# Sharing

#### SHARING

£68.00

A sumptuous yet informal menu that brings you an abundant selection of delicious dishes, perfect for casually sharing with your friends and colleagues in relaxed Argentine style

#### **STARTERS**

## **CLASSIC PICADA**

Cannon and Cannon cured meats, beer sticks, jerky, provolone cheese and Parmesan wafers

#### **EMPANADAS**

A mix of our signature flavours served with fresh tomato salsa

## **SPANISH CHORIZO**

Morcilla and romesco

## **TUNA CEVICHE**

Sashimi grade tuna, lightly dressed in soy and sesame with ginger and red jalapeño. Finished off with fresh guacamole

#### **MAINS**

All beef is grilled then carved at your table. Total of 300g per person

#### **BIFE DE LOMO**

Centre cut fillet steak slow grilled to perfection

# **TIRA DE ANCHO**

Spiral cut ribeye slow grilled and basted in chimichurri

#### CHURRASCO CHORIZO

Spiral cut sirloin, marinated in garlic, parsley and olive oil

#### **GRILLED GAMBAS**

Grilled Argentine red prawns with churrasco dressing

All served with thin chips, nduja mac & cheese, tomato salad, mixed beans and peppercorn sauce

#### **DESSERTS**

(No one likes to share!) To select on the day

# CHOCOLATE TRUFFLE TORTE

Dulce de leche, chocolate candy, broken cantuccini biscuit and alfajores ice cream

# DULCE DE LECHE CHEESECAKE

Hot, salted dulce de leche and toasted marshmallow

# SELECTION OF CHEESE

A selection of Cryer & Stott cheeses. Served with apple cider chutney and oat cakes