SET LUNCH

Two courses 17.95 | Three courses 19.95 Available Monday - Saturday | 12pm - 4pm



STARTERS

CUCUMBER AND TOMATO GAZPACHO V Ve

Vine ripe cherry tomatoes, cucumber, yellow beetroot

BEEF EMPANADA

The OG empanada recipe, perfected over 30 years

PRAWN CHICHARRÓN

Crispy prawns with a sweet and spicy aji amarillo (yellow Peruvian pepper) chilli sauce, pickled red onions and jalapeños

MAINS

CUADRIL AND CHIPS

RUMP The leanest cut with a pure, distinctive flavour.
Served with chips and chimichurri sauce

PAN-FRIED SEA BREAM

Salsa verde with pickled onions and rocket salad

PUMPKIN, RICOTTA AND SAGE RAVIOLI V

Pumpkin purée, walnuts, sage and vegetarian Parmesan

DESSERTS

DULCE DE LECHE PANCAKE V

Banana split ice cream

SORBET SELECTION V Ve

Lemon, Chocolate, Raspberry

CHOCOLATE BROWNIE V Ve

White chocolate ice cream

V Vegetarian Ve Vegan



SIDES V ve | 5

Grilled tenderstem broccoli | Green salad Sautéed spinach | Hand-cut chips

Available for groups of up to 8 guests

Adults need around 2000kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill. G-REG-SE-06.25