

L * U * N * C * H

Mon / Sun 12:00 - 15:00 hs

EMPANADAS

Our empanadas are hand-shaped and oven-baked. We have six flavours: Beef, Chicken, Caprese, Blue cheese, Ham & Cheese and Spinach & Cheese

1 Empanada + salad	£6
2 Empanadas + salad	£10
3 Empanadas + salad	£14
Any 3 empanadas	£11
Any 6 empanadas	£22

SANDWICHES

Argentine style in petit baguette

Veggie **£7.9**

Aubergine, red pepper, courgette, tomato, lettuce & mozzarella

Steak **£11**

With tomato & lettuce.

Choripan **£9**

Chorizo criollo with chimichurri

SPECIALS

Chicken milanesa **£9**

With Chips or salad

Steak & fries (GF) **£12**

140g Premium Argentine Rump steak with chips or salad

Big Steak & fries (GF) **£18**

200g Premium Argentine Rump steak with chips or salad

KIDS

Chicken Milanese **£9**

With chips or salad.

Pasta **£8.5**

With tomato sauce

EXTRAS

Black pudding **£5.5**

Chorizo Criollo **£5.5**

Sweetbreads **£9**

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DESSERTS

Cheesecake / Dulce de leche **£7.5**

Panna Cotta / with berries **£8.5**

Flan / with dulce de leche and almond flakes **£6.9**

Pancake / with dulce de leche & vanilla ice cream **£8**

Chocolate Mousse / with Strawberry gel and passion fruit sorbet **£8.5**

Creme Brulee / Vanilla custard with caramelised sugar crust **£8.5**

Don Pedro / *Vanilla ice cream, walnuts, and a shot of your choice (Baileys, Rum, Amaretto, Kalhua or Whisky)* **£9**

Ice cream & Sorbets / *One scoop served with churro (Vanilla, chocolate, dulce de leche, strawberry, passion fruit)* **£6.4**

DESSERTS WINES

Malamado *Port Style Malbec 18% Mendoza*

Glass (75ml) **£8.90**

Bottle (500ml) **£42.8**

Solería *Torrontés fortified*

18.5% Maipú, Mendoza

Glass (75ml) **£10.60**

Bottle (500ml) **£48.9**

SPECIAL LIQUEUR COFFEE

Irish Coffee / *Jameson's (50ml) syrup & double cream* **£8**

Guillermo Brown / *Bailey's (50ml) syrup, double cream & chocolate powder* **£8**

Federico Leloir / *Cointreau (50ml) syrup, double cream & chocolate powder* **£8**

Quinquela Martin / *Amaretto (50ml) syrup, double cream & chocolate powder* **£8**

Frida Kahlo / *Kahlua (50ml) syrup, dble cream, chocolate powder* **£8**



W * I * N * E M * E * N * U

RED WINE (Bottle)

Hormiga Negra 12.5% Maipú, Mendoza **£30**
A fruity Malbec with red berry aromas, soft tannins and a smooth, balanced finish.

Malbec

El Cuyo 13% Mendoza **£42**
A vibrant Malbec with notes of ripe blackberries and plums, complemented by hints of spice and cocoa. Medium-bodied with smooth tannins and a long, rounded finish.

La Linda 13.5% Luján de Cuyo Mendoza **£46.5**
A refined Malbec with vibrant red berries, violets, and a hint of minerality. Silky, well-balanced, and elegantly structured.

Trumpeter 13.5% Luján de Cuyo, Mendoza **£52.1**
A bold Malbec from Rutini Wines with notes of blackberry, plum and vanilla. Smooth and well-rounded, with soft tannins, subtle spice and a long finish that reflects its Mendoza origins.

Perdriel 14% Perdriel, Mendoza **£55.5**
Deep and velvety with ripe blackberries, plums, and a hint of cocoa. Silky tannins and a long, rich finish make it a bold yet elegant choice.

Luigi Bosca 14% Luján de Cuyo, Mendoza **£60.5**
Big, bold, and packed with juicy blackberry and plum flavours, with a little hint of spice and vanilla. Super smooth, easy to drink, and leaves a nice, long finish.

Old Vineyard 14% Río Negro, Patagonia **£63.8**
Rich and smooth with juicy plum and blackberry flavours, layered with hints of vanilla and toasted oak. Full-bodied, well-structured, and beautifully balanced.

Luigi Bosca de Sangre 14% Luján de Cuyo,, Mendoza **£71.0**
A complex and characterful Malbec with rich black fruit, a touch of black pepper, and a hint of dark chocolate. Bold yet elegant, with a smooth, lingering finish.

Catena Alta 13.5% Luján de Cuyo, Mendoza **£94.7**
Elegant and layered, with rich blackberry and plum flavours, floral notes, and a touch of spice. Silky tannins and a long, refined finish make it a standout choice.

Lote L Norton 15% Lulunta, Mendoza **£123.1**

This bold and expressive Malbec has juicy blackberries, ripe plums, and a touch of spice. It is smooth and well-balanced, with a long, velvety finish.

Cabernet Sauvignon

Finca La Colonia 13.5% Luján de Cuyo, Mendoza **£42**

This wine has bold blackcurrant and plum flavours, spice, and silky tannins. It is smooth, juicy, and perfect for steak night!

Marcelo Pelleriti 14.5% Valle de Uco, Mendoza **£53.5**

Rich and bold, with dark berry notes, a hint of spice, and a smooth finish.

Merlot

Malma Patagonia 13.5% Patagonia **£48.9**

Smooth and juicy, with ripe plum and cherry flavours, a hint of spice, and a soft finish.

Pinot Noir

Luigi Bosca 13% Maipú, Mendoza **£54.9**

Light and smooth, with juicy red fruit, a hint of earthiness, and a delicate finish.

Selección Familia Humberto Canale 14% Patagonia **£69.1**

Bright and silky, with ripe strawberries, a hint of spice, and a smooth, elegant finish.

Other Red Single Grapes

Colonia las Liebres (Bonarda) 13.5% Mendoza **£50.4**

Lively and fruity, with notes of cherries, blackberries, and a hint of pepper. Fresh and easygoing with a soft finish.

Viña Pomal (Tempranillo) 13.5% Rioja, Spain **£54.5**

Smooth and well-rounded, with ripe red fruit, a touch of vanilla, and a hint of spice.

Mauricio Lorca (Syrah) 14.5% V de Uco, Mendoza **£57.4**

Rich and bold, with dark berries, black pepper, and a hint of smoky oak. Smooth and intense with a long finish

Blends

El Campesino (Cabernet Sauvignon, Carmenere) 13.5% Chile **£34.9**

Bold and juicy, with dark fruit, a touch of bell pepper, and a hint of cocoa. Smooth with a warm, rounded finish.

Kaiken (Malbec, Bonarda, Petit Verdot) 14.5% Lujan de Cuyo, **£52.8**

Rich and layered, with dark berries, plum, and a touch of spice. Bold yet smooth, with a deep, lingering finish.

Lote Negro (Malbec, Cabernet Franc) 14.5% Valle de Uco, **£88.3**

Mendoza. Deep and intense, with blackberries, floral notes, and a hint of spice. Velvety texture with a long, elegant finish.

Los Nobles (Malbec, Merlot) 14.5% Luján de Cuyo, Mendoza **£120.3**

Mendoza. A powerhouse blend with deep, juicy dark fruit, silky tannins, and a touch of cocoa. Bold yet elegant, perfect for those who love a rich, luxurious red

SNACKS & NIBBLES

Focaccia £4.8

House-made on the day, with olive oil & balsamic vinegar & crostini.

Olives (GF) £4.5

Provenzal marinated.

Padron Peppers (GF) £6.5

With smoked sea salt.

Provoleta £11

Provolone cheese with oregano, chilli flakes, and crostini.

STARTERS

Burrata (V - GF) £10.5

With heritage tomatoes and balsamic vinegar.

Grilled octopus (GF) £9.5

Garlic emulsion, chilli, tender stem broccoli

Garlic Prawns (GF) £9.0

Prawns with garlic, parsley and butter sauce.

EMPANADAS

Our empanadas are hand-shaped and oven-baked.

Beef £3.9

Chicken £3.9

Caprese (Provolone, £3.9

Tomato and basil)

Blue cheese and Walnuts £3.9

Ham & cheese £3.9

Spinach & mozzarella (V) £3.9

Any 3 empanadas £11

Any 6 empanadas £22

Any 9 empanadas £32

Any 12 empanadas £43

Grilled

Chicken Sundays

Whole £24 - Half £13.50



SANTA MARIA DEL SUR
by Malevo Group

PRIME BEEF by Weight

Our meat is imported from Argentina, grass-fed, and halal. Minimum size 200 gr

Bife de Cuadril x 100 gr (GF) £9.0

Rump steak

Bife de Chorizo x 100 gr (GF) £12.5

Sirloin steak

Bife Ancho x 100 gr (GF) £13.5

Ribeye steak

Lomo x 100 gr (GF) £17.6

Fillet steak

MIX GRILLS TO SHARE

For two people. Served on a sizzling tabletop charcoal grill.

Parrilla San Telmo £57.0

300 gr Rump steak, chicken, chorizo, black pudding, provolone & chimichurri

Ribeye Twister (GF) £67.0

500 gr grilled Ribeye steak, marinated in garlic & parsley with grilled red pepper.

Parrilla Malevo Deluxe £89.0

300 gr Rump steak, 300 gr Sirloin steak, black pudding, chorizo, provoleta, padron peppers & crostini.

EXTRAS

Black pudding £5.5

Chorizo Criollo (GF) £5.5

Sweetbreads (GF) £9.0

SPECIALS

Cauliflower steak (Ve - GF) £17.5

With spiced carrot puree, fried chickpeas, crispy kale and salsa criolla

Pan-fried Salmon (GF) £22.5

With spiced carrot puree, asparagus, salmon roe and white wine sauce..

Beef burger £18.7

With bacon jam, melted cheese, onion ring, and fries.

Milanese Napolitana £21.5

Breaded premium beef topped with tomato sauce, mozzarella & beef tomato, served with fries.

SIDES

Broccoli (V - GF) £7.0

With crispy kale & chilli & garlic

Triple-cooked chips (Ve) £6.0

Add garlic and parsley £6.5

Add Salsa brava £7.0

Creamed spinach (GF) £7.5

House salad (Ve - GF) £6.0

Tomato, lettuce, radish & onion

Sweet Potato wedges (GF) £6.5

With garlic and chilli oil

Grilled Vegetables (Ve - GF) £8.0

Mashed potato (GF) £6.0

With chives and parsley

Seasonal mushrooms (GF) £6.5

SAUCES

Peppercorn £3.5

Chimichurri (GF) £3.5

Bernaise (GF) £3.5

Smoked chilli £3.5

Bone marrow (GF) £3.5

With confit garlic butter.

Happy Hour 2 x 1 Cocktails

Monday - Friday / 6 pm - 7 pm

Please inform your waiter if you have any dietary requirements or food allergies. An optional 10% service charge will be added to your bill.