeds with mixed leaves. 12.5

#### Palta & Provoleta (v) (vegan option available)

Sourdough toast with mashed avocado, lemon juice, spring onions, black sesame seeds, spicy provolone cheese and dressed mixed leaves.. 11.5

#### Salmon ahumado y huevos revueltos

Sustainably sourced smoked salmon on sourdough toast with scrambled egg. 13.5

## SOMETHING SWEET

#### Acai bowl (vg option available)

Pureed acai berries topped with fresh fruits and maple syrup. 8

#### Fresh baked pastries

See our counter for daily selection.

#### Buttermilk pancakes

Three soft pancakes with your choice of seasonal fruits & mascarpone cheese (v) or crispy bacon, seasonal fruits, maple syrup. 11

## SANDWICHES

#### De Setas (v) (vegan option available)

Portobello mushrooms, tomatoes, salad leaves, homemade Provençal sauce and alioli on sourdough. 12.5

#### De Carne

Tender sliced grilled Argentine steak on sourdough with chimichurri, salsa criolla, and salad leaves. 13.5

#### De Pollo

Sliced chargrilled marinated chicken on sourdough with roasted garlic Aioli, tomato, avocado and lettuce. 12.5

## EXTRAS

Fried eggs (2) £2.50 / Scrambled eggs £2.50 / Mushrooms £2.50 / Bacon £2.75 / Chorizo sausage £2.75/ Avocado £2.50 / Spicy Provoleta £2.50

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# PRIMEROS

<b>Pimientos de Padron (V)</b> ..... 6.5 Pan fried padron peppers with our smoked maldon salt.	<b>Provoleta (V)</b> ..... 7.95 Melted provolone cheese served with grilled tomato & oregano.
<b>Rabas</b> ..... 8.5 Crispy squid served with roasted garlic, alioli and lemon.	<b>Chorizo al Vino</b> ..... 8.5 Spanish chorizo slow-cooked with Red wine.
<b>Chorizo Mariposa</b> ..... 6.95 Grilled Argentine Sausage served butterflied cut with salsa criolla and a piece of bread.	<b>Empanadas</b> (Two per portion) ..... 8.5 Traditional Argentine pasties made to our recipe, choose between: <b>Carne a Cuchillo</b> Argentine Beef cut in small chunk served with spicy sauce on the side.
<b>Gambas a la Provenzal</b> ..... 9.5 Peeled King prawns cooked with Sauvignon Blanc wine, lemon & garlic.	<b>Creamed spinach (V)</b>

# CORTES ARGENTINOS

Premium Argentine beef from grass-fed cattle, reared in the fertile lowlands of the Pampa region. Served with a choice of potatoes or mixed salad & one of the traditional Argentine sauces: Provençal or Criolla.

<b>BIFE DE CUADRIL</b> ..... 220g 18.5 / 250g 19.95 / 300g 23.95 Packed full of flavour, a lean juicy steak. (Rump) Best served Rare/Medium Rare.
<b>BIFE DE LOMO</b> ..... 220g 31.95 / 250g 35.95 / 300g 42.5 The most tender cut of beef, very buttery & lean. (Fillet) Best served Rare/Medium Rare.
<b>BIFE DE CHORIZO</b> ..... 220g 22.5 / 250g 24.95 / 300g 29.5 Nicely marbled with good layer of top fat. (Sirloin) Best served Medium Rare.
<b>OJO DE BIFE</b> ..... 220g 27 / 250g 29.95 / 300g 34.5 Highly marbled with loads of fat, full of flavour. (Ribeye) Best served Medium Rare.
<b>SOLOMILLO MARINADO</b> ..... 49.5 340g of Argentine fillet steak marinated with our Chimichurri sauce

# CORTES DE LA CASA

Our Large house cuts for two to share or the hungry. All served with two sides of potatoes or mixed salad. & one of the traditional Argentine sauces: Provençal or Criolla.

<b>CHATEAUBRIAND ARGENTINO</b> ..... 450g 64.95 / 600g 84.95 The prized cut from the Fillet, exceptionally tender & lean. Serve with Provençal and criolla sauce.
<b>LA PARRILLADA</b> 200g per cut (800 gms in total) ..... 86.5 Our 4 fine steak cuts served with Provençal and criolla sauce and a choice of two potatoes or Mixed salads.

# SAUCES

**Chimichurri / Salsa Criolla / Peppercorn / Blue cheese / Provençal butter / Chimi butter**  
2.95 Each

(VG) vegan(V) vegetarian

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# CLÁSICOS

<b>Pasta Casera a la putanesca</b> ..... 14.75 Homemade pasta with tomatoes, capers, olives, basil, garlic, anchovies and chilli ( V option available).	<b>½ Pollo a la Parrilla</b> ..... 17.50 (with choice of potatoes or mixed salad) Marinated Chicken with Chimichurri sauce.
<b>Milanese de Pollo Napolitana</b> ..... 17.95 (with choice of potatoes or mixed salad) Crispy Breaded chicken breast topped with homemade tomato sauce, mozzarella and oregano.	<b>Nuestra Hamburguesa</b> (add cheese £1) ..... 15.50 (with choice of potatoes or mixed salad) Homemade Argentine beef Burger, brioche bun, tomato, red onions, gherkins, salad leaves, Alioli .
<b>Milanese de Carne Napolitana</b> ..... 19.95 (with choice of potatoes or mixed salad) Breaded beef or with homemade tomato sauce, mozzarella and oregano.	<b>Vegana (V/Ve)</b> ..... 15.50 (with choice of potatoes or mixed salad) “Beyond meat” Burger, salad leaves, tomato & red onion.

**Corvina en Salsa Verde** ..... 21.50  
(with choice of potatoes or mixed salad)  
Pan-fried Stone bass served with parsley, garlic, lemon & olive oil.

# SALADS

<b>Ensalada Mixta (V)</b> ..... 4.5 Mixed leaves, tomatoes & red onions.	<b>De Cabra y Nueces</b> ..... 12.5 Mixed leaves with sundried tomato vinaigrette, chargrilled Piquillo peppers, Walnuts and Goat cheese.
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**Ensalada de Carne** ..... Sirloin 18.95 / Fillet 26.50  
Chargrilled Piquillo peppers, sun-dried tomatoes vinaigrette, salad leaves, parmesan and marinated steak with homemade Chimichurri sauce.

# SIDES

**Slow cooked Portobello Mushrooms / Marinated pimientos del Piquillo / Creamed spinach / Humita (creamed corn) / Sweet potato fries / Long-stem broccoli**  
5 Each

**French fries / Homemade Mash Potato / Chunky Chips**  
4.5 Each

# KIDS MENU

SERVED ALL DAY

<b>Pampa Kid's Carne con Fritas</b> ..... 8.95 120 g Rump steak with fries.	<b>Mini Sandwich</b> ..... 5.5 With butcher's sausage or bacon.
<b>Vegetable Plate (V)</b> ..... 6 Seasonal vegetables, ask the staff for today's choice.	<b>Scrambled eggs</b> .....5.5 Free range scrambled eggs on buttered sourdough toast.
<b>Pollo a la Parrilla</b> .....7.95 Chargrilled chicken breast with your choice of potatoes or vegetables	<b>Spanish Toast</b> .....4 Spanish-style toast with selection of grated tomato and sauteed mushroom.
<b>Pasta (V)</b> ..... 7.5 Homemade tomato or mushroom sauce and parmesan cheese.	<b>Mini Pancake</b> ..... 5.5 Soft pancake with maple syrup and seasonal fruits . (add bacon £1.5)
<b>Pampa Homemade Burger with Fries</b> ..... 7.95 (Add mozzarella cheese £1)	<b>Heladito</b> ..... 2.95 2 small scoops of Artisan Ice Cream/Sorbet. Ask a server for today's selection.