

COCKTAILS

HONEY PUNCH

Ron Zacapa 23 rum, Hennessy VS Cognac, Remy Martin 1738 Cognac, black walnut, honey

14.5

LYCHEE BLOSSOM

Tanqueray gin, Mancino Sakura vermouth, reconstructed lemon juice, cherry blossom

12.5

CITRUS NEGRONI

Tanqueray TEN, Nectarine aperitivo, Campari, reconstructed lemon juice, gomme, tangerine espuma

11

SNACKS

BREAD 688kcal

Sourdough baguettini, pan de bono, chimichurri with butter

5.5

GORDAL OLIVES 166kcal

Andalusian pitted green olives

4.5

STARTERS

SEA BASS CEVICHE 349kcal

Picante rojo, avocado, arepa bread

12.5

ARGENTINE SAUSAGE PLATE 1438kcal

Morcilla and chorizo selection, picante rojo, lemon aioli (to share, serves two people)

19.5

SMOKED CORN CEVICHE 323kcal

Avocado, pickled red onion, tomato, mint, maple and lime dressing

11

SEARED DIVER SCALLOPS 277kcal

'Nduja butter, aguachile verde, lemon crumb

20.5

BURRATA 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

13.5

PROVOLETA 699kcal

Pangrattato, garlic, rosemary, honey, toasted sourdough

11.5

STEAK TARTARE 485kcal

Sirloin, palm heart emulsion, slow cooked free-range egg, cracker

12.5

EMPANADAS / Minimum of two per order

Beef 236kcal

Sweet potato & provolone  231kcal

Chicken & chorizo 234kcal

Wagyu beef 222kcal

6 each

8 each

SAUTÉED PRAWNS 585kcal

Tomato, garlic, olive oil, bread

14.5

TROUT CEVICHE 265kcal

Heart of palm mayonnaise, pickled cucumber, fresh dill

10.5



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  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

Steaks are served with a choice of side and sauce

CHORIZO

SIRLOIN

Tender yet succulent with a strip of juicy crackling

225g 399kcal | 26
300g 607kcal | 33.5
400g 808kcal | 44.5

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g 767kcal | 38.5
400g 1020kcal | 48
500g 1273kcal | 55

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

225g 287kcal | 19.5
300g 381kcal | 25
400g 505kcal | 34.5

LOMO

FILLET

Lean and tender with a delicate flavour

200g 307kcal | 37.5
300g 426kcal | 49
400g 566kcal | 65

SPECIALITY CUTS

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g 870kcal | 36
500g 1296kcal | 50

TIRA DE ANCHO

Spiral cut, slow grilled with a layer of chimichurri

400g 1074kcal | 45
700g 1816kcal | 70

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

350g 596kcal | 60

COLITA DE LOMO

Spiral cut fillet tail

300g 426kcal | 45

GO BIG OR SHARE

CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g 636kcal | 75
700g 968kcal | 110

THE BEEF BAR SAMPLER

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

300g *per person* 614kcal | 39.5

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg 2162kcal | 125

MAINS

FILLET STEAK SALAD 587kcal Watercress and herb salad, peas, spring onion, broad bean, yoghurt sauce	19	ANCIENT GRAIN SALAD 646kcal Sesame feta, almonds, pistachio, cranberries, green goodness dressing	15
MUSHROOM TAGLIATELLE 1008kcal Torrontés cream, truffle oil, free range egg yolk	16.5	SECRETO IBERICO 734kcal Malbec jus, quince purée	26.5
WHOLE GRILLED SEA BASS 298kcal Early harvest olive oil, herbs, lemon	26.5	ARGENTINE SPICED SPATCHCOCK 965kcal Paprika dry rub, kiwi and lime hot sauce	19
WAGYU BURGER 1560kcal Caramelised onion, cheese, pickles, truffle mayonnaise, chips	25	CLASSIC BURGER 1240kcal 100% Argentine beef patty, brioche bun, cherry tomato jam, baby gem lettuce, onion, mayonnaise, chips	17.5

SIDES AND SAUCES

SIDES

SAUTÉED BROCCOLI 222Kcal Confit garlic, roasted almond, lemon zest	6	TRUFFLE MAC & CHEESE 494Kcal Truffle, mozzarella, taleggio, gruyère, lemon herb crumb	7.5
CHARGRILLED BABY GEM 176Kcal Caesar dressing	5.5	HAND-CUT CHIPS 335Kcal Pierre Koffman potato, chimichurri salt	6
HONEY ROASTED VEGETABLES 162kcal Thyme, rosemary, garlic	5	CREAMED MASHED POTATO 668Kcal Milk, cream	6
CONFIT MUSHROOMS 641Kcal Citrus and pepper emulsion, mushrooms, butter	6.5	HUMITA 392Kcal Whipped cheese, ancho chilli oil	6.5
SPINACH 123Kcal Garlic, lemon	6		

TOPPINGS

Fried egg 123Kcal	1.5
'Nduja butter 205Kcal	2.5
Truffle and black pepper butter 128Kcal	2.5
Mustard onion 89Kcal	2.5
Grilled Argentine gambas, churrasco 361Kcal	10
Half lobster, garlic and herb butter 440Kcal	25

SAUCES

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



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Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.