PRIMEROS

Pimientos de Padron (V) 7.75

Pan fried padron peppers with our smoked maldon salt.

Rabas 8.95

Crispy squid served with roasted garlic, alioli and lemon.

Chorizo Mariposa 8

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 (\vee) 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) 9.25 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 (\vee)

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 20.25
Rump	250g 22
	300g 26.25

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

Bife De Chorizo	220g 24.5
Sirloin	250g 26.95
	300g 31.25

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

Ojo De Bife	220g 28.95
Ribeye	250g 31.5
	300a 36.5

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

Bife De Lomo	220g 33.95
Fillet	250g 37.95
	300g 44.5

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

SOLOMILLO MARINADO Fillet

340g 49.95

Argentine fillet steak marinated with our Chimichurri sauce.

HOMEMADE SAUCES

Chimichurri Peppercorn Blue cheese Provenzal Chimi butter 2.95 Each

Small ramekin of Provenzal or Salsa Criolla 1.5 Each

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 and Criolla.

CHATEAUBRIAND ARGENTINO 450a 67.95 600g 87.95 Fillet

The prized cut from the Fillet, exceptionally tender and lean.

OJO DE BIFE MARIPOSA Ribeye

450g 59.95

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

BIFE DE CHORIZO MARIPOSA 510g 59.95 Sirloin

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

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 17.5

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.

Choice of polatoes of mixed s

Market fish 23.5

Local fish served with our chef's choice of salsa. Choice of potatoes or mixed salad.

Please enquire about daily selection.

SALADS

Ensalada Mixta (VG) *5.75* Mixed leaves, tomatoes & red onions.

De Peras, Queso Azul y Nueces *13.75* Mixed leaves with sundried tomato vinaigrette, fresh pears, Spanish pena azul blue cheese and walnuts

Ensalada de Carne *Sirloin 25.75 / Fillet 31.5* Marinated Spanish Piquillo red peppers, sun-dried tomatoes vinaigrette, salad leaves, parmesan and 200g of marinated steak with homemade Chimichurri sauce.

1/2 Pollo a la Parrilla 19.95

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

Nuestra Hamburguesa 17.25

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)

Vegetariana (V) 16

"Beyond meat" Burger, salad leaves, tomato & red onion. Choice of potatoes or mixed salad. *(Cheese +1.5)*

SIDES

Slow cooked portobello mushrooms Roasted tomatoes with Fresh Herbs Creamed spinach Humita (creamed corn) Sweet potato fries Long-stem broccoli

5.75 Each

French fries Homemade Mash Potato Chunky Chips

4.75 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 5.5

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.