

SOMMELIERS CHOICE

La Cayetana Criolla Blanco, Los Chacayes, Argentina 14 / 55
Durigutti 'Proyecto Las Compuertas' Cordiseo, Lujan de Cuyo, Argentina 14.5 / 66

APERITIFS

Immigrant Blend Vermouth / 10
Sucre Spritz / 13
Criolla Sangria / 12

SNACKS

Stuffed Gordal Olives, Aji Verde / 7
Padron Peppers, Mojo Rojo / 8.5
Tortilla de Papas, Nduja, Aioli / 9
Aged Cheddar, Chilli & Onion Empanada / 8
Beef Empanada / 8.5
Chorizo Criollo, Chimichurri / 9.5

SMALL

Baby Gem, Pickled Onion, Bread Crumbs & Caesar Dressing / 11
Beetroot, Figs & Feta Cheese / 14
Burrata, Roasted Carrots, Apricot Dressing & Dukkan / 15
Smoked Aubergine, Herb Salad, Chilli, Lemon / 15
Mussels, Coconut, Jalapeño & Coriander / 13
Tuna Tataki, Fragola Grapes & Togarashi / 17
Delica Squash, Harissa, Tahini, Scallions & Pumpkin Seeds / 9.5

STOVE

Arroz Caldoso, Scallops, Squid, Guanciale / 36
Smoked Aubergine, Mushroom & Ricotta Canelones / 23
Fresh Rigatoni, Tomato, Anchovies, Guanciale, Olives / 25
Cod, Clams, Oyster Mushrooms, Spinach & Jalapeño / 35

FIRE

Monkfish, Tomatoes & Potatoes Puree / 32
Chicken A La Brasa, Aji Amarillo / 27
Iberico Matambre, Peppercorn Sauce / 35
300/600g Striploin, Chimichurri / 36/70
Bone-in Ribeye To Share, Chimichurri / 14.5 per 100g

SIDES

French Fries / 7
Sweet Potato / 6
Courgettes, Almonds, Lemon & Pecorino / 7.5
Heritage Tomatoes, Capers, Onions / 9.5
Baby Gem, Hazelnuts, Honey Mustard Dressing / 6.5