

APPETIZERS

Stuffed Piquillo Peppers, Soft Cheese & Anchovies	£7.50
Hot Sauce & Shaved Parmesan	
Deep Fried Marinated Buffalo Mozzarella	£7.00
Spiced Tomato Sauce, Jalapeno & Lime Aioli and Rocket	
Warm Spinach, Red Onion & Feta Tartlet (v)	£6.50
Dressed Leaves	
“Ropa Vieja” of Confit Duck	£7.50
Poached Egg & Jalapeño Crème Fraiche	
Pata Negra, Confit Tomatoes & Pickles	£12.50
Cured Ham from the Iberian Black Hoofed Pig	
Snapper Ceviche, Coconut & Lime	£8.25
Chicory & Rocket Salad	
Cream of Sweet Corn Bisque	£8.00
Tiger Prawns & Cilantro Butter	
Avocado, Palm Heart & Orange Salad (v)	£7.25
Red Onion Mojo	
Charcoal Grilled Lobster	
Garlic & Parsley Butter	half £16.50 / whole £30.00

SALADS

Mixed Salad, Olive Oil & Lime Juice (v)	£5.50
Tomato, Red Onion & Basil (v)	£5.50
Caesar Salad with Ortiz Anchovies	£6.25

LOBSTERS

Charcoal Grilled	£30.00
Garlic & Parsley Butter	
Thermidor	£35.00
Baked with Button Mushrooms, White Sauce & Parmesan	

MAINS

Spit-roast Suckling Pig	£18.50
Garlic, Lime & Oregano Mojo	
Mozzarella, Aubergine & Basil Quesadilla (v)	£13.50
Sour Cream & Salsa Cruda (spicy)	
Beef & Chorizo Frita	£14.00
Cuban Hamburger	
Pan Fried Fillet of Loch Duart Salmon	£15.50
Wilted Winter Greens, Mussels & White Wine	
Charcoal Grilled Rump of Lamb	£16.50
Cuban Plantain and Bacon Fufu & Mint Salsa	
Winter Wild Mushroom & Soft Herb Risotto (v)	£14.00
Parmesan & Crispy Parsley	
Charcoal Grilled Free Range Chicken Breast	£16.50
Sautéed Courgettes with Pine-Nuts & Raisins	

DISHES TO SHARE FOR TWO OR MORE (PRICES PER PERSON)

Argentinean ‘Aberdeen Angus’ Chateaubriand	£29.00
(aged for 28 days)	
Béarnaise Sauce & Potato Gratin	
Whole Roast Chicken, Garlic & Thyme (free range)	£19.50
Cuban Style Accompaniments	
Whole Slow-Roast Suckling Pig	£60.00
Baked Apples & Cranberries	
(minimum 4 people & 48hours notice required)	

Should you for allergy or dietary reasons have any questions about the ingredients in our dishes, please ask for the Manager. We regret that we cannot guarantee that any of our dishes can be totally nut trace free.

STEAKS

A selection of the finest prime cuts of aged steaks cooked to your liking, you can add a grilled lobster, foie gras or enjoy it with different sauces listed below – a truly “Carnivore Experience”.

Sirloin

A cut of beef that comes between the lower section of the ribs and fillet, typified by the line of fat running along one side

9oz (225g) Aberdeen Angus, on the bone & dry Aged 21 days	£19.50
10oz (285g) Aberdeen Angus, dry aged 21 days	£22.50
16oz (453g) New York Strip, Prime Charolais & dry aged 28 days	£38.00

Rib Eye

Recognisable by its eye of fat and distinctive marbling the rib eye is juicy and full flavoured

10oz (285g) Argentine Aberdeen Angus, wet aged 28 days	£21.00
24oz (680g) Bone-in Rib, Prime Charolais, dry aged 28 days	£45.00

Fillet

The cut with the lowest fat content and the most tender of all

7oz (200g) Hereford, dry aged 21 days	£26.00
12oz (340g) Hereford, dry aged 21 days	£39.50
22oz (624g) Aberdeen Angus, wet aged 28 days	
Whole Roast Argentine Chateaubriand	£58.00

Rump

A very lean cut with only limited marbling, recommended to be cooked medium or less

10oz (285g) Argentine Aberdeen Angus Picanha, wet aged 28 days	£19.75
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Additions & Sauces

½ Charcoal Grilled Lobster with Garlic & Parsley Butter	£16.50
Pan Fried Foie Gras with Truffle Sauce	£6.00

Green Peppercorn Sauce each £2.00

Garlic & Parsley Butter

Béarnaise Sauce

Saffron, Mustard & Black Pepper Butter

Argentinean Chimichurri Relish

Sauce Bordelaise (Beef & Red Wine)

SIDE DISHES

Cuban Black Beans (v)	£3.75
Mixed Leaf Salad, Olive Oil & Lime Juice (v)	£4.00
Tostones Fritters with Garlic Sauce (Deep Fried Plantain) (v)	£3.50
Tomato, Red Onion & Basil Salad (v)	£3.75
Steamed Rice (v)	£3.50
Caesar Salad & Ortiz Anchovies	£4.00
Moros & Cristianos (Black Beans, Rice & Bacon)	£3.75
Potato Chips (v)	£3.50
Wilted Spinach (v)	£3.75
Roast Pepper, Onion & Courgette Sofrito (v)	£3.75
Buttered Mashed Potatoes (v)	£3.50
Grilled Field Mushrooms, Garlic & Chorizo	£4.00
Pao de Queijo (Traditional Warm Cheese Breads)	£2.00

All prices includes VAT at 15%. An optional 12.5% service charge will be added to your bill.
A discretionary Music Charge of £6 per person may be applicable