

SOMMELIERS CHOICE

*La Cayetana Criolla Blanco, Los Chacayes, Argentina 14 / 55*

*Durigutti 'Proyecto Las Compuertas' Cordiseo, Lujan de Cuyo, Argentina 14.5 / 66*

APERITIFS

Immigrant Blend Vermouth / 10

Sucre Spritz / 13

Criolla Sangria / 12

Stuffed Gordal Olives, Aji Verde / 7

Padron Peppers, Mojo Rojo / 8.5

Tortilla de Papas, Nduja, Aioli / 9

Aged Cheddar, Chilli & Onion Empanada / 8

Beef Empanada / 8.5

Chorizo Criollo, Chimichurri / 9.5

Baby Gem, Onion, Parmesan & Caesar Dressing / 11

Heritage Tomatoes, Figs & Crumbled Goat Cheese / 14

Burrata, Heritage Tomatoes, Basil, Balsamic Vinegar & Toasted Almonds / 15

Smoked Aubergine, Herb Salad, Chilli, Lemon / 15

Mussels, Coconut, Jalapeño & Coriander / 13

Tuna Tataki, Fragola Grapes, Capers, Shallots and Lime Juice / 17

STOVE

Arroz Caldoso, Scallops, Squid, Guanciale / 36

Mushroom & Smoked Aubergine Canelones, Ricotta, Spinach / 23

Fresh Rigatoni, Tomato, Anchovies, Guanciale, Olives / 25

Cod, Clams, Oyster Mushrooms, Spinach & Jalapeño / 35

FIRE

Monkfish, Confit Tomatoes & Potatoes Puree / 32

Chicken A La Brasa, Aji Amarillo / 27

Iberico Matambre, Peppercorn Sauce / 35

300/600g Striploin, Chimichurri, Fries / 36/70

Bone-in Ribeye To Share, Chimichurri, Fries / 14.5 per 100g

SIDES

French Fries / 7

Sweet Potato, Honey, Chilli / 6

Shaved Courgettes, Almonds, Lemon / 7.5

Heritage Tomatoes, Capers, Onions / 9.5

Baby Gem, Hazelnuts, Honey & Mustard Dressing / 6.5