

MENU



**Pampa
Kitchen
& Grill**

Bold Argentinian
flavour inspired by our
Mediterranean roots

LUNCH

12.00pm to 4.00pm

Bife de Cuadril a caballo
Steak, Fried egg & chimichurri

180 gms Spiral cut, marinated in garlic, parsley and olive oil. Served with a chimichurri sauce & choice of potatoes or salad.

£ 14.50

2 COURSE SET MENU 17.50

Entrante

Choose one from below.

Rabas

Crispy squid served with alioli dip and lemon.

Berenjena (V)

Aubergine sliced in panko breadcrumbs with pan-fried goat cheese & roast tomato.

Empanadas

(One per portion)

Traditional Argentine pasty made to our recipe.

Carne a Cuchillo (Argentine Beef cut in small chunks) or creamed spinach (V).

Cojonudos al grill con su salsa(VG) + £1

Grilled white Spanish asparagus served with our homemade herb oil .

Chicken Croquettes

(two per portion)

Crispy Homemade Spanish croquette served with roasted garlic Aioli.

Primer Plato

Choose one from below.

Ensalada de Pollo

Salad leaves, chicken, avocado, sundried tomato vinaigrette & parmesan cheese.

Bife de Cuadril a Caballo (+ £1)

180 gms Spiral cut, marinated in garlic, parsley and olive oil. Served with a chimichurri sauce & choice of potatoes or salad.

Pasta Casera a la putanesca

Homemade pasta with tomatoes, capers, olives, basil, garlic, anchovies and chilli

(Vegetarian option available)

Nuestra Hamburguesa (cheese + £1)

Homemade Argentine beef burger, brioche bun, tomato, red onions, gherkins, salad leaves, Alioli and choice of potatoes or mixed salad.

Fish of the day

Ask staff for today's option, accompanied by your choice of potatoes or mixed salad.

EXTRAS

£5 each

Portobellos Mushrooms / Marinated pimientos del Piquillo /
Creamed spinach / Humita (Argentinian cream corn)

Food allergy, intolerance, or coeliac disease

please speak to staff about the ingredients in your food and drink before you order.

An optional 12.5% service charge will be added to your bill.

BRUNCH

10.00am to 3.00pm

ON TOAST

(Gluten free bread option available)

Alpargata

Spanish-style toast with grated tomato, garlic, Spanish extra virgin olive oil & Gran Reserva Serrano ham.

9

Setas, Espinaca & Pesto (v)

Sauteed mushroom selection & Spinach on sourdough toast with pesto and dressed mixed leaves

11.5

Bacon, Sausage & Scrambled eggs

Sourdough toast with grilled streaky bacon, butcher's sausage, scrambled egg, roasted tomato

13.5

Calabaza asada (v)

Roasted butternut squash on sourdough toast with crumbled goat cheese and toasted seeds with mixed leaves.

12.5

Palta & Provoleta (v) (vegan option available)

Sourdough toast with mashed avocado, lemon juice, spring onions, black sesame seeds, spicy provolone cheese and dressed mixed leaves..

11.5

Salmon ahumado y huevos revueltos

Sustainably sourced smoked salmon on sourdough toast with scrambled egg.

13.5

SOMETHING SWEET

Acai bowl (vg option available)

Pureed acai berries topped with fresh fruits and maple syrup.

8

Fresh baked pastries

See our counter for daily selection.

Buttermilk pancakes

Three soft pancakes with your choice of seasonal fruits & mascarpone cheese (v) or crispy bacon, seasonal fruits, maple syrup.

11

SANDWICHES

De Setas (v) (vegan option available)

Portobello mushrooms, tomatoes, salad leaves, homemade Provençal sauce and alioli on sourdough.

12.5

De Carne

Tender sliced grilled Argentine steak on sourdough with chimichurri, salsa criolla, and salad leaves.

13.5

De Pollo

Sliced chargrilled marinated chicken on sourdough with roasted garlic Aioli, tomato, avocado and lettuce.

12.5

EXTRAS

Fried eggs (2) £2.50 / Scrambled eggs £2.50 / Mushrooms £2.50 / Bacon £2.75 / Chorizo sausage £2.75/ Avocado £2.50 / Spicy Provoleta £2.50

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PRIMEROS

Pimientos de Padron (V) 6.5 Pan fried padron peppers with our smoked maldon salt.	Provoleta (V) 7.95 Melted provolone cheese served with grilled tomato & oregano.
Rabas 8.5 Crispy squid served with roasted garlic, alioli and lemon.	Chorizo al Vino 8.5 Spanish chorizo slow-cooked with Red wine.
Chorizo Mariposa 6.95 Grilled Argentine Sausage served butterflied cut with salsa criolla and a piece of bread.	Empanadas (Two per portion) 8.5 Traditional Argentine pasties made to our recipe, choose between:
Gambas a la Provenzal 9.5 Peeled King prawns cooked with Sauvignon Blanc wine, lemon & garlic.	Carne a Cuchillo Argentine Beef cut in small chunk served with spicy sauce on the side.
	Creamed spinach (V)

CORTES ARGENTINOS

Premium Argentine beef from grass-fed cattle, reared in the fertile lowlands of the Pampa region.
Served with a choice of potatoes or mixed salad & one of the traditional Argentine sauces: Provençal or Criolla.

BIFE DE CUADRIL 220g 18.5 / 250g 19.95 / 300g 23.95 Packed full of flavour, a lean juicy steak. (Rump) Best served Rare/Medium Rare.
BIFE DE LOMO 220g 31.95 / 250g 35.95 / 300g 42.5 The most tender cut of beef, very buttery & lean. (Fillet) Best served Rare/Medium Rare.
BIFE DE CHORIZO 220g 22.5 / 250g 24.95 / 300g 29.5 Nicely marbled with good layer of top fat. (Sirloin) Best served Medium Rare.
OJO DE BIFE 220g 27 / 250g 29.95 / 300g 34.5 Highly marbled with loads of fat, full of flavour. (Ribeye) Best served Medium Rare.
SOLOMILLO MARINADO 49.5 340g of Argentine fillet steak marinated with our Chimichurri sauce

CORTES DE LA CASA

Our Large house cuts for two to share or the hungry.
All served with two sides of potatoes or mixed salad. & one of the traditional Argentine sauces: Provençal or Criolla.

CHATEAUBRIAND ARGENTINO 450g 64.95 / 600g 84.95 The prized cut from the Fillet, exceptionally tender & lean. Serve with Provençal and criolla sauce.
LA PARRILLADA 200g per cut (800 gms in total) 86.5 Our 4 fine steak cuts served with Provençal and criolla sauce and a choice of two potatoes or Mixed salads.

SAUCES

Chimichurri / Salsa Criolla / Peppercorn / Bearnaise / Blue cheese / Provençal butter / Chimi butter
2.95 Each

(VG) vegan(V) vegetarian

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CLÁSICOS

Pasta Casera a la putanesca 14.75 Homemade pasta with tomatoes, capers, olives, basil, garlic, anchovies and chilli (V option available).	½ Pollo a la Parrilla 17.50 (with choice of potatoes or mixed salad) Marinated Chicken with Chimichurri sauce.
Milanesa de Pollo Napolitana 17.95 (with choice of potatoes or mixed salad) Crispy Breaded chicken breast topped with homemade tomato sauce, mozzarella and oregano.	Nuestra Hamburguesa (add cheese £1) 15.50 (with choice of potatoes or mixed salad) Homemade Argentine beef Burger, brioche bun, tomato, red onions, gherkins, salad leaves, Alioli.
Milanesa de Carne Napolitana 19.95 (with choice of potatoes or mixed salad) Breaded beef or with homemade tomato sauce, mozzarella and oregano.	Vegana (V/Ve) 15.50 (with choice of potatoes or mixed salad) "Beyond meat" Burger, salad leaves, tomato & red onion.
Corvina en Salsa Verde 21.50 (with choice of potatoes or mixed salad) Pan-fried Stone bass served with parsley, garlic, lemon & olive oil.	

SALADS

Ensalada Mixta (V) 4.5 Mixed leaves, tomatoes & red onions.	
De Cabra y Nueces 12.5 Mixed leaves with sundried tomato vinaigrette, chargrilled Piquillo peppers, Walnuts and Goat cheese.	
Ensalada de Carne Sirloin 18.95 / Fillet 26.50 Chargrilled Piquillo peppers, sun-dried tomatoes vinaigrette, salad leaves, parmesan and marinated steak with homemade Chimichurri sauce.	

SIDES

Slow cooked Portobello Mushrooms / Marinated pimientos del Piquillo / Creamed spinach / Humita (creamed corn) / Sweet potato fries / Long-stem broccoli
5 Each

French fries / Homemade Mash Potato / Chunky Chips
4.5 Each

KIDS MENU

SERVED ALL DAY

Pampa Kid's Carne con Fritas 8.95 120 g Rump steak with fries.	Mini Sandwich 5.5 With butcher's sausage or bacon.
Vegetable Plate (V) 6 Seasonal vegetables, ask the staff for today's choice.	Scrambled eggs 5.5 Free range scrambled eggs on buttered sourdough toast.
Pollo a la Parrilla 7.95 Chargrilled chicken breast with your choice of potatoes or vegetables	Spanish Toast 4 Spanish-style toast with selection of grated tomato and sauteed mushroom.
Pasta (V) 7.5 Homemade tomato or mushroom sauce and parmesan cheese.	Mini Pancake 5.5 Soft pancake with maple syrup and seasonal fruits . (add bacon £1.5)
Pampa Homemade Burger with Fries 7.95 (Add mozzarella cheese £1)	Heladito 2.95 2 small scoops of Artisan Ice Cream/Sorbet. Ask a server for today's selection.



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