

# FROM ARGENTINA WITH *love*

SIX COURSE TASTING MENU £39.95

## BUENOS AIRES SORRENTINOS

A SIGNATURE ARGENTINE HOMEMADE PASTA GENEROUSLY FILLED WITH HONEY MUSTARD SMOKED HAM IN A WILD MUSHROOM AND BRANDY CREAM SAUCE TOPPED WITH SPINACH MASCARPONE

*V - SORRENTINOS - HOMEMADE PASTA FILLED WITH CREAMY MASCARPONE & SPINACH*

## GUACHO MEATBALL

BREADED BEEF MEATBALL FILLED WITH MOZZARELLA ON A BED OF ARGENTINE CHIMICHURRI SAUCE

*V - VEGETARIAN MEATBALL WITH A CHIMICHURRI SAUCE*

## EMPANADA DE LA ABUELA

GRANDMA'S RECIPE EMPANADAS FILLED WITH TRADITIONAL CHORIZO BEEF FILLING SERVED WITH A RICH TOMATO AND RED WINE SAUCE

*V - EMPANADA FILLED WITH MOZZARELLA AND SPINACH*

## ARGENTINIAN MILANESA

CRISPY GOLDEN BREADED CHICKEN, TENDERISED AND SEASONED WITH ARGENTINIAN SPICES, LAYERED WITH RICH TOMATO AND CREAMY BECHAMEL SAUCE AND FINISHED WITH MOZZARELLA

*V - AUBERGINE MILANESA WITH RICH TOMATO AND CREAMY BECHAMEL SAUCE*

## MALBEC STEAK STACK

ARGENTINIAN SIRLOIN STEAK STACKED BETWEEN GRATED POTATO PANCAKES DRIZZLED MALBEC JUS

*V - HALLOUMI & GRATED POTATO STACK WITH MALBEC JUS*

## CHOCOTORTA TRIFLE

A TWIST ON THE NATIONAL TREASURE, CHOCOTORTA CAKE. LAYERS OF RICH CHOCOLATE COOKIES SOAKED IN HOT CHOCOLATE AND DULCE DE LECHE ALTERNATED WITH VELVETY CREAM CHEESE MOUSSE, TOPPED WITH A DRIZZLE OF DULCE DE LECHE & GRATED CHOCOLATE

*Wisteria*  
KITCHEN