

starters / entrants

PEAR, WALNUT AND GOATS CHEESE EMPANADAS.....4.90

Pear, Walnut and Goats Cheese in Pastry served with a Citrus Sauce
Mini Empanadillas de Pera, Nuez y Queso de Cabra

VENEZUELAN REINA PEPIADA.....4.90

Advocado and Chicken Venezuelan speciality served with home-made Cornbread
Avocado y Pollo Ensaladilla con pan casado

THAI FISH CAKES WITH SWEET CHILLI SAUCE5.90

Pastel de Pescado Tailandes con salsa Dulce

HOME-MADE TOMATO AND BASIL SOUP.....4.90

Fine blend of fresh Tomatoes, Cream and Basil served with fresh Bread
Sopa Casera de Tomate y Albahaca

BRIE IN BREADCRUMBS.....5.90

Brie coated with Breadcrumbs served with a Port and Cranberry Sauce
Queso Brie Rebozado con salsa de Arándanos

KING PRAWNS IN A CHILLI AND GARLIC WHITE WINE SAUCE.....6.90

Langostinos en Salsa Picante

CALAMARI A LA ROMANA.....5.90

Calamares in Batter
Calamares rebozados

ONION BHAJIS.....5.90

Spiced and Crispy Onion and Potato Fritters served with a Sweet and Sour Salad Garnish
Cebolla y Patata Rebozado (Picante)

KING PRAWN COCKTAIL.....6.90

King Prawns served on a Bed of Lettuce with Marie Rose Sauce
Cocktail de Gambas

PAN-FRIED GARLIC MUSHROOMS.....4.90

Mushrooms Pan-Fried in Garlic Oil
Champiñones al Ajo

WHITEBAIT.....4.90

Small Fish Lightly Battered
Pescadito rebozado

SPICY CHICKEN WINGS.....4.90

Chicken Wings in a Cajun Spice
Alitas de Pollo Picantes

salads / ensaladas

CHEF'S SALAD.....8.90

Lettuce, Tomato, Onion, Peppers, Cucumber, Tuna, White Asparagus and Olives
Ensalada de Lechuga, Tomate, Cebolla, Pimientos, Pepino, Esparragas y Aceitunas

FETA CHEESE AND OLIVE SALAD8.90

Feta Cheese, Lettuce, Tomato, Cucumbers, Onion, Peppers and Olives
Ensalada de Queso Feta, Lechuga, Tomate, Cebolla, Pimientos y Aceitunas

SMOKED SALMON, CAPER AND ORANGE SALAD.....9.90

Smoked Salmon, Lettuce, Capers, Orange and Onion
Ensalada de Salmon Ahumado, Lechuga, Naranja, Alcaparra y Cebolla

STONE GRILL

the concept....

Each customer is provided with an individual Stone Grill set including a heated hot stone, a top quality and delightfully tender cut of Argentinean meat and three delicious sauces.

When the meat touches the stone, it seals instantly trapping all the juices and flavours of the meat inside. The meat will not burn and the stone will remain hot throughout your meal, ensuring that your first bite will be just as succulent and mouth-watering as your last. Each piece you cut will be cooked almost instantaneously to your personal perfection. For the most health conscious of you, this method of cooking is one of the healthiest around.

No oils or fats are used, making it a guilt-free meal!

please note....

All of our Stone Grill meals include **one side order and 3 sauces**

CHICKEN / POLLO

Breast Fillet of Chicken.....11.90

Pechuga de pollo

PORK/ CERDO

Pork Fillet.....12.90

Solomillo de cerdo

SEAFOOD / MARISCOS

Fresh Fillet of Salmon.....14.90

Salmon

Fresh Fillet of Seabass...14.90

Lubina

King Prawns.....13.90

Langostinos

The Stone Grill Seafood Platter (for one)...17.90

Seabass, King Prawns, Scallop and Baby Squid

Lubina, Langostinos, Vieiras y Calamares

BEEF / TERNERA

All Served with any side order (choose from below) and 3 sauces

	200g	300g	400g	500g
Argentinian Rump Steak <i>(Bife de Cuadril)</i>	12.40	17.90	23.90	29.90
Argentinian Sirloin Steak <i>(Entrecot Argentino)</i>	15.90	22.90	29.90	37.90
Argentinian Fillet Steak <i>(Solomillo Argentino)</i>	19.90	28.90	37.90	47.90

LAMB / CORDERO

New Zealand Lamb Fillet <i>(Solomillo de Cordero)</i>	19.90	28.90	37.90	47.90
---	-------	-------	-------	-------

MIXED GRILL / CARNE MIXTA

Argentinian Sirloin (150g), Pork Fillet and Chicken Breast
served with any side order and 3 sauces21.90

Entrecot Argentino (150g), Solomillo de Cerdo y Pechuga de Pollo

VEGETARIANS / VEGETARIANOS

Onions, Peppers, Courgettes, Mushrooms and Tomatoes
served with any side order and 3 sauces8.90

Cebollas, Pimientos, Calabacin, Champiñones, Tomates

****Add King Prawns to any Stone Grill Meal for an Additional 5 Euros****

S I D E S/ EXTRAS (Includes 1 Side)

Chips/ *Patatas Fritas*.....3.00
Onion Rings/ *Aros de Cebolla*.....3.90
Mixed Salad/ *Ensalada Mixta*.....3.90
Potato Wedges/ *Patatas Picantes*.....3.50
Baked Potato/ *Patata al horno*....3.50
Bearnaise Sauce/ *Salsa Bearnaise*.....3.00
Mushroom Sauce/*Salsa de Champiñones*....3.00

Onions/*Cebollas*... ..2.00
Peppers/ *Pimientos*2.50
Courgettes /*Calabacin*.....2.00
Tomatoes.....2.00
Mushrooms/ *Champiñones*...2.50
Pepper Sauce/ *Salsa Pimienta*...3.00

House Specialities

HOME-MADE ARGENTINIAN GOURMET BURGER.....12.90
100% Argentinian Beef Burger served with Cheddar Cheese, Onion Rings and Chips
Hamburguesa Argentino con Queso, Patatas Fritas y Aros de Cebolla

SLOW-BAKED FULL RACK OF RIBS....16.90
Marinated in our Speciality Sauce and served with Chips and Salad
Costillas de Cerdo con Patatas Fritas y Ensalada

WHOLE-TAIL BREADED SCAMPI.....9.90
Served with Chips, Salad and Tartar Sauce
Colas de Cigala rebozadas con Patatas Fritas y Ensalada

CHILLI CON CARNE.....10.90
in a Corn Tortilla served with boiled Rice

CAUSA LIMA VEGETARIAN SLICE.....11.90
Peruvian speciality pie with mixed Vegetables in a Spiced Tomato Sauce
layered between Mashed Potato
Pastel de Vegetales dentro de Patatas Puree

Fajitas

Presented on our sizzling Hot Plates, the meat or vegetable dishes come tossed in our tasty, spicy Cajun mix. The meal is served with warm flour Tortillas, together with stir-fried Peppers and Onions. Guacamole, Sweet Chilli Salsa and Sour Cream are also included for you to roll you very own Fajitas!

Please inform our server if you require a particular spice level

ARGENTINIAN SIRLOIN/ *Entrecot Argentino*.....13.90

CHICKEN/ *Pollo*.....13.50

KING PRAWNS/ *Gambones*.....15.90

VEGETABLES/ *Vegetales*.....13.50

Paella

Our Spanish Paellas are made using healthy, local and traditional ingredients.
Available per person.

VEGETARIAN/ *Vegetal*.....11.90

CHICKEN/ *Pollo*.....12.90

SEAFOOD/ *Marisco*.....12.90

MIXED/ *Mixta*.....13.90