

ARGENTINE STEAKHOUSE & BAR

SINCE 2013

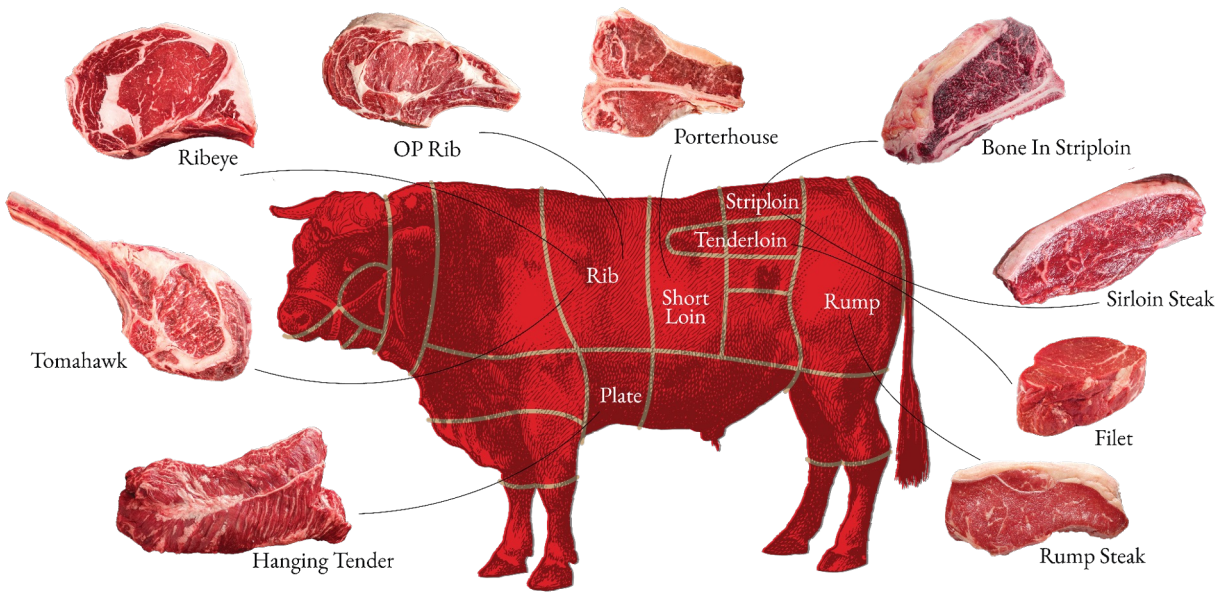
Some Tapas To Share			
Provoleta Argentina 🔥	26	Pork Collar Croquettes 🔥	15
Provolone Fermented Medley Tomato Honey Pimentón Parsley		Piquillo Pepper Chutney Guindilla Salsa	
Our Bread's	14	Grilled Jumbo Prawn	28
Focaccia Sourdough Cheese Bread Turkish Bread Infused Butter		Romesco Sauce Giant Couscous Citrus Salsa	
Ceviche & Aji Amarillo “Leche De Tigre” 🔥	26	Octopus & Squid Stew 🔥	39
Barramundi Jalapeño Red Onion Cancha Corn Cassava Chips		Bell Pepper trio Coconut Milk Scallion & Coriander Verde Garlic Toast	
Artisanal Burrata	29		
Infused Mushrooms Black Garlic Eggplant Caviar Penny Bun Oil Buttered Brioche Greens			

Selection Of Our Homemade Argentinian Empanadas 🔥 1pc/5 Or 3pcs/13

Organic Corn | Onion | Bechamel | Mozzarella | Basil
Braised Inside Skirt | Carrot | Onion | Olives | Potatoes | Egg | Tarragon
Pork Collar Ham & Provolone | Confit Onion | Grated Provolone | Pimentón

All Our Cuts Are Either Dry-aged Or Wet-aged For A Minimum Of 22 Days To Enhance Their Umami Flavour & Tenderness
We Cook All Of Our Steaks Over Applewood & Sawdust Charcoal To Create A Perfect Crust & Exceptional Smokiness

🔥 Our Steak Cooking Style 🔥				
Rare	Medium Rare	Medium	Medium Well	Well Done
Raw Centre	Red Centre	Pink Centre	Light Pink Centre	Well Cooked



Signature Cuts		Big Cuts Option	
“Muge Carne Argentina” Tenderloin 🔥	300g / 75	”Our Argentinian Butcher’s Board” 🔥	1.4kg / 230
Black Angus Grass Fed 22-Day Wet Aged Argentina		Ribeye Tenderloin Sirloin Rump Cap House Chorizo	
“Muge Carne Argentina” Ribeye Steak 🔥	300g / 60	“Little Joe” Tomahawk (MS4) 🔥	100g / 20
Black Angus Grass Fed 22-Day Wet Aged Argentina		Angus & Hereford 100% Grass Fed 22-Day Dry Aged Tasmania	
“Muge Carne Argentina” Sirloin Steak 🔥	300g / 60	“Wanderer” Free Range Porterhouse (MS3-4) 🔥	1kg / 200
Black Angus Grass Fed 22-Day Wet Aged Argentina		British-Euro Barley Fed 22-Day Dry Aged Australia	
“Altair” Wagyu Hanging Tender (MS4) 🔥	300g / 65	“TFI” Angus OP Rib (MS4) 🔥	100g / 19
Wagyu F1-Full Blood Grass Fed 14-Day Wet Aged Tasmania		Angus Pure Grass Fed 22-Day Dry Aged Australia	

Other Options	
Double Smash Cheeseburger 🔥	29
Special Sauce Lettuce Onion Sauerkraut Smoked Cheddar Provencal Chips	
Barramundi	38
Romesco Sauce Giant Couscous Citrus Salsa	

Sides	
Provencal Chips 🔥	12
Fresh Garlic Italian Parsley	
Mixed Green Salad	12
Fermented Tomato Balsamic Dressing	
French Beans 🔥	16
Fried Shallots Szechuan Oil	
Cream Spinach 🔥	16
Mozzarella Béchamel Caramelized Onion	
Blistered Padrón Peppers	16
Kalamata Olive Aioli	
Mac & Cheese 🔥	16
Mozzarella Béchamel Caramelized Onion Migas	

Sweets	
Espresso Martini Crème Brûlée Caramelised Banana Ice Cream 🔥	17
Lemuel 70% Cocoa Lava Cake Cocoa Soil Malbec & Black Cherry Sorbet	17
Catalan Doughnuts Custard Dulce de Leche Madagascar Vanilla Ice Cream 🔥	17
“Tres Leche” Milk Cake Macerated Berries Fennel Crumble Oat Milk Ice Cream	17
Ice Cream / Sorbet 2 scoops Fennel Crumble Caramelized Banana Oat Milk Malbec & Black Cherry Madagascar Vanilla	6