



Menu



Argentine Grill



**BUEN
AYRE**

HACKNEY

Broadway Market - London E8 4QJ

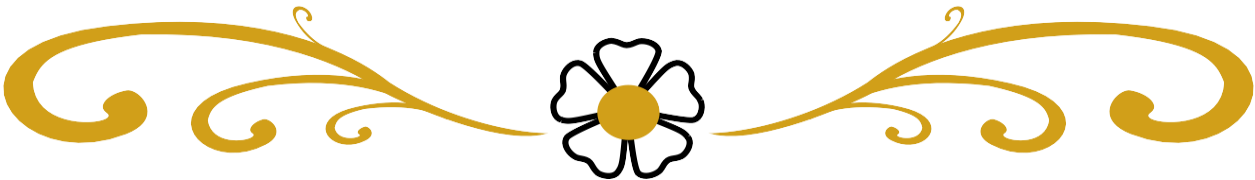


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ENTRADAS

starters

-  **Panera con untable de Manteca y Queso Azul (primera complementaria)** £5
Breadbasket with a blue cheese and butter spread (first one is complementary)
-  **Olivas** £6
Olives
- Chorizo Pincho a la Sidra (1/2 porción)** £7
Chorizo cooked in cider sauce (1/2 portion)
-  **Berenjena al Escabeche** £7
Marinated aubergine
-  **Pimientos de Padrón** £8.50
Padrón pepper
- Txistorra** £8
Grilled semi-cured pork sausage spiced with paprika
-  **Matrimonio** £9
1 traditional Argentine-style grilled pork sausage + 1 grilled black pudding
- Lengua a la Vinagreta** £8.80
Marinated ox tongue
-  **Espárragos Grillados** £11
Grilled asparagus
-  **Empanadas (*2) (carne suave - carne picante – pollo – caprese - jamón y queso taleggio)**  £9
Empanadas (beef - spicy beef – chicken - ham & taleggio cheese - mozzarella, tomato & basil)
-  **Provoleta** £9
Grilled Provolone cheese
-  **Croquetas Caseras (queso & espinaca o queso y jamón o mixtas)** £9.50
Homemade croquettes (cheese & spinach or cheese & ham or a mix)*
*contains eggs
-  **Mollejas (½ porción)** £10
Grilled sweetbreads (1/2 portion)
-  **Burrata di Buffala con Tomate Grillado y Tostada** £12
Buffala burrata with grilled tomato and toast
- Choripán** £10
*Grilled sausage sandwich with a choice of sauces: **Chutney** (Apple, onion, green pepper & chili chutney) or **Pebre** (Coriander, chili, tomato, peppers, onion, garlic, vinegar & lemon) or **Chimichurri***

 Plato vegetariano
Vegetarian dish

 **Favoritos Argentos**
Argentinian Favourites

PRINCIPALES

Main courses

***Note:** All our steaks are prime Argentine beef,
free-range and grass-fed, unless stated otherwise.

	Chorizos Criollos (*2) con guarnición	£11.50
	<i>Grilled Argentine-style pork sausages (*2) with garnish</i>	
★	Mollejas	£20
	<i>Grilled sweetbreads</i>	
	Brocheta de Carne y Verduras	£19
	<i>Grilled Argentine beef and vegetable skewers</i>	
	Bife de Cuadril (8oz)	£19
	<i>Grilled Argentine rump steak (8oz)</i>	
★	Entraña	£20
	<i>Grilled, prime Argentine skirt (recommended point: medium)</i>	
★	Vacio (10oz/300g)	£20
	<i>Grilled Argentine flank steak (10oz/300g)</i>	
★	Churrasco (8oz/227g)	£21
	<i>Grilled Argentine sirloin steak (8oz/227g)</i>	
★	Bife de Chorizo Grande (14oz/397g)	£34.50
	<i>Grilled Argentine sirloin steak (large) (14oz/397g)</i>	
	Bife Ancho (8oz/227g)	£24
	<i>Grilled Argentine rib-eye steak (8oz/227g)</i>	
	Bife Ancho (11oz/312g)	£36.50
	<i>Grilled Argentine rib-eye steak (11oz/312g)</i>	
	Bife de Lomo (10oz/284g)	£38
	<i>Grilled Argentine fillet steak (10oz/284g)</i>	
	Bife de Lomo (10oz/284g) con Salsa de Queso Azul Stilton	£43
	<i>Grilled Argentine fillet steak (10oz/284g) served with blue Stilton sauce</i>	

PARRILLADAS *(2 personas min.)*

Individual Grills (2 people min.)

***Add black pudding to any Parrillada for just £3!**

Parrillada Deluxe (price per person, minimum two people)

Two Argentine prime steaks of your choice + 2 Argentine Style Pork Sausages
+ Provolone Cheese served on a portable grill.

Prime Steaks: (we recommend Sirloin & Rib-eye)

- Sirloin (400g) £ 41
- Rib-eye (312g) £ 45
- Fillet (284g) £ 47

Parrillada Buen Ayre (price per person, minimum two people)

£35p/p

Selection of prime grilled meats cuts (may include Flank Steak & Short Ribs) + Argentine Style Pork Sausage + Sweetbreads

**Please, ask for availability.*

Parrillada Mixta (price per person, minimum two people)

£35p/p

Selection of prime grilled meats (may include Flank Steak & Short ribs) + Argentine Style Pork Sausage + Provolone Cheese + **Pesto** Stuffed Mushrooms

contains nuts

**Please, ask for availability.*

***Note:** Cooking large chunks of meat on a grill takes time.

Because all our cuts are grilled to order, there may be some waiting time involved.
If concerned about this, please ask your waiter how long your **Parrillada** may take.

PLATOS VEGETARIANOS

Vegetarian/ vegan options



Hongos a la parrilla con Pesto* y guarnición

Two grilled vegan pesto-stuffed mushrooms w/ garnish

£13

***pesto contains nuts**



Brocheta de Queso Halloumi y Verduras

Grilled Halloumi cheese & vegetable skewers

£17

ENSALADAS

Salads

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|---|-------|
|  Ensalada Caprese con Vinagreta de Pesto* | £8.50 |
| <i>Garlic, tomato, mozzarella & basil salad with a pesto vinaigrette*contains nuts*</i> | |
|  Ensalada Mediterránea | £12 |
| <i>Mix of lettuce, seeds, feta cheese, cherry tomatoes & Goji berries with a balsamic reduction</i> | |

GUARNICIONES

Sides

- | | |
|--|-------|
|  Papas Fritas | £5.50 |
| <i>French fries</i> | |
|   Papas Fritas a la Provenzal | £6.50 |
| <i>French fries seasoned with fresh garlic and parsley</i> | |
|  Papas Fritas con Aioli | £6.50 |
| <i>French fries with aioli</i> | |
|  Ensalada de Rúcula y Ajo | £8 |
| <i>Rocket & garlic salad</i> | |
|  Ensalada verde | £10 |
| <i>Green salad</i> | |
|  Ensalada de Tomate y Cebolla | £8 |
| <i>Tomato and onion salad</i> | |
|  Ensalada Mixta | £10 |
| <i>Lettuce and tomato salad</i> | |

SALSAS

Sauces

- | | |
|---|-------|
| Salsa Chutney | £2.50 |
| <i>Green apple, red apple, white onion, red onion, green pepper & chili chutney</i> | |
| Salsa Pebre | £2.50 |
| <i>Coriander, chili, tomato, red pepper, green pepper, red onion, garlic, white vinegar & lemon</i> | |
| Salsa de Queso Azul | £5 |
| <i>Creamy blue Stilton cheese sauce</i> | |

POSTRES

desserts

Brownie de Chocolate tibio con Helado de Vainilla <i>Warm chocolate Brownie with Vanilla Ice Cream</i>	£10
Affogato <i>Vanilla Ice Cream drowned in a shot of hot Espresso</i>	£8
Don Pedro <i>Vanilla Ice Cream flavoured with nuts and Whiskey</i>	£12
★ Panqueques de Dulce de Leche con Helado de Vainilla <i>Pancakes filled with Dulce de Leche & served with Vanilla Ice Cream</i>	£8
★ Flan Casero con Crema/Dulce de Leche/Mixto <i>Homemade Crème Caramel with Whipped Cream/Dulce de Leche/Both</i>	£8
Helado (2 bochas): Dulce de Leche, Chocolate, Vainilla, Frutilla, Limón <i>Ice Cream (2 scoops): Dulce de Leche, Chocolate, Vanilla, Strawberry, Lemon</i>	£7
★ Helado de Super Dulce de Leche (2 bochas) <i>Super Dulce de Leche Ice Cream topped with Dulce de Leche (2 scoops)</i>	£8.50

The first breadbasket is free.
The second one has an extra charge of £5

Please note that an optional gratuity
of 12.5% will be added to your bill.
All tips are divided equally amongst staff.

CAFÉ Y TÉ

Coffee & Tea

Té - Manzanilla, Té Verde, Earl Gray, English Breakfast, Peperina £2.95
Tea - Camomile, green, grey, breakfast, peppermint

Espresso  £3.30

Espresso Descafeinado  £3.30
Decaffeinated Espresso

Espresso Doble  £3.80
Double Espresso

Cortado  £3.30
Espresso with drop of milk

Café Con Crema y Canela  £3.50
Espresso with cream & cinnamon

Café Con Leche  £3.50
Coffee with milk

Cappuccino  £3.50
Espresso, steamed milk, and frothy milk foam

CAFÉ CON LICOR

Liqueur Coffees

Carajillo  £7
Espresso with Brandy

Xeneise  £7
Espresso with Amaretto

Espresso Martini  £12
Vodka, Tia Maria, Coffee & Sugar

Almirante Brown  £7
Espresso with Bailey's

Irlandés  £7
Irish coffee



BEBIDAS SIN ALCOHOL

Non-Alcoholic drinks

Coca Cola	£3
<i>Classic/Diet/Zero (330ml)</i>	
Tónica o Limonada	£3
<i>Tonic Water or Lemonade Can</i>	
Agua Mineral	£5.50
<i>Still/Sparkling (750ml)</i>	
Jugos (Naranja/Manzana/Frutos Rojos)	£4
<i>Juices: Orange/Apple/Berries (250ml)</i>	

CERVEZAS Y SIDRAS

Beers & Ciders

Peroni	£4.50
<i>Non-alcoholic beer (0%)</i>	
Cerveza Lowrise	£5.90
<i>Lowrise Can (330ml) – ABV Happy Craft Lager – Gluten Free – Local (4%)</i>	
Buenos Ayres Golden o Dark	£5.90
<i>330ml – Golden Ale or Dark Lager Argentina (4,8%)</i>	
★ Quilmes	£5.90
<i>340ml – Lager – Argentina (4,9%)</i>	
Aspall Draught Cyder	£6
<i>Crisp, medium dry apple cider. Crafted at the original Cyder House, Suffolk (4%)</i>	

LICORES Y TRAGOS

Spirits & Liquors

Gin Beefeater	£9	Tia Maria	£9
Jose Cuervo Tequila	£9	Brandy Three Barrels	£7
Smirnoff Vodka	£9	Cognac Hennessy	£9
Bailey's	£9	Jack Daniel's Whiskey	£9
Sambuca	£9	Jameson's Whiskey	£9
Amaretto Disaronno	£9	Bells Original	£9
Cointreau	£10	Mainbrace Premium Spliced Rum	£9
Havana Club Original White Rum	£10	Bowmore Single Malt	£12
Havana Club Dark Rum	£13.50		

TRAGOS DE AUTOR

Cocktails

Espresso Martini	£12
<i>Vodka, Tia Maria, Coffee & Sugar</i>	
Aperol Spritz	£10
<i>Aperol, Prosecco & Soda Water</i>	
Ferroviano	£10
<i>Fernet, Martini Rosso & Tonic Water</i>	
Fernet Con Coca	£10
<i>Fernet Branca with Coca Cola</i>	
Gin & Tonic	£10
<i>Gin with Lemon Tonic Water</i>	
Negroni	£10
<i>Gin, Campari Vermouth & Slice of Orange</i>	
Campari con Naranja	£9
<i>Campari & Orange Juice Ice</i>	

VINOS TINTOS

Red Wines

***Note:** A **corkage** charge of £21 will be made for serving wine that has been brought in by a customer

POR VASO:

By the Glass

	125ml	175ml	250ml
<u>By the Glass</u> – Pequeña Vasija Malbec	£7.50	£9	£11
<u>By the Glass</u> – Old Vines Malbec	£8	£10	£13

BOTELLAS: (Bottles)

Pequeña Vasija – Malbec £28

A smooth, elegant Malbec with aromas of wildflowers, pepper, morello cherries and strawberries, and red fruit flavours. Easy to drink on any occasion.

Old Vines – Malbec £31.50

Dense wine with an inky colour. Attractive cherry aromas with a touch of spices. A fruity wine, with excellent body, intense tannins and fruity flavours intermingled with hints of cardamom and pepper.

Las Nubes, Malbec 2023 £38.50

Fruity with notes of plum, raisins and pepper, with oaky vanilla and toasted aromas. Intense structure, soft tannins and balanced finish.

Trumpeter Syrah £44.50

Brilliant bright purple wine with full, rich black fruit and a touch of roasted coffee aromas.

A long and lingering finish, with ripe, velvety tannins.

Trumpeter, Malbec 2021 £44.50

A fragrant aroma of fruity plum & spices.

Great body, intense tannins & velvety after taste.

Famiglia Bianchi - Malbec Orgánico £45

An intense, deep purplish wine with a delightfully fresh scent. This sweet tasting wine, with its fruity notes, has a very good balanced & elegant finish.

Los Delirios Del Mariskal £48

Deep ruby red wine. Dominant red fruit and floral aromas with a touch of spice. It has a sweet, friendly tannins, making it an elegant wine with great structure.

Rutini Cabernet Malbec £48

Intense ruby red wine, with violet hues. Harmonious and balanced, this complex wine has good body and structure and very nice tannins.

Bianchi Particular - Cabernet Franc £56.50

A deep red wine with amazing purple hues of great intensity. Great structure and volume with sweet tannins. It is succulent, elegant, and has a balanced acidity. An excellent persistent and harmonious finish.

Tukma Gran Corte 2018 £75

A high-altitude Grand Blend of 65% Malbec, 20% Tannat, 15 % Cabernet with an intense red colour. Long and harmonious finish, where the three varieties amalgamate perfectly.

Rutini Cabernet Franc 2019 £80.50

With strong hints of berries and smokey spices, this elegant wine is dry, rounded and fluid. It is well worth a try.



VINOS BLANCOS

White Wines

POR VASO: *By the Glass*

	125ml	175ml	250ml
Pequeña Vasija - Sauvignon Blanc	£ 6.50	£8.50	£10.50

BOTELLAS: *Bottles*

<u>Pequeña Vasija - Sauvignon Blanc</u>	£26.50
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A pleasant white blend with aromas of peaches, pink grapefruit, citrus, jasmine, and a hint of minerals. The taste is fresh, with grapefruit and lemon flavours and herbaceous notes.

<u>Las Nubes Torrontes</u>	£38.50
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A yellow wine with greenish tones. Fresh to the nose, very fruity and fragrant. Notes of citrus, flowers, and white peach. Structured on the palate, fresh, round and balanced with a long and harmonious finish

VINOS ROSADOS

Rosé Wines

POR VASO: *(By the Glas)*

	125ml	175ml	250ml
Pequeña Vasija Rosé by Rutini	£7.75	£9.75	£13.25

BOTELLAS: *(Bottle)*

<u>Pequeña Vasija Rosé by Rutini</u>	£34.50
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A young, fresh wine with fruity aromas reminiscent of fresh strawberries, peaches and floral touches with small scents of vanilla

<u>Elsa Bianchi</u>	£39.50
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An intense wine of fresh aromas, citric and mineral notes, perfectly balanced with aromas of berries, and raspberries

VINOS ESPUMANTES

Sparkling Wines

<u>Villa Giuletta by the glass</u>	£10.75
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Elegant and versatile wine, soft and well- balanced

<u>Villa Giuletta Bottle</u>	£46
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Elegant and versatile wine, soft and well- balanced