

# COMEDOR GRILL & BAR

STARTERS			
EMPANADAS	£3.00 EACH	CEVICHE	£8.00
Homemade traditional Argentinian pastries, served with aji sauce and lime, filled with a choice of: beef / spicy beef / spinach		Cubes of fresh cod marinated in lime, served in a colourful medley of Peruvian corn, roasted pumpkin, pickled shallots and crispy plantain	
BABY SQUID WITH CHILLI JELLY	£7.00	SEARED TUNA	£9.00
Crispy baby squid wrapped in mooli radish, served with sweet chilli jelly		Thinly sliced tuna splashed in soya, ginger, chilli and sesame seeds	
CRISPY PORK BELLY	£6.50	MARINATED OLIVES (V)	£3.50
Slow cooked pork belly with crispy skin, apple chutney and corn bread		House marinated Vinci olives mixed with mushroom, onion and peppers	
ASSORTED TRADITIONAL BREAD (V)	£3.50	STEAK TARTARE SAN MARTIN	£9.50
Corn bread, cheese rolls, olive flatbread with Roquefort butter	£2.00	Raw prime filet steak, finely chopped, mixed with shallots, capers, gherkins, Dijon mustard, Worcestershire sauce, anchovies served with quails eggs and Melba toast on a thin layer of horseradish and tarragon.	
Optional: freshly made guacamole			
PROVOLETA ARGENTINA	£6.50		
Melted provolone cheese with baguette and rustic tomato sauce			

MAINS				MAINS			
SOUTH AMERICAN STREET FOOD – OUR WAY				FEDERICO'S FAVOURITE SOUTH AMERICAN INSPIRED RECIPES			
MIXED MEAT AND VEGETABLE SKEWERS	£12.75	CHICKEN MENDOZA	£15.90				
Skewers of beef, chicken, chorizo, onions, roasted cherry tomatoes, red and yellow peppers in Chef's marinade with mixed leaf salad		Chicken roulade stuffed with cheese, spinach and pancetta on a bed of dauphinoise potatoes and creamy mushroom sauce					
CHICKEN AJÍ PANCA	£10.50	SCALLOPS IN PARMA HAM	£17.50				
Juicy chicken thighs, marinated in a sauce of mild honey, ginger, chilli and soya, served with cucumber, cashew nuts and a mixed leaf salad		Chef's own surf & turf. Pan-fried scallops wrapped in Parma ham, black pudding and slow cooked pork belly					
BEEF ESCALOPE / MILANESA NAPOLITANA	£12.50	LAMB CUTLETS	£16.00				
Thinly sliced, pan-fried beef escalope in breadcrumbs, roasted tomato sauce and cheese, served with creamy potato purée and tarragon sauce		Lamb cutlets, served with couscous, peppers, dates, cashew nuts, a fresh yogurt and mint sauce and crispy Parma ham					
ENTRAÑA & GOAT CHEESE MASH	£16.50	DUCK ROSARIO	£16.50				
Slices of soft entrana steak and creamy goat cheese mash potato (standard mash available as substitute), served with peppercorn sauce		Baby duck legs prepared sous-vide, creamy butternut squash mash, with blueberry jam and orange and purple beetroot slices					
STEAK SANDWICH	£9.50	SEA BASS	£16.50				
Strips of falda steak, caramelised onion and mixed leaf salad, served in toasted ciabatta, brushed with chimichurri		Pan-fried fillet of sea bass with creamy mash potatoes, sautéed spinach, with balsamic reduction and red aji					
HOUSE BURGER	£11.50	BLACK COD	£18.50				
Beef burger with Parma ham, cheddar cheese, lettuce, tomatoes and homemade relish		Sous-vide black cod caramelised with soya and honey, served with beetroot and carrot puree, roasted butternut squash and cashew nuts					
ARGENTINIAN CHORIZO BAGUETTE	£6.80	GIANT LANGOUSTINE, AVOCADO AND MANGO SALAD	£28.00				
Traditional chorizo sausages in toasted baguette, brushed with chimichurri, served with side salad		Giant langoustines grilled with garlic butter, served on a bed of seasonal leaves, mixed with mango, avocado and a drizzle of balsamic reduction					
		ZUCCHINI RISOTTO (V)	£11.50				
		A rich and creamy risotto with zucchini, truffle oil and parmesan cheese					

STEAKS & GRILLS				SIDES & SALADS			
All steaks are 21-day dry-matured, cured in Chef's marinade, brushed with chimichurri and cooked to your liking				HAND CUT CHIPS	£4.00		
CLASSIC CUTS				Triple-cooked hand cut chips			
FILET	Most tender of cuts with succulent interspersed marbling	300g	£28.00	CHIPS PROVENÇAL	£4.00		
SIRLOIN	Tender and succulent with a strip of juicy crackling	300g	£22.00	Hand cut with garlic and parsley			
RUMP	One of the leanest cuts with a strong distinctive flavour	300g	£17.75	TRUFFLE CHIPS	£4.20		
MIXED GRILL	Rump steak, leg of lamb, chorizo sausage, chicken breast and plantain	500g	£19.75	Hand cut with a drizzle of black truffle oil			
COMEDOR CUTS				SWEET POTATO CHIPS	£4.20		
CHURRASCO	For when you are very hungry - big, tasty, on-the-bone cross-cut	700g	£21.20	Thin and crispy sweet potatoes			
ASADO	One chunky, meaty rib, cooked sous-vide for ten hours before grilling	500g	£21.00	COURGETTE	£4.00		
PICANA	Top of the rump – most prized and most popular cut in Brazil	300g	£19.00	Deep fried courgette			
VACIO	Tender and flavourful- cut from the bottom of the sirloin flank	300g	£15.00	SPINACH	£4.20		
SPECIALTY CUTS				Sautéed spinach with ginger and garlic			
WAGYU	Most highly regarded steak due to its softness and unique marbling	200g	£38.00	BROCCOLI	£4.00		
ADDITIONAL SAUCES:	Alioli - Chimichurri - Peppercorn – Béarnaise – Mushroom – Rocoto		£2.00	Tender baby broccoli with garlic and chilli butter			
DESSERTS				ASPARAGUS	£4.50		
PASSION FRUIT & BLUEBERRY CHEESECAKE			£6.00	Fresh asparagus with chef's hollandaise sauce			
Passion fruit and blueberry cheesecake with blueberry compote				GREEN BEANS	£4.00		
STRAWBERRY FLAMBÉ			£5.50	Blanched, served with shallot and rosemary confit			
Fresh strawberry flambé drizzled with Amaretto and served with vanilla bean ice cream				MUSHROOMS	£4.00		
ALFAJORES DULCE DE LECHE			£5.50	Roasted field mushrooms, garlic, thyme, lemon			
Traditional biscuits with sweet milk reduction and ice cream				MASH	£4.00		
CHURROS			£5.50	Creamy potato mash			
Fried dough pastry with dulce de leche, served with melted dark chocolate dipping sauce				TOMATO AND MOZZARELLA SALAD	£4.50		
BAKED DARK CHOCOLATE TORTE			£6.00	Mozzarella, tomatoes, basil and rocket			
Warm dark Ecuadorian chocolate cake served with pistachio ice cream and chocolate sauce				MIXED SEASONAL SALAD	£4.50		
ICE CREAM			£5.20	Seasonal selection of leaves and vegetables			
Please check availability – pistachio, vanilla, dulce de leche				SPINACH & POMEGRANATE SALAD	£4.50		
				Spinach, crunchy pomegranate, goat cheese, butternut squash, black eye beans			
				SEARED FOIE GRAS	£6.20		
				Chef's perfect side for meat lovers			

For parties of 5 or more, a discretionary 12.5% service charge will be added to the bill

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