La Patagonia

TRADITIONAL ARGENTINE CUISINE

Olives £4.20

Bread and butter £4.90

STARTERS

Empanadas £4.00 each
Traditional Argentine stuffed pastry, lightly fried

Beef *Mince, hard boiled eggs, green olives, raisins*
Chicken *Chicken, spring onion, green peppers*
Ham & Cheese *Béchamel sauce, ham and cheese*

(V) **Spinach** *Spinach, béchamel sauce and cheese*
(V) **Humita** *Corn, cheese and béchamel cream sauce*

(V) **Croquetas de Mandioca** £8.50
Cheese cassava croquettes with tomato and chilli sauce

(V) **Arepa La Patagonia** £9.50
A corn pancake with rocket, piquillo peppers and melted goats cheese

(V) **Provoleta a La Patagonia** £9.50
Provolone cheese melted in the oven topped with onion

(V) **Berenjenas en Escabeche** £8.50
Sliced aubergine marinated in olive oil, vinegar, garlic and oregano

(V) **Verduras a la Parrilla** £9.90
A selection of chargrilled vegetables: aubergine, courgette, mushrooms, atrichoke and tomato with a base of salsa criolla

Morcilla £6.90
Black pudding traditionally grilled

Chorizo Argentino £7.90
Homemade sausage simply grilled

Carpaccio cured £9.50
Sliced meat with parmesano, carpers drizzeled with lemon juice and olive oil

Mollejas £14.00
Grilled veal sweetbreads pancreas with a base of lemon provenzal

PATAGONIA SPECIALS

Pollo £19.90
Half a chicken painted with lemon garlic butter served with a tomato chilli sauce on the side served with either chip / salad / mashed potatoes

Churrasco Criollo £27.90
270g Rump topped with fried egg and piquillo pepper served with chips / mashed potatoes / salad

Brocheta de Carne £27.90
Skewered beef fillet with bacon, Spanish sausage, pepper and onion served with chips/ mashed potatoes/salad

Lomitos al Champignon £27.50
220g Sliced beef fillets topped with Champignon sauce served with sliced baked potatoes and onion

Carne al Roquefort £27.50
220g Sliced beef fillets with Roquefort cheese sauce served with sliced baked potatoes and onion

Medallones de Carne a la Pimienta £27.50
220g Beef steak served sliced baked potatoes, onions and peppercorn sauce

Entraña £29.90
270g Beef skirt steak served with either chips /mashed potatoes /salad

Picanha £27.50
270g Rump cap steak served with either chips / mashed potatoes / salad

Vacío £29.90
270g Flank steak served with either chips / mashed potatoes / salad

Presa de Angus £27.50
270g Filleted mustang steak served with either chips / mashed potatoes / salad

PARRILLA

Argentinian Premium cuts from the charcoal with wood grill

Asado de Tira *450g* £32.90
Black Angus beef rib

Rib-Eye *300g* £33.00
Delicately marbled Argentine rib-eye steak

Sirloin *300g* £31.90
Tender Argentine sirloin

Lomo *250g* £34.90
Delicate Argentine fillet

Bife de Lomo *250g* £34.90
Butterfly Argentine fillet

Parrillada Pampa (for 2 to share) £79.90
A mixed grill of beef ribs, sirloin, flank steak, chorizo and black pudding

**Add provolone cheese for only £5.00 extra*

MILANESAS

Fried escalope in breadcrumbs served with hand cut fries / mashed potatoes / mixed salad

Milanesa Clásica £20.90
Beef escalope

Milanesa de Pollo £20.90
Chicken breast escalope

Milanesa Leo £24.90
Chicken breast escalope with provolone cheese and portobello pesto

Milanesa Florentina £24.90
Chicken breast escalope topped with creme spinach and mozzarella cheese

Milanesa a Caballo £24.90
Beef escalope topped with two fried egg and red peppers

Milanesa Diego £24.90
Beef escalope topped with crispy bacon and goat cheese & mozzarella

Milanesa a la Napolitana £24.90
Beef escalope topped with mozzarella, ham and tomato sauce

Milanesa Puerto Madryn £24.90
Chicken breast escalope with fried platin and creamed sweetcorn sauce

HOMEMADE PASTA, FISH & VEGETARIAN OPTIONS

Canelones de Carne £19.90
Fresh pasta filled with mince beef, cream and tomato sauce

(V) **Sorrentino de Mozzarella** £19.90
Argentine pasta sorrentino filled with mozzarella
Choose from our own homemade sauces for the pasta:
***Filetto**: Garlic and tomato sauce*
***Mixta**: Filetto and cream sauce*
***Pesto**: Garlic, basil and walnuts*

(V) **Ravioli de Espinaca** £19.90
Argentine spinach and ricotta ravioli
Choose from our own homemade sauces for the pasta:
***Filetto**: Garlic and tomato sauce*
***Mixta**: Filetto and cream sauce*
***Pesto**: Garlic, basil and walnuts*

(V) **Milanesa Vegetariana** £19.90
Chickpea escalope topped with tomato sauce and mozzarella

Lubina £19.90
Oven baked seabass served with oven baked vegetables

HOMEMADE SAUCES

Salsa Albahaca £2.50
Basil sauce with avocado

Salsa Roquefort £2.90
Roquefort cheese sauce

Salsa Pimienta £2.90
Pepper sauce made with beef stew reduction and double cream

Salsa Alioli £2.50
Garlic and mayonnaise sauce

Salsa Champignon £2.90
Champignon, shallot and double cream

SIDE DISHES & SALADS

(V) **Fritas** £4.90
Hand cut fried potatoes

(V) **Batata Frita** £5.90
Fried sweet potatoes

(V) **Fritas Provenzal** £5.90
Fries with garlic and parsley

(V) **Fritas Alioli** £6.20
Fries with alioli sauce

(V) **Papas a lo Pobre** £6.20
Sliced baked potatoes, red peppers, onions, topped with a fried egg

(V) **Puré de Papa** £5.90
Homemade mashed potatoes

(V) **Humita** £6.20
Corn, cheese and béchamel cream sauce

(V) **Rescoldo de Verduras** £6.20
A selection of oven baked vegetables: potatoes, carrots, sweet potatoes and onion

(V) **Espinacas a la Crema** £6.20
Creme spinach topped with cheese

(V) **Ensalada Verde** £4.60
Lettuce, rocket and cucumber

(V) **Ensalada Criolla** £4.60
Lettuce, tomato and onion

(V) **Ensalada de Tomate y Cebolla** £5.90
Tomato, onion and oregano

(V) **Ensalada de Campo** £5.90
Rocket, Parmesan cheese and sun-dried tomatoes

A discretionary 10% service charge will be added to the bill.

DESSERTS

All freshly made Argentine specialities

Panqueque con Dulce de Leche £8.20
Served with vanilla ice cream

Flan Casero £7.50
Homemade cream caramel served with Dulce de Leche

Tiramisù La Patagonia £7.50
Tiramisù with melted chocolate and an Argentine twist

Ice Creams £7.60
Dulce de leche, chocolate, vanilla, lemon sorbet or mango & passionfruit

Cremoso de Chocolate £7.50
Chocolate pot with coconut ice-cream, topped with cookie crumble

Copa Don Pedro £8.90
Vanilla ice cream with walnuts and whisky

Aperolix £8.90
Lemon sorbet, Aperol and Prosecco

Havanna Alfajor £3.50
Caramel cookie

COFFEES & DECAFFEINATED

Espresso £2.75

Americano - Double Espresso £3.25

Latte £3.25

Cappuccino £3.25

Café Bombón £5.80
With Dulce de Leche and cream

Teas £3.00
English breakfast, Camomile, The Earl Grey, Forest Fruits, Green, Rooibos, Peppermint, Mate Tea

DRINKS

Mineral Water *500ml* £4.20

Sparkling Water *500ml* £4.20

Soft drinks £3.50
Coke, Fanta Orange, Diet Coke, Apple juice, Sprite, Apple juice, Orange juice, Appletiser

Sangría *1lt* £26.90

COCKTAILS

Alan's Cocktail £9.80
Ask for what you want and let's see if we can make it

Fernet Cola £9.80
2 parts Fernet Branca, 5 parts Coke

Aperol Spritz £9.80
3 parts Prosecco, 2 parts Aperol, 1 part soda

Espresso Martini £9.80
2 parts Smirnoff vodka, 1 part Kahlua, single Espresso, brown sugar & coffee Beans

Malbec Gin & Tonic £9.80
50ml Gin de Malbec & 5 parts Tonic Water

SPIRITS & LIQUERS

	25ml	50ml
Tequila	£4.50	£8.50
Jack Daniels	£4.50	£8.50
Johnny Walker Black Lable	£4.50	£8.50
Jameson	£4.50	£8.50
Vodka	£4.50	£8.50
Grappa	£4.50	£8.50
Rum Bacardi	£4.50	£8.50
Rum Mainbrance	£4.50	£8.50
Cognac	£4.50	£8.50
Jägermeister	£4.50	£8.50
Baileys	£4.50	£8.50
Limoncello	£4.50	£8.50
Orujo de Hierbas	£4.50	£8.50
Sambuca	£4.40	£8.50

BEERS FROM ARGENTINA

Quilmes *335ml* £5.50

Descubre Argentina a través de nuestros vinos

Discover the essence or Argentina through our wines

	Glasses 125ml	Glasses 175ml	Bottle 750ml
Red Wines			
"Tinto Clásico" *Mendoza*			£28.00
Bonarda "Recoleta" *Maipú*	£6.75	£9.00	£33.00
Cabernet Sauvignon "Lorca Fantasia" *Uco Valley*	£7.00	£10.50	£36.00
Cabernet Sauv. / Malbec / Petit Verdot "ADN Uco" *Uco Valley*			£38.50
Malbec "Mil Volcanes " *Uco Valley*	£7.50	£11.50	£40.00
Malbec "Trumpeter" *Uco Valley*			£43.50
Criolla Tinto "Ilógico Sunal" *Cafayate*	£9.75	£13.00	£49.00
Malbec "Tukma Reserva" *Cafayate*			£52.50
Malbec / Tannat / Cab. Sauv. "Bad Brothers" *Cafayate*	£10.50	£14.50	£54.50
Malbec - Single Vineyard "Mil Volcanes " *Uco Valley*			£58.50
Cabernet Sauvignon - Block 1 "Lorca" *Uco Valley*			£61.00
Cabernet Franc / Malbec "Rutini Dominio" *Uco Valley*			£65.00
Syrah "La Cayetana" *Uco Valley*			£68.00
Malbec "De Angeles - 100 YO Vines" *Luján de Cuyo*			£75.00
Chef's Selection *Ask our Staff for this unique wines*			
White Wines			
"Blanco Clasico" *Mendoza*			£28.00
Criolla Blanco "Recoleta" *Uco Valley*	£6.75	£8.50	£33.50
Torrontes "Lorca Fantasia" *La Rioja*			£36.00
Sauvignon Blanc / Torrontes "Mil Volcanes" *Uco Valley & Cafayate*	£8.75	£11.00	£38.00
Chardonnay "Catalpa - Atamisque" *Uco Valley*			£48.00
Rose Wine			
Malbec "Trumpeter Reserve" *Uco Valley IG*	£7.75	£9.75	£38.00
Sparkling Wines			
Sparkling - Champenoise Method "Casa Boher" *Mendoza*	£10.50		£60.00

Dessert - Sweet Wines	Glasses 50ml	Bottle 500ml
Fortificado Tinto *Fortified - Port Style*	£6.00	£49.00
Cosecha Tardía Blanco *Late Harvest*	£6.00	£49.00

Wines served By-The-GLASS are also available in "HALF PENGU" (500ml) size. Please ask our Staff for prices.