

COCKTAILS

HONEY PUNCH 15
Diplomatico Reserva Exclusiva rum, Hennessy VS
Cognac, Mount Gay Black Barrel rum, black walnut, honey

CITRUS NEGRONI 12
Botanist gin, Nectarine aperitivo, Campari,
reconstructed lemon juice, gomme, tangerine espuma

LYCHEE BLOSSOM 13
Ketel One vodka, Mancino Sakura vermouth,
reconstructed lemon juice, cherry blossom

SNACKS

BREAD 688kcal 6
Sourdough baguettini, pan de bono, chimichurri
with butter

GORDAL OLIVES 166kcal 5
Gordal pitted green large olives

STARTERS

SEA BASS CEVICHE 349kcal 14
Picante rojo, avocado, arepa bread

ARGENTINE SAUSAGE PLATE 1438kcal 22
Morcilla and chorizo selection, picante rojo,
lemon aioli (to share, serves two people)

SMOKED CORN CEVICHE 323kcal 11.5
Palm hearts, avocado, tomato, chilli, maple
and lime dressing

SEARED DIVER SCALLOPS 277kcal 22.5
'Nduja butter, aguachile verde, lemon crumb

BURRATA 507kcal 15
Tomato salad infused with truffle, aged balsamic,
toasted sourdough

PROVOLETA 699kcal 13
Pangrattato, garlic, rosemary, honey,
sourdough bread

STEAK TARTARE 485kcal 13
Sirloin, palm heart emulsion, slow cooked
free-range egg, cracker

EMPANADAS / *Minimum of two per order* 6.5 each
Beef 236kcal
Sweet potato & provolone 231kcal
Chicken & chorizo 234kcal
Wagyu beef 222kcal 9.5 each

SAUTÉED PRAWNS 585kcal 16
Tomato, garlic, olive oil, bread

TROUT CEVICHE 265kcal 11
Palm heart and herb mayonnaise, pickled cucumber,
onion, coriander



ALLERGEN INFORMATION

Scan the QR code to find out
more about allergen details

V Vegetarian **Ve** Vegan

Adults need around 2000 kcal a day

SUSTAINABLE STEAKS

As part of our roadmap to becoming net zero, the beef offering in our venue is 100% carbon offset. Whilst we work to reduce our carbon footprint at source, we have partnered with the 'Not For Sale' charity to support carbon offsetting and reforestation projects in the Amazon, while simultaneously taking local people out of the risk of modern-day slavery

CHORIZO

SIRLOIN

Tender yet succulent with a strip of juicy crackling

225g 399kcal | 27
300g 607kcal | 35
400g 808kcal | 46.5

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g 767kcal | 40
400g 1020kcal | 50
500g 1273kcal | 57.5

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

225g 287kcal | 20
300g 381kcal | 26
400g 505kcal | 36

LOMO

FILLET

Lean and tender with a delicate flavour

200g 307kcal | 38.5
300g 426kcal | 50
400g 566kcal | 68

SPECIALITY CUTS

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g 870kcal | 38
500g 1296kcal | 52.5

TIRA DE ANCHO

Spiral cut, slow grilled with a layer of chimichurri

400g 1074kcal | 52.5
700g 1816kcal | 73.5

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

350g 596kcal | 63

COLITA DE LOMO

Spiral cut fillet tail

300g 426kcal | 48

GO BIG OR SHARE

CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g 636kcal | 78.5
700g 968kcal | 115

THE BEEF BAR SAMPLER

Lomo marinated in spicy chimichurri, ancho in tomatillo, chorizo with juniper

300g *per person* 614kcal | 42

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg 2162kcal | 130

MAINS

FILLET STEAK SALAD 587kcal Watercress and herb salad, peas, spring onion, broad bean, yoghurt sauce	21.5	ANCIENT GRAIN SALAD 646kcal Almonds, pistachio, chickpeas, cranberries, sesame-crusted feta, Green Goddess dressing	16.5
MUSHROOM TAGLIATELLE 1008kcal Torrontés wine and cream sauce, ceps, enoki, truffle oil	18	SECRETO IBERICO 734kcal Quince purée, Malbec jus	29.5
WHOLE GRILLED SEA BASS 298kcal Early harvest olive oil, herbs, lemon	28	DRY RUBBED SPATCHCOCK CHICKEN 965kcal Kiwi and lime hot sauce	21
WAGYU BURGER 1560kcal Caramelised onion, cheese, pickles, truffle mayonnaise, chips	27.5	CLASSIC BURGER 1240kcal 100% Argentine beef patty, brioche bun, cherry tomato jam, baby gem lettuce, onion, mayonnaise, chips	19.5

SIDES AND SAUCES

SIDES

SAUTÉED BROCCOLI 222Kcal Confit garlic, roasted almond, lemon zest	6.5	TRUFFLE MAC & CHEESE 494Kcal Truffle, mozzarella, Taleggio, Gruyère, lemon herb crumb	8
CHARGRILLED BABY GEM 176Kcal Caesar dressing	5.5	HAND-CUT CHIPS 335Kcal Koffmann's potato, chimichurri salt	6
HONEY ROASTED VEGETABLES 162kcal Thyme, rosemary, garlic	5.5	CREAMED MASHED POTATO 668Kcal Milk, cream	6
CONFIT MUSHROOMS 641Kcal Butter, thyme, garlic	6.5	HUMITA 392Kcal Whipped cheese, ancho chilli oil	6.5
SPINACH 123Kcal Garlic, lemon	6.5		

TOPPINGS

Fried egg 123Kcal	1.5
'Nduja butter 205Kcal	2.5
Truffle and black pepper butter 128Kcal	2.5
Mustard onions 89Kcal	2.5
Grilled Argentine gambas, churrasco 361Kcal	10.5
Half lobster, garlic and herb butter 440Kcal	26

SAUCES

Firecracker chimichurri 180Kcal	3
Chimichurri 239Kcal	3
Peppercorn 40Kcal	4
Béarnaise 293Kcal	3.5