

STARTERS AND SALADS

WHILE YOU WAIT

RUSTIC BREAD AND BUTTER 6

SERVED WITH AROMATIC BUTTER, OLIVE OIL, VINEGAR

MARINATED OLIVES 5

STARTERS

BURRATA WITH HONEY TRUFFLE, CHERRY TOMATOES AND CROSTINI	16
CALAMARI FRIED AND SERVED WITH AIOLI	12
ARGENTINIAN KING PRAWNS SERVED WITH AIOLI	12
EMPANADAS BEEF, CHICKEN, SPINACH 2PCS	10
PADRON PEPPERS WITH MALBEC SEA SALT	8

SALADS

MIXED LEAVES SALAD MIXED LEAVES, TOMATOES, CUCUMBER, ONIONS, WITH HOMEMADE DRESSING.	6
TOMATO AND ONION SALAD FRESH TOMATOES AND ONIONS WITH A LIGHT DRESSING.	6
ROCKET AND PARMESAN SALAD PEPPERY ROCKET WITH PARMESAN AND DRESSING	6

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE SPEAK TO A MEMBER OF OUR STAFF BEFORE YOU ORDER OR CONSUME ANY FOOD OR BEVERAGE. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

MAINS

FISH AND PASTA

KING PRAWNS SPAGHETTI	20
3 ARGENTINIAN KING PRAWNS, LOBSTER SAUCE WITH CHERRY TOMATO	
LOBSTER SPAGHETTI	48
HALF LOBSTER, LOBSTER SAUCE WITH CHERRY TOMATO	
HALF LOBSTER SERVED WITH CHOICE OF SEASONED FRIES OR SALAD	40
WHOLE LOBSTER SERVED WITH CHOICE OF SEASONED FRIES OR SALAD	76

BURGER

BEEF BURGER	250G 20	500G 26
AMERICAN CHEESE, LETTUCE, TOMATO, ONION, SAUCE WITH SEASONED FRIES OR SALAD		
CHICKEN BURGER	250G 20	500G 26
AMERICAN CHEESE, LETTUCE, TOMATO, ONION, SAUCE WITH SEASONED FRIES OR SALAD		
PLANT BASED BURGER	250G 20	500G 26
LETTUCE, TOMATO, ONION, BURGER SAUCE SERVED WITH SEASONED FRIES OR SALAD		
ADD EXTRA CHEESE OR BACON 3, EXTRA EGG 2		

CHICKEN

CHICKEN MILANESE	20
CRISPY GOLDEN BREADCRUMBED CHICKEN BREAST SERVED WITH SEASONED FRIES OR SALAD	
GRILLED CHICKEN BREAST	20
ON A PESTO BASE, TOPPED WITH FRESH ROCKET, SHAVED PARMESAN AND BALSAMIC GLAZE	
SERVED WITH CHOICE OF SEASONED FRIES OR SALAD	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

THE CLASSICS

ARGENTINIAN INSPIRED STEAKS GRILLED TO PERFECTION AND SERVED WITH YOUR CHOICE OF SEASONED FRIES,
HOUSE SALAD OR MASHED POTATOES.

	9OZ 250G	11OZ 310G	18OZ 510G
RUMP	20	24	40
LEAN, FIRM AND FULL OF CHARACTER. A STEAK WITH BOLD FLAVOUR.			
SIRLOIN	28	34	55
TENDER AND FLAVORFUL, WITH A DISTINCTIVE STRIP OF FAT ON THE SIDE THAT ENHANCES ITS RICH TASTE.			
RIB EYE	34	42	68
RICH IN FLAVOR WITH A JUICY, BUTTERY TEXTURE, THANKS TO ITS NATURAL FAT MARBLING.			
FILLET	38	47	74
THE MOST TENDER AND LEAN CUT, WITH A DELICATE TEXTURE AND MILD FLAVOR.			

TOMAHAWK

12 PER 100G

A SHOW STOPPING IRISH TOMAHAWK, SERVED WITH CHIMICHURRI, 2 SIDES.

MIX GRILL

MIX GRILL, FILLET, RIBEYE AND SIRLOIN

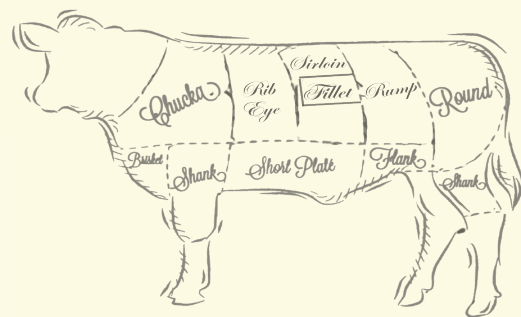
IN GRAMS OF EACH OF OUR THREE CUTS

INCLUDE 2 SIDES TO CHOOSE BETWEEN

SEASONED FRIES OR SALAD OR MASHED POTATOES

200G 280G 350G

86 109 138



SIDES 6

SEASONED FRIES, TRUFFLE FRIES,
BECHAMEL SPINACH, MASHED POTATOES,
TENDER STEAM BROCCOLI, SIDE SALAD,
PORTOBELLO MUSHROOM

SAUCES 4

PEPPERCORN, CHIMICHURRI, MUSHROOMS,
BLUE CHEESE, PROVENCIAL OR LOBSTER

SURF PAIRINGS

2 ARGENTINIAN KING PRAWNS	7
HALF LOBSTER	37
2 ARGENTINIAN KING PRAWNS AND HALF LOBSTER	42

Rosario's Table

ROSARIO

Our signature Fillet Briand, grilled halfway, thinly sliced, and bathed in melted chimichurri butter—a true labor of love. Served with one side.

400g £70

TIRATA DE ANCHO

Rib-eye marinated in Provençal sauce, expertly grilled for a rich and bold flavour. A timeless Argentinian classic served with finesse. Served with one side.

400g £55

+ Provençal sauce (classic) or Truffle honey or Turmeric and ginger honey, +

TRUST ME, IT IS GOLD

A 9oz fillet elegantly adorned in 24kt edible gold, offering an unforgettable experience. Served with one side.

250g £70

MR STEAK BURGER

A 24K gold-adorned steak burger layered with lettuce, tomato, red onion, and American cheese. A luxurious creation, guaranteed to impress. Served with one side.

Single £35 Double £55

LEAVE IT TO ME...

A feast for two, featuring three 220g steak cuts (rib-eye, sirloin, fillet), half lobster, and Argentinian king prawns. A surprise selection handpicked by Rosario. Served with two sides.

Ideal for 2 £140

GOLDEN TOMAHAWK

A feast for two or three, featuring a 1.2kg Irish steak cut on the bone, wrapped in edible gold. Grilled first, then topped with Provençal butter and finished in the oven. Served with 2 sides of your choice and chimichurri sauce. Requires a minimum of 30 minutes cooking time.

Ideal for 2-3 £220

+ Only 3 available per week. +

Food is freshly prepared, please allow 15-20 minutes.

Speak to a member of staff for allergen advice.

- A service charge of 12.5% will be added to your bill -

Just One More Bite

Tiramisu by Nonna Maria

A RECIPE PASSED DOWN THROUGH GENERATIONS, NONNA MARIA'S TIRAMISU IS A TRUE ITALIAN MASTERPIECE. EACH BITE TELLS A STORY OF TRADITION, LOVE, AND PASSION FOR AUTHENTIC FLAVORS. WHETHER YOU CHOOSE THE CLASSIC ESPRESSO SOAKE

Classic – Pistachio – Nutella

13

Rosario's Favourite Ending

9

AFFOGATO AL CAFFÈ

Vanilla gelato with a shot of hot espresso and a crispy waffle stick.

CHURROS WITH CHOCOLATE DIP

Golden-fried churros with sugar, served with velvety chocolate dip.

PISTACHIO CAKE

A light yet rich pistachio cake, garnished with pomegranate seeds, perfect for a touch of luxury

CANOLI WITH SICILIAN RICOTTA AND CHOCOLATE

Crunchy pastry filled with ricotta cheese drizzled with chocolate.

DOUGHNUT SELECTION

Flavors: Nutella, Pistachio. Soft, fluffy doughnuts filled with indulgent flavors.

CHOCOLATE CAKE

Warm chocolate cake topped with vanilla ice cream for an indulgent finish.

GELATO SCOOP

A smooth and creamy gelato scoop, made to perfection to complement any dessert or be enjoyed on its own.

4

+ Vanilla or Chocolate +





Wines



Red Wine

	175ml	Bottle
Malbec La Colonia	9.5	34
Finca La Colonia, Argentina		
Rioja Crianza	11.5	36
Promesa		
Montepulciano d'Abruzzo	12	38
Angelo, Italy		
Passo Doble, Tierra Soleada	13	46
Masi Tupungato, Argentina		
Primitivo Neprica		48
Tormaresca, Italy		
Chianti Superiore		55
Santa Cristina, Italy		
Malbec Bodega La Flor		58
Pulenta, Argentina		
Cabernet Sauvignon Gran Reserva		59
Hussonet, Haras de Pirque, Chile		
Altura Malbec		60
Norton, Argentina		
Chateau de Paranchere		65
Barolo DOCG		75
Ricossa, Italy		

Prestige Red Wine

Amarone della Valpolicella	98
Costasera, Masi, Italy	
Gran Malbec Pulenta Estate X	105
Mendoza, Argentina	
Brunello di Montalcino	120
Pian delle Vigne, Antinori, Italy	
Pulenta Estate VII Gran Corte	130
Pulenta, Argentina	
Gernot Langes, (very old vines) Bodega Norton	170
Norton, Argentina	
Chateau Calon-Segur 2012, Saint-Estephe	290
Bordeaux, France	
Sassicaia 2012	560
Tuscany, Italy	

White wine

	175ml	Bottle
Pinot Grigio delle Dolomiti	9.5	34
Terredel Noce, Italy		
Rioja Blanco Conde Valdemar	11	36
Conde Valdemar, Spain		
Sauvignon Blanc “Albaclara”	11.5	38
Haras de Pirque, Chile		
Chardonnay Tormaresca		43
Tormaresca, Italy		
Gavi di Gavi		47
La Contessa, Italy		

Rose' wine

		Bottle
Malbec Rose'		39
Finca La Colonia, Argentina		

Sparkling wine

	Flute	Bottle
Moscato d' Asti, Prunotto	9	39
Prunotto, Italy		
Prosecco Extra Dry,	9.5	38
Ca del Console, Italy		
Moet Imperial Brut		100
France		
Veve Clicquot		105
Yellow Label, France		

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Beers & Cocktails



Cocktails

Mr. Steak Smoked and Sour..... 13

Laphroaig single malt, Bourbon whiskey, pasteurized egg white, lemon juice, orange bitter, sugar syrup, a dash of Malbec wine.

Ellison Gin tonic..... 13

Dry gin, fresh cucumber, lime juice and angostura bitter topped with tonic water.

Ady Margarita..... 13

Silver tequila, orange liqueur, fresh pomegranate, sugar syrup and fresh lime juice.

Pisco Latino..... 13

Pisco liqueur, fresh lime juice, pasteurised egg white with sugar syrup and angostura bitter.

The Velvet Dessert..... 13

Creamy blend of Amaretto & Baileys. We can also make it with a flavour of your choice (Coffee or Frangelico hazelnut liqueur).

Mixers

Gin, Vodka, Rum, Whisky..... 12

Choose your favourite spirit and mix with tonic water or soft drink, served with ice and lemon.

Spirits

Laphroaig Islay	13
Glenmorangie	13
Woodford	12
El Dorado 12years.....	12
Courvoisier	9
Frangelico, Amaretto, Baileys, Grappa, Limoncello	8

Beers

Quilmes	6.5
Lager 340ml, Argentina	
Peroni.....	5.5
Premium Lager 330ml, Italy	
Abbot.....	7
Ale 500ml, England	
New Castle	7
Brown ALE 500ml, England	
Doom Bar	7
Amber ALE 500ml, Cornwall	

Alcohol free

Peroni 0 Alcohol.....	5
Premium Lager 330ml, Italy	

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Mocktails, Soft Drinks & Coffees



Mocktails

Parson Green	9
Apple juice, elderflower cordial, fresh cucumber lime juice topped with soda water.	
Cherry Royal	9
Cranberry and lemon juice, a touch of maraschino cherry syrup topped with lemonade.	

Soft Drinks

Coca Cola, Coke Zero, Sprite Zero, Fanta, Lemonade	4
Tonic Water, Soda Water	3
Still Water, Sparkling Water 330ml	3
Still Water, Sparkling Water 750ml	5
Orange Juice	4
Apple Juice	4
Cranberries Juice	4
Ginger Ale	4

Coffees

Espresso	3
Espresso macchiato	3,5
Espresso with Amaretto	6
Double espresso	3,5
Cappuccino, Americano, Latte, Hot Chocolate	4

