

Homemade bread and butter £4

Aperitif Aperol Spritz £14

STARTERS

FAMUUS HUME-MAUE EMPANAUAS Sriracha Aioli. (2 Empanadas). BEEF - HAM & CHEESE - SWEETCORN (v)	£9.5	BEEF CRUQUEITES Hand-cut chargrilled beef mixed with cheese, served with lemon, sriracha alioli and sweet chili sauce.	£10.0
JOSPER PROVOLONE (v) Provolone cheese, homemade bread, olive oil and oregano, melted in our Josper oven.	£10.0	CHORIZO & BLACK PUDDING Chargrilled Argentinian Chorizo, Black Pudding,	
MOLLEJAS Traditional chargrilled appetizer.	£12.0	Charcoal Sourdough, Olive Oil.	£11.5
FRIED CALAMARI Rocket, Lemon, Sriracha Aioli.	£9.5	TEMPURA PRAWNS With a side of sweet chili and teriyaki sauce.	£9.5

MEAT FROM THE CUSTOM CHARCOAL GRILL & JOSPER

Our rare breed beef comes from ethically raised, grass fed Black Angus Cattle.









ENTRAÑA (200g) £20.0 (300g) £28.0 (400g) £32.0 RIBEYE (200g) £24.0 (300g) £34.0 (400g) £44.0 \$\begin{align*}
\$(200g) \textbf{£22.0} \\
\$(300g) \textbf{£32.0} \\
\$(400g) \textbf{£42.0}
\end{align*}

FILLET (200g) £26.0 (300g) £38.0 (400g) £49.0

Bernaise (£3)

Chimichurri (£3)

Peppercorn sauce (£3)

MAINS

Criolla (£3)

HOME-MADE BURGER	CHICKEN CAESAR SALAD		
(Beef, Chicken or Vegetarian) with Lettuce, Tomato, Cheddar Cheese, Bacon and Fries. Add Fried Egg £1.5 or Extra patty £4.0 CHARCOAL GRILLED CHICKEN Free-range chicken thigh served with vegetables of the day.	£16.5	FRESH FISH OF THE DAY Sourced from local fisheries, served	000 0
		with vegetables or fries.	£22.0
	£19.0	CHARGRILLED CALAMARI Freshly sourced, with green sauce and house baked potatoes with peppers, onion and garlic.	£25.0
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TRIPLE COOKED CHIPS/SWEET POTATO CHIPS (ve)	£5.0	GRILLED VEGETABLES OF THE DAY (ve)	£6.0
BROCCOLI (ve)	£5.5	CHARCOAL GRILL ROASTED PEPPERS (ve)	£6.0
ROCKET & PARMESAN SALAD (ve)	£5.0	TRUFFLE CHIPS	£7.0