

# Set Menu

2 COURSE £12.50 / 3 COURSE £15.00

## Starters

### CHORIZO EMPANADA

Argentinian 'mini pasty' filled with Spanish chorizo & cream cheese, served with pico de gallo & lambs lettuce

### SPINACH & EGG FLATBREAD ①

Homemade, coal-baked flatbread topped with wilted spinach & fried egg

### 'BURNT' TOMATO BRUSCHETTA ①

With goat's cheese on sourdough toast

### CORIANDER CHICKEN COXINHAS

Classic South American-style chicken croquettes served with a fresh tomato salsa

### SHRIMP CHICHARRÓN ②

Crispy fried shrimp, ají amarillo sauce, red jalapeño, spring onion & coriander cress

### BEEF CARPACCIO ②

Thinly sliced smoked rump, sun dried tomato, fresh cherry tomato & herb oil

## Desserts

### CHURROS ①

Doughnuts Argentine-style, lightly dusted with cinnamon sugar & served with dulce de leche

### DULCE DE LECHE PANCAKE ①

Vanilla ice cream & caramel sauce

### VANILLA FLAN ①

Dulce de leche & almond crumble

## Mains

### CLASSIC BURGER

Coal-grilled beef patty with homemade ketchup, mayo, beef tomato & lettuce, served with thin chips

### RUMP or TAPA DE CUADRIL 180g ②

Want to go bigger? 250g Add £3.00  
Served with thin chips or rocket salad

### BUENOS AIRES REUBEN

Grilled salt beef, Monterey jack cheese, gherkin & house coleslaw served in toasted ciabatta with chunky chips

### PAPAYA & WATERMELON SALAD ① ②

Chunks of watermelon, papaya, avocado, mixed nuts, red & spring onion & lambs lettuce with a spiced coconut dressing

### PASTA ARRABIATA ①

Pasta in a tomato, fresh chilli & garlic sauce topped with torn mozzarella, herb oil & crispy lemon & herb breadcrumbs

Please ask your server for our full list of allergen information. At CAU we work with fresh food in our kitchens so we handle all types of ingredients. As such we cannot guarantee the absence of traces of any allergen in our food. Thank you.

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① Denotes the vegetarian options  
② Denotes our gluten-free options