

LUNCH

12.00pm to 4.00pm

Bife de cuadril a caballo 15.95

Argentine Rump steak, 180 g, marinated in garlic, parsley and olive oil. Served with chimichurri sauce, fried egg. Choice of potatoes or salad.

2 COURSE SET MENU 19.50

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

Traditional Argentine pasty made to our recipe. (One per portion)

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.

Croqueta del dia

(Two per portion)

Crispy Homemade Spanish croquette of the day served with roasted garlic Aioli.

PRIMER PLATO

Choose one from below.

Pollo crujiente

Crispy breaded marinated chicken served with roasted pepper sauce.

Choice of potato or salad.

Ensalada de pollo

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

Bife de cuadril a caballo +1.5

Rump Steak, 180g, marinated in garlic, parsley and olive oil. Served with a chimichurri sauce, fried egg & choice of potatoes or salad.

Pasta casera a las tres tomates (Cream + 0.5)

Homemade pasta in tomato sauce made from fresh and dried, garlic and basil (Vegetarian option available).

Nuestra hamburguesa (Cheese + 1.5. Bacon +2.5)

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

Creamed spinach / Humita (Argentinian cream corn) / **Portobellom mushrooms / Roast tomatoes with fresh herbs / Tenderstem broccoli** 5.5 each

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

11.00am to 3.00pm

ON TOAST

Alpargata 9.75

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

Setas, espinaca & pesto (V) 12.75

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

Bacon, sausage & scrambled eggs 14.75

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

Palta & provoleta (V) (VG available) 12.75

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

Salmon ahumado y huevos revueltos 14.95

Sustainably sourced smoked salmon on sourdough toast with scrambled egg.

SOMETHING SWEET

Tostadas y compote 5.75

Two slices of artisan Sussex sourdough toast with homemade forest fruits compote and butter.

Buttermilk pancakes 11.95

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

SANDWICHES

De setas (v) (VG option available) 13.5

Portobello mushrooms, tomatoes, salad leaves, homemade Provençal sauce and alioli on sourdough. *French fries or chunky chips +4.5*

De carne 14.5

Tender sliced grilled Argentine steak on sourdough with chimichurri, salsa criolla, and salad leaves. *French fries or chunky chips +4.5*

De pollo 13.75

Sliced chargrilled marinated chicken on sourdough with roasted garlic Aioli, tomato, avocado and lettuce. *French fries or chunky chips +4.5. Bacon +2.5*

EXTRAS

Avocado / Bacon / Fried eggs (2) / Mushrooms / Spicy provoleta / Scrambled eggs 2.5 each

Chorizo sausage +3

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.