

SOMMELIER'S CHOICE

2019, Argento Estate Reserve 'Malbec' 10 / 38

Otronia '45 Rugientes' Corte de Blancas
(Chardonnay/Gewürztraminer) 16 / 64

APERITIFS

Cellar Aged Vermouth / 9
Sucre Spritz / 13
Criolla Sangria / 11

SNACKS

Stuffed Gordal Olives, Aji Verde / 6
Empanada Gallega, Tuna, Smoked Paprika / 7
Tortilla De Papas, Nduja, Aioli / 7
Chorizo Criollo, Chimichurri / 6
Aged Cheddar, Chilli & Onion Empanada / 7
Padron Peppers, Mojo Rojo / 7

SMALL

Tamworth Pork Belly, Gochujang, Crackling / 15
Burrata, Fig, Hazelnuts, Basil / 17
Seared Prawns, Salsa Criolla / 12
Vitello Tonnato, Anchovies, Capers & Fine Beans / 14
Stone Bass Tostada, Soy, Lime, Sesame, Avocado / 15
Aubergine, Herb Salad, Chilli, Lemon / 13
Braised Beef Cheek, Creamed Potato / 15
Sea Bass Ceviche, Coconut & Lime / 15
Chicory Salad, Pecorino & Sesame Praline / 8

LARGE

Iberico Matambre, Pepper Sauce / 30
Saffron Risotto, Veal Ossobuco / 24
Wild Mushroom, Pappardelle, Parmesan Crumb/ 23
Chicken A La Brasa, Aji Amarillo / 26
Cod, Chickpeas, Leeks, Aioli / 32
Pistau Strozzapreti, Cashews, Tomatillos & Chilli / 22
Grilled Trout, Lemon & Almond Butter / 32

300/600g Striploin, Chimichurri, Fries / 35/70
Bone-in Ribeye To Share, Chimichurri, Fries / 12.5 per 100g

SIDES

French Fries / 5
Shaved Courgettes, Almonds, Lemon / 6
Sweet Potato, Chorizo / 8
Tomato Salad, Capers, Onion / 7