

Sommeliers Choice

Devaux 'Cuvee D' Rosé Champagne, France 22.5 / 120
Kaiken Ultra Merlot, Mendoza 11.50 / 45

APERITIFS

Immigrant Blend Vermouth / 6
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, Tomato, Anchovies, Aged Balsamic / 17
Coal Roasted Scallop, Chilli, Pickled Cucumber / 14
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 / 9.5
Sweetbread, Salsa Criolla / 15

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 Gnocchetti, 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

Please let us know if you have any particular allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill.