

Buenos Aires Cafe



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

Ernesto Sabato, Argentinian journalist

Small Plates

Empanadas 6.00

Ham and cheese/spinach and goats cheese/beef

Chorizo 8.25

Home-made in-house from a traditional Argentinian recipe using Doña Paula Malbec and paprika. GF

Morcilla 7.50

Black pudding served with chimichurri.

Provoleta 8.50

Grilled provolone cheese with oregano. V GF

Mollejas Asados 8.25 GF

Grilled lamb sweetbreads with lemon. GF

Plato Mixto 28.00

Home-made chorizo, morcilla, humita, a tomato & mozzarella salad & olives – great for sharing!

Aceitunas 3.75

Olives. V GF

Basket of Artisan French bread 4.75. V

Sides

Papas fritas 3.75

Hand-cut chips. V GF

Papas fritas a la provenzal 3.95

sprinkled with freshly chopped garlic & parsley. V GF

Pure de papas 4.95

Creamy mashed potato. V GF

Espinacas salteadas 4.95

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

Humita a la Olla 6.95

Creamy sweetcorn cooked with onions, peppers and tomatoes and finished in the oven with cheese, tomatoes and black olives. V GF

Tomate y cebolla 4.95

Tomato and red onion salad. V GF

Ensalada mixta 5.95

Salad of mixed green leaves, tomatoes, cucumber, red onion & peppers. V GF

Ensalada de espinacas y queso parmesano 5.95

Fresh spinach & parmesan cheese salad, with an extra virgin olive oil & balsamic vinegar dressing. V GF

Ensalada e mozzarella de bufala y tomates 10.00

Buffalo mozzarella & tomato salad with basil. V GF

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 Rumpsteak 200g/400g. 14.00/26.00 GF

Bife de chorizo Sirloin 200g/400g. 19.00/36.00 GF

Bife ancho Rib eye 200g/400g. 19.00/ 36.00 GF

Bife de lomo Fillet 300g. 36.00 GF

Any steak 'A caballo' (with two fried eggs on top).

3.00 GF

Brochetas de lomo 28.00 Grilled fillet steak with vegetables on skewers, served with chips. 200g. GF

Parrillada Mixta Especial 52.00 Mixed grill served on a lava stone, with rump steak, rib eye steak, chorizo, morcilla, chicken and sweetbreads. GF

For 2 people – add people for 25.00 pp. Max 3.

Buenos Aires Plato Mixto 65.00 The four main cuts of prime Argentine meat. GF

Rump 200g, Sirloin 200g, Fillet 150g, Rib eye 200g.

For 2 people – add people for 32.00 pp. Max 3.

Pollo orgánico a la parrilla sin hueso alimentado a choclo 19.00

Half a spatchcocked organic chicken grilled with rosemary and with a lemon, garlic and parsley sauce. Served with chips. GF

Beef Milanesa 18.75

Tenderised breadcrumbed rump steak, served with chips or mash. GF

Chicken Milanesa 17.50

Tenderised breadcrumbed chicken, served with chips or mash. GF

Milanesa Buenos Aires 25.00

Beef Milanesa topped with tomato sauce, mozzarella & ham, served with chips or mash. GF

Hamburguesa Buenos Aires 16.50

Burger made with 100% Argentine rump steak and topped with cheddar cheese, served in a toasted French bread roll, with criollo salad (onions, tomatoes & peppers), chimi-mayo and chips.

Please ask for a GF bun!

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.

Napolitana 13.25

Fresh tomatoes and tomato sauce, mozzarella, olives, oregano & extra virgin olive oil. V

Fugazza/Fugazetta 12.00/13.50

Plain white pizzas with onions, oregano & extra virgin olive oil – the Fugazetta comes with mozzarella too. V

Double Fugazetta 25.00

Double layered fugazetta with added ham and peppers. Enough for two or more!

Jamón y morrones 14.95

Tomato sauce, mozzarella, Parma ham, pepper, oregano & extra virgin olive oil.

Puta Pario 14.95(hot)

Tomato sauce, mozzarella, hot salami, fresh chilli, oregano & extra virgin olive oil.

Buenos Aires Especial 17.50

Tomato sauce, fresh tomatoes, mozzarella, Parma ham, peppers, olives, spinach, eggs. oregano & extra virgin olive oil.

Corazón 16.50

Tomato sauce, garlic, red onions, artichokes, spinach, fresh tomatoes, oregano & extra virgin olive oil – no cheese. V

Pizza a la Genovese 16.50

Mozzarella, homemade pesto, Parma ham, buffalo mozzarella, rocket, oregano & extra virgin olive oil.

Extra toppings 2.50

Ham, mushrooms, anchovies, spinach, eggs, peppers, onions, chillis, garlic, chorizo, mozzarella.

Pasta

Please ask your waiter for our seasonal fresh pasta of the day 15.00

Ñoquis 12.00

Potato gnocchi served with either fresh pesto or tomato sauce or olive oil V

Espaguetis con tinta de calamares y salsa de anchoas 16.00

Squid ink spaghetti served with a fresh anchovy sauce.

Childrens menú

10 and under

Choose a main and get a soft drink and scoop of ice cream for 9.50

Churrasco con papa fritas

100gm rump steak with chips

Napolitana pizza

Traditional tomato and mozzarella pizza

Penne/spaghetti/gnocchi

Served with tomato sauce/ pesto or olive oil

Sauces

Homemade traditional Argentine sauces to share with your meat, chips or just to dip in with bread. 2.50

Chimichurri

Classic Argentinian sauce – homemade with oregano, parsley, garlic, paprika, oil, vinegar, salt, pepper. V GF

Salsa Verde

Fresh mint, parsley, oregano, oil, salt. V GF

Chimi-Mayo

A blend of home-made mayonnaise & chimichurri. V GF

Desserts

Please see our blackboard for our fabulous deserts of the day.

V = Vegetarian, GF = Gluten-Free. However please be aware that although we always prepare and cook ingredients separately, and clean down thoroughly at all times, food prepared here may contain allergens, including milk, eggs, wheat, soya bean, peanuts, tree nuts, fish and shellfish.