

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 <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
Morroneo 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 dia <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/400g.</i>	12.25/23.95
Bife de chorizo <i>Sirloin 200g/400g.</i>	15.95/29.25
Bife ancho <i>Rib eye 200g/400g.</i>	15.95/29.25
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. For 2 people/ for 3 people</i>	55.00/82.00
Buenos Aires Plato Mixto <i>The four main cuts of prime Argentine meat Rump 200g, Sirloin 200g, Fillet 150g, Rib eye 200g. For 2 people/ for 3 people</i>	56.00/82.00
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.</i>	13.00
Milanesa <i>Tenderised breadcrumbed rump steak.</i>	17.95
Milanesa Buenos Aires <i>Milanesa topped with tomato sauce, mozzarella & ham.</i>	22.95
Costillitas de cerdo <i>Baby back pork ribs slow-cooked for tenderness and finished with our homemade Buenos Aires BBQ sauce.</i>	15.25
Cordero Patagónico <i>Grilled Patagonian lamb fillet marinated with herbs and served with green mint sauce.</i>	21.95

Daily Specials!

Check the blackboard for daily specials including our Fish of the Day (in Greenwich) 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.

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. (V)</i>	10.50
Ñoquis con salsa de queso azul <i>Potato gnocchi with creamy blue cheese sauce.</i>	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.

Muzarella <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 olive 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

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.

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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** 11.95
Chicken with baby gem lettuce, carrots, cherry tomatoes, black olives, croutons and yoghurt dressing.
- Ensalada de churrasco** 14.25
Steak salad with 100g of rump steak, baby gem lettuce, carrots, cherry tomatoes, black olives, croutons and yoghurt dressing.
- Ensalada de mozzarella de bufala, tomates y albahaca** 9.95
Buffalo Mozzarella & tomato with basil.
- Ensalada de queso de cabra, rucola, tomates y morrones** 10.50
Warm grilled goat cheese, salad, rocket, tomato & peppers.
- Ensalada de espinacas y queso parmesano** 5.25
Fresh spinach and Parmesan cheese salad, with a dressing of extra virgin olive oil & balsamic vinegar.
- Tomate y cebolla** 4.25
Tomato & onion salad.
- Ensalada mixta** 5.25
Salad of mixed green leaves, rocket & tomatoes.

Side dishes

- Papas fritas** 3.75
Hand-cut chips. (V)
- Papas fritas a la provenzal** 3.75
Argentinian style chips, sprinkled with freshly chopped garlic & parsley. (V)
- Papas asadas** 4.25
Roasted new potatoes with chilli flakes, garlic & rosemary. (V)
- Pure de papas** 4.25
Creamy mashed potato. (V)
- Espinacas salteadas** 4.25
Baby spinach sauté in extra virgin olive oil & garlic finished with fresh lemon.
- Humita a la olla** 4.95
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)
- Panache de verduras** 5.25
Cooked mixed vegetables: onions, peppers, aubergines, tomatoes, courgettes. (V)
- Hongos Portobello salteados con ajo y perejil** 4.95
Sautéed Portobello mushrooms with garlic & parsley

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

Brunch

FRIDAY TO SUNDAY 9.30-12.30

- Completo** 9.75
Homemade sausage, bacon, two fried eggs, mushrooms, grilled tomatoes, black pudding & toast.
- Eggs Benedict** 8.50
Poached eggs with bacon & hollandaise sauce, served on a muffin.
- Eggs Fiorentina** 8.95
Spinach & poached eggs with hollandaise sauce, served on a muffin.
- Eggs Royale** 9.95
Smoked salmon, spinach and poached egg, with hollandaise sauce, served on a muffin.
- Avocados and poached egg on toast** 8.50
- Facturas Francesas** 2.50
Selection of French pastries delivered fresh every morning.
- Fresh artisan bread or toast** 2.50
With jam, marmalade, dulce de leche or marmite.
- Pancakes with dulce de leche & strawberries** 6.25

Lunch

SERVED EVERY DAY FROM 12 NOON

- 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.
- Sandwich de churrasco** 14.95
Steak sandwich, made with grilled Argentine rump steak. Served in a toasted French ciabatta roll with onions, tomatoes, lettuce, homemade chimi-mayo and hand-cut chips.
- Sandwich 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.
- Sandwich 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.
- Sandwich 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.



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