

## LEGACY MENU

Available from 23<sup>rd</sup> of February

Three courses | 30 per person



Choose from a selection of our most iconic dishes.

### STARTERS

#### SAUSAGE AND RED PEPPER CONFIT - Est. 2013

Traditional Argentine sausage with a sweet and spicy pepper confit

#### CRAB CAUSITA - Est. 2016

Aij amarillo potato purée layered with avocado, crab, coriander and red amaranth cress

### MAINS

#### LEMON CHIMICHURRI-MARINATED SPATCHCOCKED CHICKEN - Est. 2014

The iconic marinade of parsley, coriander and garlic served with grilled chicken

#### LOMO A LA MILANESE - Est. 2008

Breadcrumbs steak served with scorched lemon for freshness

### DESSERTS

#### COCONUT TRES LECHES - Est. 2003

Argentine cake made with three types of milk, served with pear sorbet and compressed pears

#### PAN DE BONO | 3.5

Our legendary cheese-filled bread

#### EMPANADAS - Est. 1994

##### Three-cheese empanada

The best empanada recipe, perfected over 30 years

#### ECUADORIAN CEVICHE - Est. 2012

Prawns 'cooked' in leche de tigre with avocado, red onion, coriander

#### CHURRASCO CUADRIL 200G - Est. 1994

Our leanest steak cut, grilled to perfection

#### PAN-FRIED SALMON WITH CORN - Est. 2016

Latin America's famous corn sauce served as an accompaniment to fish

#### DULCE DE LECHE PANCAKES - Est. 2005

Caramel with banana split ice cream, walnuts and lashings of dulce de leche sauce

#### SIDES | 4

Green Salad | Chips | Mashed potato

 Vegetarian  Vegan



#### ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.