

HOMEMADE SMALL PLATES

MEAT & POULTRY

empanadas caseras " home made "
1 x traditional Argentinian beef pasties 3.60pp

morcilla de burgos frita
spanish black pudding 6.30

brochetta de chorizo, gambas y pollo
chorizo , prawns and chicken 7.15

chorizo al vino tinto
sauted chorizo in red wine sauce 8.40

croquetas de jamon
ham croquets 8.40

pincho "Moruno" al grill con alioli
moroccan style grilled chicken skewer
with alioli sauce 8.75

chorizo al grill
grilled Chorizo 8.40

albondigas en salsa de tomate
meatballs in a fine tomato sauce 8.40

vaca frita...
3.5oz Premium Argentinian Beef Filet crispy fried on
the outside moist and tender in the heart 14.25

chorizo en fondue de queso azul
chorizo in a blue cheese fondue 8.95

bife de chorizo
6OZ grilled Premium Argentinian Sirloin 12.30

jamon ELM retinto
Retinto ELM Spanish cured ham 9.75

huevos a la flamenca
fried egg, hand cut potatoes, chorizo,
ham and a touch of smoked paprika 8.40

provoleta
fine melted provolone cheese 8.40

Para dos / To share

Plato para dos spanish enbutidos"
share "Spanish meat platter" 18.90

FISH & SEAFOOD

baby calamares fritos
fried baby calamari 8.95

calamares fritos
fried squids rings 7.95

gambas al pil-pil
prawns in spicy garlic oil 8.95

Para dos / To share

frito misto
mixed deep fried seafood platter 18.90

VEGETARIAN

patatas bravas solo / con queso fried potatoes with
spicy auce / with cheese 5.95 / 6.95

tortilla española
spanish omelette 6.95

pimientos del padron
fried padron green peppers 6.95

pimientos del piquillo rellenos de queso fresco
stuffed red peppers with fresh cheese 8.70

pizza margherita
pizza sauce, buffalmozzarella
& fresh basil 7.95

pan de ajo solo / queso
garlic bread garlic 4.75 /cheese 5.95

gnocci gorgonzola
gnocchi in a gonzola sauce 6.90

LA ENSALADA

Aliz Favorite

Mixed season salad, cherry tomato, white onion, blue cheese, goat cheese, chicken, green olives and honey-mustard sauce. 13.20

PAELLAS

Is a Spanish rice dish with ancient roots that originated in its modern form in the mid- nineteenth century near Albufera lagoon, a coastal lagoon in Valencia, on the East coast of Spain. The dish is widely regarded as Spain's national dish, but most Spaniards consider it to be a regional Valencian dish; Valencians regard paella as one of their identifying symbols. Spanish food historian, Lourdes March, notes that the dish " symbolizes the union and heritage of two important cultures, the Roman, which gives us the utensil and the Arab which brought us the basic food of humanity for centuries."

Paella vegetariana

Vegetarian Paella 17.50pp

Paella de pollo y chorizo

Chicken and Chorizo Paella 19.95pp

Paella de frutos del mar

Seafood Paella 19.95pp

PESCADOS

Pan fried Stone-Sea-bass fillet

Served with asparagus and French fries 21.55

CARNE & HAMBURGUESAS

EL Matador Burger (8.8Oz / 250gr)

Homemade premium Argentinean Beef Fillet Burger, served with bacon, lettuce, cheddar cheese, onions and homemade double fried chunky fries 18.50

Hugo's Burger (8.8Oz / 250gr)

Homemade premium Argentinean Beef Fillet Burger, served with chorizo, fried eggs, blue cheese, onions, piquillo peppers, Lettuce, tomato and curly fries. 21.50

Baked Lamb Shank

Slow baked Patagonian lamb shank in a red wine - rosemary sauce served with homemade double fried chunky fries 19.95

A service charge of 12.5% will be added to your bill

EL MATADOR BEEF

ARGENTINIAN BEEF

Size	7oz(200g)	10oz(300g)	14oz(400g)
bife de chorizo sirloin steak	25.50	39.50	51.50
bife ancho ribeye	27.20	41.50	55.50
bife de lomo beef fillet	29.40	43.80	58.20

CHATEAUBRIAND 77.50 (17.5 oz / 500gr)

centre cut prime Argentinian beef fillet (grass feed)
served with a choice of sauce on a hot volcanic stone
or allow up to 25 minutes of grilling time.

SIDES 4.75

Hand Cut Chips
Sweet Poatoes Fries
French fries.
Twister fries.
Steamed vegetables.
House salad mint,lettuce,tomatoes & onions.
Spinach in bechamel sauce and goat cheese.
Honey and ginger glazed carrots
Green beans sauteed with shallots
Rocket with Parmesan salad.
Hand cut chips with truffle oil

Sauces 1.80

Blue cheese sauce
Peppercorn sauce
Foie-gras-mushroom sauce
Chimichurri sauce
Bernaise sauce
Mustard sauce
Horse radish sauce

THE LUXURY TAPA

VACA FRITA simply delicious !
3.5oz Premium Argentinean Beef Filet crisply fried on
the outside moist and tender in the heart 14.25

Grass feed

Grass-feed cattle live under more natural conditions. This method requires more land and a larger number of trained staff additionally. It takes longer to raise the animal. The beef from cows fed on grass has more robust, meatier flavour. It is leaner with a lower fat content with considerably less marbling.

DIFFERENT COOKING METHODS

STONE

We recommend that the Steaks are prepared by " stone cooking" , It is our specialty.
Choose one of our delicious Argentinean steaks and finish cooking it yourself until it's just how you like it.
As our volcanic lava stones are heated to 450 degrees centigrade and the heat is maintained for up to 45 minutes, we would ask you not to put any sauces on the steaks before it is placed on the stone.
Once cooked, dip your steak in the sauce as required.

GRILL

If you prefer your steak to be grilled rather than cooked on the stone, you should be aware that the cooking time is a minimum of 30 minutes from completion of your hors d'oeuvre.
Please ask your waiting staff if you'd like any further explanation.

A service charge of 12.5% will be added to your bill.