

### Pizza Menu

### Palm Springs de Patagonia (vg option available) Palm hearts, ham, mozzarella, tomato sauce & salsa golf. A coastal Argentinian favourite. Fire of Tierra del Fuego (vg option available) £14,65 Extra pepperoni, Nduja, mozzarella & tomato sauce. Spicy and bold a fiery flavour journey to Argentina's wild south. Smoky nduja and pepperoni meet bubbling mozzarella heat. El Bosque Negro (vg option available) <u>.</u>±. £16.50 Black truffle, Patagonian mushrooms, mozzarella & garlic. A deep forest flavour, earthy mushrooms, rich black truffle and roasted garlic. Dark, mysterious, and irresistible. Fugazzetta(vg option available) .土. £14,80 Roasted onion, Provenzal herb mix & mozzarella. Buenos Aires' legendary onion pie. Sweet, caramelised onions on a cheesy Provenzal base. A true taste of the capital. Prosciutto Patagonia £16,50 .±. Patagonian prosciutto, rocket, pistachios, mozzarella & tomato sauce. Cured ham with a bite. The crunchy rocket & pistachios lifts to this elegant flavour, Italian-Argentine fusion. Marghe de los Andes (vg option available) £12 .±. Tomato sauce, mozzarella & fresh basil. A Patagonian homage to the classic. Pure ingredients, simple elegance with a mountain twist. Napolitana (vg option available) £14,50

Tomato sauce, mozzarella, garlic, tomato slices, oregano A timeless bridge between Naples and Argentina.

Our take on the beloved Buenos Aires classic

Please inform us of any dietary requirements or allergies. A discretionary service charge of 12.5% will be added to your final bill. Opening: Thursday to Saturday 18hs to 22:30hs



### Nibbles

### Mix & Match — 4 nibbles for £18

- $\pm$ . Sourdough with Chimichurri Butter (vg) £5.5
- .<u>±.</u> Marinated Olives £4
- ∴ Provoleta (Grilled Cheese with herbs) £7.5
- .±. Empanadas (Spinach & Cheese / Beef) £5 each
- .±. Roasted Almonds with Pimentón £4
- $\pm$  Patatas BP £ 8 Roasted potatoes with spicy tomato sauce, vegan
- <u>.</u> bacon, vegan cheese.
- .<u>±</u>. Pate de hongos W/ focaccia £8 Homemade mushroom parfait
- Fainá Fingers with Tomato Dip £6.5

  A classic from Argentina. Breaded, crispy chickpea flour sticks served with our house made tomato dip.
- .±. Marinated Artichoke Hearts £5.5

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Apertura Thursday to Sunday 6pm a 22:30pm

## BRUNCH

8 TO 15:30

AVOCADO ON TOAST (vg)
Sourdough toast (choose white or wholemeal), sliced avocado, garlic oil, Peashoots, butter.

£9.2

CHEESE & MUSHROOM SARNIE £10.7

Toasted focaccia with cheddar & mozzarella, roasted mushrooms, + side of salad.

CHEESE TOASTIE\*

£10.5

Toasted sourdough with cheddar & mozzarella, butter, side of salad.

CHICKEN & BRIE SARNIE (vg) £11.5

Toasted Focaccia, vegan bree cheese vegan chicken, cranberry sauce, side of salad.

ROAST DINNER SARNIE (vg) £10.75
Toasted Focaccia, roasted vegetables,
roasted sausage, gravy, side of salad.

HAM & CHEESE CROISSANT \* £6.5

Croissant toasted with ham and cheddar

CROQUE MONSIEUR\*

£12.75

Toasted sourdough with butter, cheese & ham, cheesy bechamel on top.

\*Vegan option available

EXTRAS

£2 ea

Roasted Mushrooms(vg)

Fried Egg

Streaky Bacon

Brie Cheese(vg)

# DRIMES

## HOT DRINKS

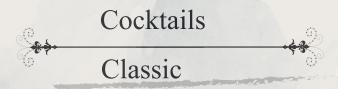
Espresso	£3.15
Long Black	£3.15
Americano	£3.15
Filter of the day	£3.85
Macchiato	23.80
Cortado	£3.80
Flat White	£3.80
Cappuccino	£3.85
Latte	£3.85
Matcha	£4.25
Chai Latte	£4.25
Mocha	£4.25
Forest hot chocolate	

### ICED DRINKS

Iced Latte	£3.95
Iced Chocolate	£5.10
Cold Brew (check availability)	£4.30
Morning Matcha	£4.50
Iced Teas (ask flavours)	£3.80

GO LARGE 50P
Alternative Milks NO CHARGE





### Espresso Martini — £12.50

A rich blend of vodka, freshly brewed espresso, and coffee liqueur, shaken to perfection and served with a velvety crema.

### Margarita — £12

A timeless mix of tequila, triple sec, and fresh lime juice, served with a salted rim for a perfect balance of sweet and sour.

### Aperol Spritz — £12

A refreshing combination of Aperol, Prosecco, and soda water, garnished with an orange slice.

### Rhubarb Collins — £12.50

A delightful twist on the classic Tom Collins, featuring gin, rhubarb syrup, lemon juice, and soda water.

### Signature Creations

### Matcha Margarita — £14.00

An innovative blend of tequila, lime juice, agave syrup, and ceremonial grade matcha, offering a unique earthy twist on the classic Margarita.

### Blueberry & Rosemary Collins — £14.00 Gin, blueberry reduction, fresh lemon juice, rosemary simple syrup, sparkling water

### Rooibos & Orange Blossom Fizz — £14.50

Soft floral notes meet earthy roiboos in this sparkling, citrus-kissed fizz with a golden glow Rooibos vodka, orange blossom, lemon, sparkling water

### Peach Thyme Spritz — £12.50

A delicate spritz of ripe peach, thyme and elferflower. White wine, peach thyme syrup, elderflower, sparkling

### Tea & Coffee Infusions

### Cold Brew Negroni — £13.50

A bold mix of gin, Campari, and sweet vermouth, infused with cold brew coffee for a rich and bittersweet profile.

Earl Grey Martini — £12.00

An elegant vodka infused with Earl Grey, combined with dry vermouth and fresh lemon juice, floral and citrusy.

### Sweet Tea Prosecco Cocktail — £12.50

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