

PRIMEROS

Pimientos de Padron (V) 7.5

Pan fried padron peppers with our smoked maldon salt.

Rabas 8.95

Crispy squid served with roasted garlic, alioli and lemon.

Chorizo Mariposa 7.95

Grilled Argentine Sausage served butterflied cut with salsa criolla and a piece of bread.

Gambas a la Provenzal 9.75

Peeled King prawns cooked with Sauvignon Blanc wine, lemon & garlic.

Provoleta (V) 8.75

Melted provolone cheese served with grilled tomato & oregano.

Chorizo al Vino 8.95

Spanish chorizo slow-cooked with Red wine.

Empanadas (Two per portion) 8.95

Traditional Argentine pasties made to our recipe. Choose between:

Carne a Cuchillo Argentine Beef cut in small chunk served with Criolla sauce on the side or **Creamed spinach (V)**

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.

Bife De Cuadril

220g 19

Rump

250g 20.95

300g 24.75

Bife De Lomo

Fillet

220g 32.75

250g 36.75

300g 42.95

Ojo De Bife

Ribeye

220g 27.75

250g 30.25

300g 34.95

Packed full of flavour, a lean juicy steak. Best served Rare/Medium Rare.

Most tender cut of beef, very buttery & lean. Best served Rare/Medium Rare.

Highly marbled with loads of fat, full of flavour. Best served Medium Rare.

Bife De Chorizo

Sirloin

220g 23.5

250g 25.75

300g 29.95

SOLOMILLO

MARINADO

Fillet

340g 49.5

Nicely marbled with good layer of top fat. Best served Medium Rare.

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 salad. Comes with traditional homemade Argentine sauces: Provençal or Criolla.

CHATEAUBRIAND

ARGENTINO

Fillet

450g 65.95

600g 85.95

BIFE DE CHORIZO

MARIPOSA

Sirloin

480g 59.95

OJO DE BIFE

MARIPOSA

Ribeye

430g 59.95

The prized cut from the Fillet, exceptionally tender & lean. Serve with Provençal and criolla sauce.

The Gaucho's preferred cut. Thick and juicy with a sizeable layer of fat makes this Sirloin steak one of our favourite cuts.

Traditional Argentine cut with a generous amount of marbling to elevate the eating experience.

HOMEMADE SAUCES

Chimichurri / Peppercorn / Blue cheese / Provenzal / Chimi butter 2.95 Each

Small ramekin of Provenzal or Salsa Criolla 1.2 Each

(VG) vegan (V) vegetarian

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.

CLÁSICOS

Pasta Casera a la Campera 16.95

Homemade pasta with tomatoes, garlic, mushrooms, chicken, bacon and cream (V option available).

Milanesa de Pollo Napolitana 19.95

Crispy Breaded chicken breast topped with homemade tomato sauce, mozzarella and oregano.
Choice of potatoes or mixed salad.

Market fish 22.5

Local fish served with our chef's choice of salsa.
Choice of potatoes or mixed salad.
Please enquire about daily selection.

½ Pollo a la Parrilla 19.95

Marinated Chicken with Chimichurri sauce.
Choice of potatoes or mixed salad.

Nuestra Hamburguesa 16.5

Homemade Argentine beef Burger, brioche bun, tomato, red onions, gherkins, salad leaves, Alioli.
Choice of potatoes or mixed salad.
(Cheese +1.5. Bacon +2.5)

Vegana (VG) 16

"Beyond meat" Burger, salad leaves, tomato & red onion.
Choice of potatoes or mixed salad.
(Cheese +1)

SALADS

Ensalada Mixta (V) 5.5

Mixed leaves, tomatoes & red onions.

De Peras, Queso Azul y Nueces 13.75

Mixed leaves with sundried tomato vinaigrette, fresh pears, Spanish penca azul blue cheese and walnuts

Ensalada de Carne Sirloin 19.95 / **Fillet** 27.5

House Escalivada (Catalan roast vegetables), sun-dried tomatoes vinaigrette, salad leaves, parmesan and marinated steak with homemade Chimichurri sauce.

SIDES

Slow cooked Portobello Mushrooms / Roasted Tomatoes with Fresh Herbs / Creamed spinach / Humita (creamed corn) / Sweet potato fries / Long-stem broccoli
5.5 Each

French fries / Homemade Mash Potato / Chunky Chips

4.5 Each

KIDS MENU

SERVED ALL DAY

Pampa Kid's Carne con Fritas 9

120 g Rump steak with fries.

Vegetable Plate (V) 6

Seasonal vegetables, ask the staff for today's choice.

Pollo a la Parrilla 8.95

Chargrilled chicken breast with your choice of potatoes or vegetables

Pasta (V) 7.5

Homemade tomato sauce and parmesan cheese.

Pampa Homemade Burger with Fries 9

(Mozzarella cheese + 1. Bacon +2.5)

Mini Sandwich 7.5

With butcher's sausage or bacon.

Scrambled eggs 5.5

Free range scrambled eggs on buttered sourdough toast.

Spanish Toast 4

Spanish-style toast with selection of grated tomato and sauteed mushroom.

Mini Pancake 5.5

Soft pancake with maple syrup and seasonal fruits.
(Bacon +2.5)

Heladito 3.5

2 small scoops of Artisan Ice Cream/Sorbet.
Ask a server for today's selection.