

## 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

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