

## STARTERS & SHAREABLES

<b>Artisan Bread Board</b> Warm bread, olives, butter, balsamic vinegar, chimichurri & olive oil <i>vg</i>	9	<b>Carne Pegajosa</b> South American sticky beef, Asian style slaw, chilli, toasted sesame seeds <i>gf</i>	10.5
<b>Gambas Pil Pil</b> Tiger prawns, garlic & chilli butter served with crusty bread	12.5	<b>Plantain &amp; Sweet Potato Taco</b> Fried plantain & sweet potato with salsa verde, guacamole, charred corn & salsa criolla <i>ve gf</i>	9.5
<b>Padron Peppers</b> With maldon chilli salt & halloumi crumb <i>vg gf</i>	9.5	<b>Chicken &amp; Avocado Taco</b> Pulled chicken, aji sauce, salsa verde, pico de gallo, canca corn & avocado <i>gf</i>	9.5
<b>Arepas</b> Venezuelan cornmeal cakes served with fried halloumi, red pepper chimi bbq sauce & spicy onion jam <i>gf</i>	11.5	<b>Guacamole</b> Smashed avocado with chilli, coriander & tomato served with charred corn, pico de gallo & tortilla chips <i>ve gf</i>	9.5
<b>Fried Fish Taco</b> Seasoned white fish with salsa verde & lime salad <i>gf</i>	11.5	<b>Seafood Jaela</b> Seared scallops, fried baby octopus, red pepper puree, tropical salsa & lime salad <i>gf</i>	15

## PLATOS DE CARNE

<b>'Picanha' Rump Cap Steak</b> 230 grams <i>gf</i>	24
<b>'Solomillo' Sirloin Steak</b> 300 grams <i>gf</i>	32
<b>'Chuleton' Ribeye Steak</b> 300 grams <i>gf</i>	34
<b>'Filete' Fillet Steak</b> 230 grams <i>gf</i> <i>all served with roasted vine cherry tomatoes, watercress &amp; your choice of triple cooked chips or chimichurri potatoes</i>	37
<b>Sauces</b> 3 <i>Add a sauce, choose from</i> <i>Chimichurri, Peppercorn, Pil Pil Butter, Aji Sauce, Blue Cheese</i>	
<b>The Infamous Urban Wagyu Burger</b> 6oz Wagyu burger, wasabi mayo, truffle infused red onions, parmesan cheese & triple cooked chips	19
<b>Grilled Free Range Chicken Breast</b> Roasted vine tomatoes, watercress & chimichurri potatoes <i>gf</i>	19
<b>Pork Tomahawk Pil Pil</b> Pork tomahawk with chili & garlic marinade, chimichurri potatoes & spiced apple puree	27
<b>Maca Cancha Lamb Rump</b> Pan roasted lamb rump, Peruvian spiced potatoes, unhcuta sauce, canca corn & greek yoghurt <i>gf</i>	25

## PLATO PRINCIPALES

<b>La Plancha Ardiente</b> Searing hot skillet with peppers, onions, aji & chimichurri sauce, pico de gallo, guacamole & served with soft tortillas <i>gfm</i> Choose from,	
<b>Aged Picanha Steak</b>	24
<b>King Prawns</b>	22
<b>Chicken Supreme</b>	19
<b>Moqueca</b> Brazilian style seafood stew, sweet potato, peppers, coconut, chilli & wild rice <i>gf</i>	19
<b>Paella Mixta</b> Arborio rice, free range chicken breast, chorizo, king prawns & market fish <i>gf</i>	20
<b>Sticky Pork Belly Taco</b> Slow cooked pork belly served on black corn tacos with adobo sauce, cashew crackling crumb & Asian style salad <i>gf</i>	21
<b>Chicken Ensalade</b> Free range chicken supreme with cos lettuce, tropical salsa, lime & chilli dressing, charred corn & pico de gallo <i>gf</i>	19
<b>Prawn Pasta Pil Pil</b> King prawns, tender stem broccoli, garlic, chilli, smoked paprika, linguine	19
<b>Blackened Market Fish</b> Al pastor rub, gallo pinto, papaya mojo & red pepper puree <i>gf</i>	POA
<b>Frito Bacalao</b> Spiced battered cod fillet, chimichurri mayonnaise, sweet potato fries, charred lime & crispy kale <i>gf</i>	19

## VEGETARIAN & VEGAN PLATOS

<b>La Plancha Ardiente</b> Searing hot skillet with peppers, onions, aji & chimichurri sauce, pico de gallo, guacamole & served with soft tortillas <i>gfm</i> Choose from,	
<b>Paneer Cheese</b> <i>vg</i>	18
<b>Cauliflower, plantain &amp; sweet potato</b> <i>ve</i>	18
<b>Moqueca</b> Brazilian style vegetable stew, sweet potato, peppers, coconut, chilli & wild rice <i>ve gf</i>	17
<b>Spiced Mexican Burger</b> Sweet potato & black bean burger, guacamole, bravas sauce & served with triple cooked chips <i>ve</i>	18
<b>Paella Mixta</b> Arborio rice, sweet potato, fried paneer cheese, padron peppers & charred corn <i>vg gf</i>	18
<b>Roasted Vegetable Ensalade</b> Sweet potato cos lettuce, plantain, Peruvian spiced potatoes, uchucuta sauce & red pepper puree <i>gf ve</i>	17



## URBAN TAPAS

*Available Monday to Saturday from 12 to 6*  
*3 plates for £21*

- Guacamole, corn tortillas, charred corn & pico de gallo
- Padron peppers, chilli salt
- Cauliflower buñuelos
- Chicken wings, sticky chilli sauce
- Chimichurri halloumi
- Sticky pork belly, spiced roasted cashews
- Crispy cod fingers, chimichurri mayonnaise
- Adobo fried baby octopus, tropical mayo
- Brazilian beef croquettes, bravas sauce
- Malbec glazed chorizo & chickpeas

## MEXICAN TORTAS - All £15

*Filled flatbreads served with with julienne fries*  
*Available Monday to Saturday 12-4*

- Birria Beef**  
Overnight braised pulled beef, gravy, lettuce, cheddar, pickles & red onions
- Aji Criollo Chicken**  
Pulled chicken, aji sauce, lettuce, charred corn, pico de gallo & avocado
- Pulled Pork**  
Slow cooked pork with adobo sauce, Asian style slaw, pickles & cashew nut crackling crumb
- Buffalo Cauliflower**  
Cauliflower bunuelos, buffalo sauce, salsa verde, lime salad & guacamole *vg*

## SIDES

<b>Patatas Bravas</b> Potatoes cooked in smoked paprika & tomato sauce <i>gf ve</i>	6	<b>Chimichurri Potatoes</b> Roasted baby potatoes with chimichurri <i>gf ve</i>	6
<b>Triple Cooked Chips</b> With rosemary salt <i>gf</i>	6	<b>Padron Peppers</b> With chilli salt <i>gf ve</i>	7
<b>Chimichurri Halloumi</b> Fried halloumi with chimichurri <i>vg gf</i>	7	<b>Fried Paneer Cheese</b> Salsa verde & roasted tomato <i>gf vg</i>	7
<b>Sweet Potato Fries</b> With rosemary salt <i>gf ve</i>	6	<b>Tender Stem Broccoli</b> Truffle oil & parmesan <i>gf vg</i>	7
<b>Gallo Pinto</b> Cuban style black bean rice <i>gf ve</i>	6	<b>Baby Potatoes</b> With blue cheese & jalapeños <i>gf vg</i>	6

## URBAN FRESH SUNDAY ROASTS

*Every Sunday our Chefs create our South American twist on the Sunday Roast.*  
*All served with pil pil roasted potatoes, collard red cabbage, tender stem broccoli & garlic buttered corn on the cob*

<b>Roast Picanha of Beef</b> Slow cooked beef rump served with chimichurri gravy <i>gf</i>	21	<b>SUNDAY SIDES</b> <i>all £4 or 3 for £10</i>
<b>Chicken Supreme</b> Roasted chicken breast & aji glaze <i>gf</i>	20	
<b>Pork Belly</b> Overnight roasted pork belly with adobo & chorizo sauce <i>gf</i>	21	<b>Smokey Pigs in Blankets</b> <i>gf</i>
<b>Rocoto Relleno</b> Stuffed red pepper with bravas sauce <i>gf</i>	19	<b>Chimichurri Stuffing</b> <i>gf</i>
		<b>Spiced Cauli Cheese</b> <i>gf</i>



URBAN

FRESH

*Food inspired by the flavours of South America*