

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>	4.25
Empanada de jamon y queso <i>With ham and cheese.</i>	4.25
Empanada de espinacas <i>With spinach, goat's cheese & onions. (V)</i>	4.25
Picada plate <i>Parma ham, chorizo, manchego cheese, cheddar cheese, olives.</i>	9.50
Chorizo Malbec <i>Home-made in-house from a traditional Argentinian recipe using Doña Paula Malbec and sweet & chilli paprika.</i>	5.50
Morcilla <i>Spanish black pudding, soft and moist, with Chimichurri.</i>	5.50
Mollejas asadas <i>Grilled lamb sweetbreads with lemon.</i>	7.50
Costillitas de cerdo <i>Grilled baby back pork ribs.</i>	7.50
Provoleta <i>Grilled provoleta cheese, with oregano and extra virgin olive oil. (V)</i>	7.50
Berenjenas <i>Marinated grilled aubergine. (V)</i>	4.00
Alcauciles <i>Marinated grilled artichoke. (V)</i>	8.50
Morrone Jalapeño asados <i>Marinated grilled sweet Jalapeño peppers. (V)</i>	4.00
Choclo asado <i>Grilled corn on the cob with butter. (V)</i>	4.00
Plato mixto de verduras <i>Aubergine, grilled peppers, buffalo mozzarella, artichokes & olives. (V)</i>	20.50
Plato mixto caliente <i>Spinach empanada, chorizo criollo, morcilla, provoleta & corn on the cob.</i>	22.50
Sopa del día <i>Soup of the day.</i>	5.50
Aceitunas <i>Olives. (V)</i>	3.25
Selección de pan Francés <i>Selection of French bread.</i>	4.25
Choose any Pasta dish as a starter from our selection.	7.25

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>	12.25
Churrasco <i>Rumpsteak 400g.</i>	23.95
Bife de chorizo <i>Sirloin 200g.</i>	15.95
Bife de chorizo <i>Sirloin 400g.</i>	29.25
Bife ancho <i>Rib eye 200g.</i>	15.95
Bife ancho <i>Rib eye 400g.</i>	29.25
Bife de lomo <i>Fillet 300g.</i>	33.25
Any steak 'A caballo' <i>(with two fried eggs on top).</i>	2.25
Brochetas de lomo <i>Grilled fillet & vegetable brochettes. 200g.</i>	22.25
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>	27.95 per person
Buenos Aires Plato Mixto <i>The four main cuts of prime Argentine meat Rump 200gr, Sirloin 200gr, Fillet 150gr, Rib eye 200gr.</i>	28.25 per person

Jasper Oven

At our Greenwich branch most of our meat and fish is cooked over charcoal in our Jasper oven, which gives it a unique and unforgettable flavor.

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>	13.50
Milanesa con papas fritas <i>Tenderised breadcrumb rump steak. Served with french fries.</i>	20.00
Milanesa Buenos Aires <i>Milanesa topped with tomato sauce, mozzarella & ham. Served with french fries.</i>	25.50
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>	16.50
Cordero Patagónico <i>Grilled Patagonian lamb fillet marinated with herbs and served with green mint sauce and a choice of side dish.</i>	23.50

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, pesto or with creamy blue cheese. (V)</i>	10.50
Potato gnocchi with creamy blue cheese	13.25
Ravioles con espinaca y ricota <i>Homemade ravioli filled with spinach, ricotta & pine kernels. (V)</i>	11.50
Ravioles con salmón <i>Homemade ravioli filled with smoked salmon.</i>	12.50
Tortelloni de zapallo <i>Homemade pasta parcels filled with pumpkin. (V)</i>	12.50
Espaguetis con tinta de calamares y salsa de anchoas <i>Squid ink spaghetti with a fresh anchovy sauce.</i>	12.95

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>	10.50
Fugazza <i>Onions, oregano & extra virgin olive oil – no cheese. (V)</i>	9.50
Fugazzetta <i>Mozzarella, onions, oregano & extra virgin olive oil. (V)</i>	10.50
Anchoas <i>Tomato sauce, mozzarella, peppers, anchovies, oregano & extra virgin olive oil.</i>	12.00
Jamón y morrones <i>Tomato sauce, mozzarella, Parma ham, pepper, oregano & extra virgin olive oil.</i>	13.00
Puta Pario <i>(very hot) Tomato sauce, mozzarella, hot salami, fresh chilli, oregano & extra virgin olive oil.</i>	13.00
Buenos Aires <i>Tomato sauce, fresh tomatoes, mozzarella, Parma ham, peppers, artichokes, olives, oregano & extra virgin olive oil.</i>	14.00
Buenos Aires Especial <i>Tomato sauce, fresh tomatoes, mozzarella, Parma ham, peppers, artichokes, olives, spinach, eggs. oregano & extra virgin oil.</i>	16.00
Corazón <i>Tomato sauce, garlic, red onions, artichokes, aubergines, spinach, fresh tomatoes, oregano & extra virgin olive oil – no cheese. (V)</i>	14.00
Blue Parma <i>Tomato sauce, mozzarella, Stilton cheese, Parma ham, mushroom, olives, oregano & extra virgin olive oil.</i>	13.00
Pizza a la Genovese <i>Mozzarella, homemade pesto, Parma ham, buffalo mozzarella, rocket, oregano & extra virgin olive oil.</i>	14.95
Pizza de cuatro quesos <i>Four cheese pizza with mozzarella, parmesan, Cheddar and blue cheese.</i>	14.95
Extra toppings	2.00

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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.* 1.95

Salsa verde *Fresh mint, parsley, oregano, oil, salt.* 1.95

Chimi-mayo *A blend of homemade mayonnaise & chimichurri.* 2.75

Mayonesa casera *Traditional or Aioli (with garlic).* 2.75

Salads

Ensalada de pollo o churrasco

Chicken with baby gem lettuce, carrots, cherry tomatoes, black olives, croutons and yoghurt dressing. 11.95

With 100gr rump steak

Steak salad with baby gem lettuce, carrots, cherry tomatoes, black olives, croutons and yoghurt dressing. 14.25

Ensalada de mozzarella de bufala, tomates y albahaca *Buffalo Mozzarella & tomato with basil.* 9.95

Ensalada de queso de cabra, rucola, tomates y morrones *Warm grilled goat cheese, salad, rocket, tomato & peppers.* 10.50

Ensalada de espinacas y queso parmesano *Fresh spinach and Parmesan cheese salad, with a dressing of extra virgin olive oil & balsamic vinegar.* 5.25

Tomate y cebolla

Tomato & onion salad. 4.25

Ensalada mixta

Salad of mixed green leaves, rocket & tomatoes. 5.25

Side dishes

Papas fritas

Hand-cut chips. (V) 4.25

Papas fritas a la provenzal

Argentinian style chips, sprinkled with freshly chopped garlic & parsley. (V) 4.25

Papas asadas

Roasted new potatoes with chilli flakes, garlic & rosemary. (V) 4.25

Pure de papas

Creamy mashed potato. (V) 4.25

Espinacas salteadas

Baby spinach sauté in extra virgin olive oil & garlic finished with fresh lemon. 4.25

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

Creamy sweet corn cooked in a pan with onions, peppers and tomatoes, finished in the oven with cheese and black olives. (V) 4.95

Panache de verduras

Cooked mixed vegetables: onions, peppers, aubergines, tomatoes, courgettes. (V) 5.25

Hongos Portobello salteados con ajo y perejil

Sautéed Portobello mushrooms with garlic & parsley 4.95

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

14.95

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

12.95

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

12.95

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

9.95

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

10.50

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

Antipasto platter (V)

12.95

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

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

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.



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