

TO START

Wagyu Empanadas 11 <i>Traditional Argentine pastry stuffed with Prime wagyu beef served with house signature salsa dip</i>	Beef Tartare 12.5 <i>Argentine style beef tenderloin tartare topped with provolone cheese shavings and served with crispy crostini</i>
Chicken Empanadas 8 <i>Marinated chicken thighs infused with authentic Argentine spices, served with signature salsa dip</i>	Bone Marrow + Beef Tartare Fusion 15 <i>Fusion of flavours with beef bone marrow and tartare in a modern Argentinian style</i>
Spicy Potato & Cheese Empanadas 7 <i>Spicy cheese and potato filling, served with jalapeño parsley dip</i>	Heritage Roll Basket 6.5 <i>Confit garlic, olive oil, balsamic, house-baked bread and salted butter</i>
Beef Bone Marrow 11 <i>Roasted beef bone marrow with confit garlic and spices, served with sourdough bread and chimichurri dip</i>	Provoleta 9.5 <i>Baked provolone cheese with roasted plum cherry tomatoes, chimichurri glaze and baked crostini</i>
Pollo Brochetes 9.5 <i>Grilled chicken skewers topped with garlic parmesan butter sauce</i>	Steak Potato Boats 11 <i>Finely cut tenderloin steak seasoned to perfection in potato boats, finished with creamy parmesan and garlic sauce</i>
Vieiras (Scallops) 17.5 <i>Sautéed scallops and king oyster mushrooms on silky cauliflower purée, topped with truffle shavings and toasted hazelnuts</i>	Glazed Calamari 9 <i>Crispy fried calamari glazed with spicy sauce, dressed with spring onion and pomegranate seeds</i>
Buffalo Chicken Wings 8 <i>Crispy coated chicken wings tossed in hot buffalo sauce, served with sour cream dip</i>	Gaucha Carpaccio 15 <i>Thinly sliced Argentine tenderloin beef, with black garlic mayo, olive oil, wild rocket, shaved provolone cheese and baked crostini</i>
Burrata Salad 11.5 <i>Fresh burrata cheese and mixed leaves with roasted red pepper pesto, plum cherry tomatoes, fresh basil, grilled baguette and toasted pine nuts</i>	

ALLERGENS

For full allergens please speak to a member of staff or scan the QR code



MAINS

Milanese Steak 25 <i>Golden, crispy-coated flank steak topped with melted mozzarella and drizzled with chimichurri Pomodoro sauce, served with triple cooked chips</i>	Salmonete 24 <i>Seared red mullet in smoked bell pepper sauce, served with potato purée, confit garlic green beans, roasted onion, shallot and crispy carrot</i>
Locro Stew 21.5 <i>Argentine style stew with lamb chops, beef filet, wagyu sausage, hominy beans and vegetables, served with a sourdough roll</i>	Wagyu Burger 20 <i>8oz wagyu beef patty with smoked caramelised onion, Red Leicester cheese, brioche bun and house fries</i>
Risotto 21 <i>Risotto rice cooked with provolone cheese, red peppers, wild fennel, clams and panko breadcrumbs</i>	Orange Pomelo Salad 16.5 <i>Pomelo and orange segments tossed with green mixed leaves, toasted almonds, pomegranate seeds, mixed olives and house dressing. Choose from feta cheese, chicken, or finely cut spiral steak</i>
House Black Bean Burger 15 <i>House-made black bean burger with pickled onion, avocado, tomato, lettuce, house sauce, jalapeños, chips and a fried egg</i>	Paella (Serves Two) Seafood Paella 85 <i>King prawns, fresh mussels, lobster tail, Sofrito sauce, bomba rice, onion and peppers</i>
Smoked Beef Short Ribs 28 <i>Braised beef short ribs in coffee ancho chilli sauce with king oyster mushrooms, served with potato purée, baby carrots and asparagus</i>	Meat Paella 75 <i>Chicken, wagyu sausage, and 300g sirloin</i>
Rack of Lamb 29 <i>Served with seasonal vegetables and potato purée</i>	Argentine Style Spatchcock Chicken 20 <i>Marinated half chicken, served with onion slaw, triple cooked chips and chimichurri sauce</i>

SIDES

Triple Cooked Chips 4	Wagyu Sausages 7 <i>Roasted Parrilla-style</i>
Sweet Potato Fries 4.5	Asparagus 6 <i>Sautéed in lemon butter, soy sauce and balsamic vinegar</i>
Chilli Mac and Cheese 6 <i>Fresh macaroni with a spicy twist and parmesan</i>	Lobster Tail 19 <i>Grilled with chilli lime butter, garlic and lemon zest</i>
House Salad 4.5	Grilled King Prawns 10 <i>Marinated in garlic and herbs</i>
Creamy Parmesan and Garlic Baby Potatoes 5	Aleppo Broccoli 6.5 <i>Sautéed with maple syrup, garlic, mustard, white wine vinegar and nigella seeds</i>
Creamy Potato Purée 4.5	
Mushroom Consommé 5 <i>A warm wild mushroom medley sautéed in confit garlic</i>	
Fried Egg 1.5	

ASADOR'S STEAKS

All steaks are served with a choice of homemade sauce, triple cooked chips and crispy leaves

Bife Ancho (Tomahawk) 900g // 80	Bife de Chorizo (Argentinian Sirloin) 300g // 30 400g // 38 500g // 47
Ojo de Bife A5 Wagyu (Ribeye) 100g // 59	Bife de Chorizo A5 Wagyu (Sirloin) 100g // 44
Vacio (Flank) 300g // 19.5 <i>Marinated in garlic and herbs</i>	Ojo de Bife (Argentinian Ribeye) 300g // 31 400g // 40 500g // 46.5
Lomo (Filet) 300g // 42 400g // 52	Lomo (Chateaubriand) 700g + Bottle of Wine // 105

Cuadril (Rump) 300g // **21**

Parrilla Asador's Platter // 200

Includes sirloin 300g, ribeye 300g, filet 300g, wagyu sausage, short-braised beef rib, 4 buffalo chicken wings, chips, house salad, stuffed steak potato boat and a choice of 2 sauces

SAUCES

Green Peppercorn Sauce // 3.5
Signature Jus // 4.5
Chimichurri // 3.5
Mojo Verde // 3.5
Blue Cheese Sauce // 4
House Chilli Sauce // 3.5
Mustard Velouté // 3.5

