



## Pizza Menu

✠ Palm Springs de Patagonia (vg option available) £14,95

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) £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) £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

- ⌘ Sourdough with Chimichurri Butter (vg) – £5.5
- ⌘ Marinated Olives – £4
- ⌘ Provoleta (Grilled Cheese with herbs) – £7.5
- ⌘ Empanadas (Spinach & Cheese / Beef) – £5 each
- ⌘ Roasted Almonds with Pimentón – £4
- ⌘ Patatas BP – £ 8  
Roasted potatoes with spicy tomato sauce, vegan  
bacon, vegan cheese.
- ⌘ 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) £9.2

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

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 brie 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)



# DRINKS

## HOT DRINKS

Espresso	£3.15
Long Black	£3.15
Americano	£3.15
Filter of the day	£3.85
Macchiato	£3.80
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	£5

## 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





## Cocktails

### Classic

#### 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 elderflower. 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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