

Argentine cuisine is a fascinating mix of cultures, the result of a vibrant heritage and transcendental immigration history. At Zoilo we proudly embrace this cultural diversity and celebrate our tremendous passion for food.

APERITIF

Mr Hendricks | Hendrick's Gin, cucumber, lemon & mint £9.45

TO START

House breads & smoked cow whey butter £2.95
"Provoleta" | Provolone cheese, almonds & oregano honey £5.95
Duck cured ham salad, preserved cherries & pecorino cream £6.95
Crab on toast, "humita norteña", marjoram & pickled turnips £7.95

EMPANADAS

Braised cuttlefish, fennel & chorizo £3.95
Hand cut beef, potatoes, spring onions & olives £4.25
Spinach, goats' cheese, raisins & pine nuts £3.45

GARDEN, SEA & LAND

Candied beetroot, grilled carrots, goat's curd & "garrapiñada" £6.95 Heritage tomatoes, whipped burrata, pickled watermelon & chervil £7.95 Sweet potato leaves & ricotta ravioli, broad beans, peas & whey butter £8.95

Sea bass ceviche, onions, radishes & preserved lemon £8.95 Grilled octopus, black tomatoes, Jersey royals & pickled mussel's mayo £9.95 Roasted scallops, farro & sweetcorn, basil & Perlina aubergines £12.95

Veal sweetbreads, roasted peaches, honey & rosemary £13.95
Saddle of rabbit, its liver parfait, grilled carrots & Cornish leaves £8.95
Chimichurri beef burger, provolone, caramelised onions, tomatoes & pickles £7.95
Grilled duck breast, Romanesco, rainbow chard "buñuelos" & white currants £10.95
"Asado" | Grilled Argentine flank, artichokes, burnt onions & bone marrow £22.95
Argentine Rib eye steak (400g) & chips "Provenzal" £34.95

DESSERTS

Torched mango, rice pudding, lime & coconut sorbet £5.95
English strawberries, mascarpone, pistachio & Greek yogurt £7.95
Chocolate mousse, cherries, honeycomb & olive oil £8.45
Dulce de leche Crème Brûlée & "banana split" ice cream £7.95

Buchannan's cheeses, "zapallos en almibar" & fruit loaf £8.95

Head Chef: Daniele Ceforo General Manager: Sebastien Guilleminault Bar Manager: Davide Pastro