

Saturday 29th & Sunday 30th
2 courses £32.95 - 3 courses £38.95

STARTERS

Empanadas

Savoury pastries filled with slow cooked beef, pork & tomatoes. Served with bravas sauce

Wild Mushroom Ceviche

Mushrooms marinated in lime, garlic & coriander

Coxinha

Brazilian croquettes filled with chimichurri chicken, served with salsa verde

Gambas Pil Pil

Tiger prawns, garlic & chilli butter served with crusty bread

Birra Beef

Pulled beef slow cooked in adobo peppers & served with pico de gallo & tortilla chips

Guacamole

Smashed avocado with chilli, coriander & tomato served with charred corn & tortilla chips

URBAN ROASTS

Experience premium meats with a bold South American twist. Each roast is served with golden roast pil pil potatoes, tender collard greens, charred corn cob, tender stem broccoli and a rich, flavourful gravy. Choose your perfect cut and savor the taste of tradition with a twist.

Roast Picanha

Beef top rump slow cooked in chimichurri spices & red wine

Chicken Supreme

Corn fed chicken breast marinated in peruvian spices

Pork Belly

14 hour slow roast pork belly with cumin, smoked paprika & black pepper

Roccoto Relleno

Roasted red pepper stuffed with emmental cheese, habanero sauce & savoury rice

SUNDAY STEAKS

Enjoy any of our dry aged steaks with all our roast trimmings!

'Solomillo'

Sirloin Steak

£6

'Chuleton'

Ribeye Steak

£8

'Filete'

Fillet Steak

£10

MAINS

La Plancha Ardiente

Your choice of Chicken, King Prawn or Paneer

Served on a searing hot skillet with peppers, onions, aji & chimichurri sauce, pico de gallo, guacamole & served with soft tortillas

Moqueca

Brazilian style seafood stew with sweet potato, peppers, coconut & chilli, served with wild rice

Sticky Pork Belly

Slow cooked pork belly served with pico potatoes & Asian slaw

Spiced Salmon Fillet

South American spiced salmon served with black bean & avocado salsa, arroz rojo rice & coconut yoghurt

"Picanha" Rump Cap Steak

served with cherry tomatoes, watercress & your choice of triple cooked chips or chimichurri potatoes

Paella Mixta Vegetarian

Arborio rice, sweet potato, fried paneer cheese, padron peppers & charred corn

DESSERTS

Argentinian Apple Cake

Spiced with cinnamon, nutmeg & ginger smothered in banoffee toffee & served with vanilla ice cream

Selection of Luxury Ice Cream & Sorbet

Seasonal flavours & served with Florentine wafers

Chocolate & Hazelnut Churros

Served with caramel sauce & vanilla ice cream

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