

Buenos Aires Cafe

Argentines are Italians, who speak Spanish, live in French houses and believe they are British

Ernesto Sabato (Argentine Journalist)

Starters/Picadas

Empanadas <i>Argentinian pasties.</i>	
Empanada de carne <i>With Argentine beef.</i>	3.95
Empanada de jamon y queso <i>With ham and cheese.</i>	3.95
Empanada de espinacas <i>With spinach, goat's cheese & onions. (V)</i>	3.95
Picada plate <i>Parma ham, chorizo, manchego cheese, cheddar cheese, olives.</i>	8.95
Chorizo Malbec <i>Home-made in-house from a traditional Argentinian recipe using Doña Paula Malbec and sweet & chilli paprika.</i>	4.95
Morcilla <i>Spanish black pudding, soft and moist.</i>	4.95
Mollejas asadas <i>Grilled lamb sweetbreads with lemon.</i>	6.50
Costillitas de cerdo <i>Grilled baby back pork ribs</i>	6.50
Provoleta <i>Grilled provoleta cheese. (V)</i>	6.50
Berenjenas <i>Marinated grilled aubergine. (V)</i>	3.75
Alcauciles <i>Marinated grilled artichoke. (V)</i>	7.25
Morrone Jalapeño asados <i>Marinated grilled sweet Jalapeño peppers. (V)</i>	3.75
Choclo asado <i>Grilled corn on the cob with butter. (V)</i>	3.75
Plato mixto de verduras <i>Aubergine, grilled peppers, buffalo mozzarella, artichokes & olives. (V)</i>	19.50
Plato mixto caliente <i>Spinach empanada, chorizo criollo, morcilla, provoleta & corn on the cob.</i>	21.50
Sopa del día <i>Soup of the day.</i>	4.95
Aceitunas <i>Olives. (V)</i>	2.95
Selección de pan Francés <i>Selection of French bread.</i>	3.95
Choose any Pasta dish as a starter from our selection.	6.95

Meat

We only use Argentinian beef – from cows fed on the sweet grass of the Pampas, which produces meat that is flavoursome, succulent and low in cholesterol.

Churrasco <i>Rumpsteak 200g.</i>	11.95
Churrasco <i>Rumpsteak 400g.</i>	21.95
Bife de chorizo <i>Sirloin 200g.</i>	15.95
Bife de chorizo <i>Sirloin 400g.</i>	28.95
Bife ancho <i>Rib eye 200g.</i>	15.95
Bife ancho <i>Rib eye 400g.</i>	28.95
Bife de lomo <i>Fillet 300g.</i>	32.95
Any steak 'A caballo' <i>(with two fried eggs on top).</i>	2.00
Brochetas de lomo <i>Grilled fillet & vegetable brochettes. 200g.</i>	21.95
Parrillada Mixta Especial <i>Mixed grill served on a lava stone, with rump steak, rib eye steak, chorizo, morcilla, chicken, ribs, sweetbreads & pork belly. Minimum two people.</i>	25.00 per person
Buenos Aires Plato Mixto <i>Rump, Sirloin, Fillet, Rib eye, 750g of prime Argentinian meat. Minimum two people.</i>	24.50 per person

Our fabulous Jasper Oven!

At our Greenwich Restaurant most of our meat and fish is cooked over charcoal in our fabulous Jasper oven, imported from Spain, which gives it a unique and unforgettable flavour. Once you've tried anything cooked this way, you won't want to go back!

Speciality Dishes

Pollo orgánico a la parrilla sin hueso alimentado a choclo <i>Half a spatchcocked organic chicken, grilled with rosemary, and served with a lemon, garlic and parsley sauce. Served with a choice of side dish.</i>	12.95
Milanesa con papas fritas <i>Tenderised breadcrumb rump steak. Served with french fries.</i>	19.95
Milanesa Buenos Aires <i>Milanesa topped with tomato sauce, mozzarella & ham. Served with french fries.</i>	24.95
Costillitas de cerdo <i>Baby back pork ribs slow-cooked for tenderness and finished with our homemade Buenos Aires BBQ sauce. Served with a choice of side dish.</i>	15.95
Cordero Patagónico <i>Grilled Patagonian lamb fillet marinated with herbs and served with green mint sauce and a choice of side dish.</i>	22.95

Pasta

All our pasta dishes can be served as a starter if you wish. You can also have the pasta of your choice with tomato sauce, pesto or just extra virgin olive oil.	
Ñoquis con tuco o pesto <i>Potato gnocchi with tomato sauce or pesto. (V)</i>	8.95
Ravioles con espinaca y ricota <i>Homemade ravioli filled with spinach, ricotta & pine kernels. (V)</i>	10.95
Ravioles con salmón <i>Homemade ravioli filled with smoked salmon.</i>	11.95
Tortelloni con hongos salvajes y porcini <i>Homemade pasta parcels filled with wild and porcini mushrooms. (V)</i>	11.95
Espaguetis con tinta de calamares y salsa de anchoas <i>Squid ink spaghetti with a fresh anchovy sauce.</i>	11.95

Pizzas

The population of Argentina is around 55% Italian in origin. That is why, home made fresh pasta and pizza are part of our culture and heritage.

Muzarela <i>Tomato sauce, mozzarella, olives, oregano & extra virgin olive oil (V)</i>	9.95
Fugazza <i>Onions, oregano & extra virgin olive oil – no cheese. (V)</i>	8.95
Fugazzetta <i>Mozzarella, onions, oregano & extra virgin olive oil. (V)</i>	9.95
Anchoas <i>Tomato sauce, mozzarella, peppers, anchovies, oregano & extra virgin olive oil.</i>	11.95
Jamón y morrones <i>Tomato sauce, mozzarella, Parma ham, pepper, oregano & extra virgin olive oil.</i>	12.95
Puta Pario <i>(very hot) Tomato sauce, mozzarella, hot salami, fresh chilli, oregano & extra virgin olive oil.</i>	12.95
Buenos Aires <i>Tomato sauce, fresh tomatoes, mozzarella, Parma ham, peppers, artichokes, olives, oregano & extra virgin olive oil.</i>	13.95
Buenos Aires Especial <i>Tomato sauce, fresh tomatoes, mozzarella, Parma ham, peppers, artichokes, olives, spinach, eggs. oregano & extra virgin oil.</i>	15.95
Corazón <i>Tomato sauce, garlic, red onions, artichokes, aubergines, spinach, fresh tomatoes, oregano & extra virgin olive oil – no cheese. (V)</i>	13.95
Blue Parma <i>Tomato sauce, mozzarella, Stilton cheese, Parma ham, mushroom, olives, oregano & extra virgin olive oil.</i>	12.95
Pizza a la Genovese <i>Mozzarella, homemade pesto, Parma ham, buffalo mozzarella, rocket, oregano & extra virgin olive oil.</i>	14.95
Extra toppings	1.95

Daily Specials!

Check the blackboard for our Fish of the Day, cooked in our own inimitable style, along with the day's prices for our legendary Tomahawk – a whole beef rib-eye served on the bone: truly the Mother of all Steaks.

Buenos Aires Cafe

Sauces

Homemade traditional Argentine sauces to share with your meat, chips or just to dip in with bread.

Chimichurri *Oregano, parsley, garlic, paprika, oil, vinegar, salt, pepper.* 1.25

Salsa verde *Fresh mint, parsley, oregano, oil, salt.* 1.25

Chimi-mayo *A blend of homemade mayonnaise & chimichurri.* 2.50

Mayonesa casera *Traditional or Aioli (with garlic).* 2.50

Salads

Ensalada de endibia y Stilton, nueces tostadas y manzanas 8.95

Endive salad with Stilton cheese, apple, toasted walnuts and chives, with a walnut oil & sherry vinegar dressing.

Ensalada de mozzarella de bufala, tomates y albahaca 8.95

Buffalo Mozzarella & tomato with basil.

Ensalada de queso de cabra, rucola, tomates y morrones 9.95

Warm grilled goat cheese, salad, rocket, tomato & peppers.

Ensalada de espinaca y queso parmesano 4.50

Fresh spinach and Parmesan cheese salad, with a dressing of extra virgin olive oil & balsamic vinegar.

Tomate y cebolla 3.95

Tomato & onion salad.

Ensalada mixta 4.95

Salad of mixed green leaves, rocket & tomatoes.

Side dishes

Papas fritas 3.95

Hand-cut chips. (V)

Papas fritas a la provenzal 3.95

Argentinian style chips, sprinkled with freshly chopped garlic & parsley. (V)

Papas asadas 3.95

Roasted new potatoes with chilli flakes, garlic & rosemary. (V)

Pure de papas 3.95

Creamy mashed potato. (V)

Espinacas salteadas 3.95

Baby spinach sauté in extra virgin olive oil & garlic finished with fresh lemon.

Humita a la olla *Traditional dish from the north of Argentina.* 3.95

Creamy sweet corn cooked in a pan with onions, peppers and tomatoes, finished in the oven with cheese and black olives. (V)

Panache de verdura 4.95

Cooked mixed vegetables: onions, peppers, aubergines, tomatoes, courgettes. (V)

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soya bean, peanuts, tree nuts, fish and shellfish.

Lunch

Hamburguesa Buenos Aires 12.95

Buenos Aires cheeseburger, made with 100% Argentine rump steak and topped with Provoleta cheese. Served in a toasted French bread roll, with criollo salad (onions, tomatoes & peppers), homemade chimi-mayo and hand-cut chips.

Hamburguesa a caballo 12.95

Argentinian rump burger with lettuce, tomato, onion and a fried egg on top. Served in a toasted French bread roll with hand-cut chips and our homemade chimi-mayo.

Sandwiche de churrasco con jamón 13.95

Steak sandwich, made with grilled Argentine rump steak topped with Parma ham. Served in a toasted French ciabatta roll with onions, tomatoes, lettuce, homemade chimi-mayo and hand-cut chips.

Sandwiche de milanesa 11.95

Argentine rump steak in crispy breadcrumbs, served in a toasted French ciabatta roll with onions, lettuce, tomatoes, homemade chimi-mayo and hand-cut chips.

Sandwiche de pollo 11.95

Grilled chicken breast served in a toasted French ciabatta roll with onions, tomatoes, lettuce, homemade chimi-mayo and hand-cut chips.

Choripan – an Argentine classic 8.95

Our homemade Argentine chorizo, made from traditional recipes with Argentine beef, pork, bacon and spices, served in a French baguette with homemade chimichurri (BBQ sauce) and mixed salad.

Sandwiche de queso de cabra con anchoas 9.95

Open hot goat's cheese sandwich. Served with, salad, tomatoes, cucumber, olives, sweet jalapeño peppers & anchovies.

Antipasto platter (V) 11.95

Aubergine, grilled pepper, buffalo mozzarella, artichokes & olives. Served with bread.



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