

A - Cuadril Rump    B - Sirloin  
C - Lomo Fillet    D - Rib Eye



**Los Amigos**

ARGENTINEAN  
STEAK HOUSE & GRILL RESTAURANT

17 Dalry Road, Edinburgh EH11 2BQ

**Los Amigos**

ARGENTINEAN  
STEAK HOUSE & GRILL RESTAURANT

## Aperitivos APPETISERS

Light nibbles to whet the appetite.

1. **Aceitunas Marinadas** . . . . . £2.95  
Marinated olives.
2. **Chimichuri Y Pan Tostado** . . . £2.75  
Toasted bread topped with Chimichuri.
3. **Picadita** . . . . . £4.95  
Olives, cheswanut and tortilla.

## Entradas STARTERS

4. **Pan De Ajo** . . . . . £2.50  
Garlic bread.
5. **Nachos De Amigos** . . . . . £4.95  
Tortilla topped with melted cheese, sour cream, guacamole and sweet chilli sauce on the side.
6. **Empanadas De Carne** . . . . . £4.95  
Real Argentinian mince meat filled pastries.  
Served with salsa criolla.
7. **Pimenton Relleno De Carne** . . . £4.95  
Stuffed peppers with mince meat.  
Garnished with cucumber, tomato and olives.
8. **Culeta De Cordero A La Parrilla** £6.95  
Grilled lamb chop.
9. **Anillos De Calamar** . . . . . £3.25  
Squid rings served with garlic mayo.
10. **Gambas A La Parrilla** . . . . . £7.95  
Grilled king prawns served with salsa rosa.
11. **Plato's Los Amigos**  
(sharing starter for 2) . . . . . £14.95  
A selection of empanadas, lamb chop, squid rings and corn on the cob.

## Salsas SAUCES

12. **Pepper Sauce** . . . . . £1.00
13. **Garlic Sauce** . . . . . £1.00
14. **Mushroom Cream Sauce** . . . . £1.00
15. **Mustard & Honey Sauce** . . . . £1.00
16. **Barbecue Sauce** . . . . . £1.00
17. **Ranchero Sauce** . . . . . £1.00  
Hot and spicy tomato sauce.

## Guarniciones SIDE DISHES

18. **Papas Fritas** . . . . . £2.50  
French fries.
19. **Batata Fritas** . . . . . £3.25  
Sweet potato fries.
20. **Papa Al Horno Con Mantequilla** £2.75  
Baked potato with butter.
21. **Papa Al Horno Con Crema Agria** £2.75  
Baked potato with sour cream.
22. **Chocelos Con Mantequilla** . . . £2.75  
Grilled corn on the cob with butter.
23. **Anillos De Cebolla** Onion rings . . . £2.75
24. **Arroz** Plain rice . . . . . £2.95
25. **Verduras a la Parrilla** . . . . . £2.95  
Grilled mixed vegetables.
26. **Champignones a la Parrilla** . . £2.95  
Grilled mushrooms.

## Ensaladas SALADS

27. **Ensalada Mixta** . . . . . £3.50  
Mixed salad with classic dressing.
28. **Ensalada De Pepinos** . . . . . £3.50  
Cucumber salad.
29. **Ensalada Tomates** . . . . . £3.50  
Tomato and onion salad.

## Pollo & Cordero CHICKEN AND LAMB

All served with a choice of French fries or baked potato.

30. **Pollo A La Parrilla** . . . . . £15.95  
Grilled chicken served with barbecue sauce.
31. **Culeta De Cordero** . . . . . £18.95  
Grilled lamb chop.

## Pescados SEA FOOD

All served with a choice of French fries or baked potato.

32. **Gambas A La Parrilla** . . . . . £17.95  
Grilled king prawn with salsa rosa.
33. **Besugo A La Parrilla** . . . . . £15.95  
Whole grilled sea bream with lemon.
34. **Lubina** . . . . . £16.95  
Whole grilled sea bass with lemon.
35. **Salmon A La Parrilla** . . . . . £17.95  
Grilled salmon served with Bearnaise sauce.

## Los Amigos choice of delicious tender steaks from famous Argentinian beef, expertly grilled to your preference. How do you like your steak?...

**Blue** – Completely red throughout, seared outside.  
**Rare** – Inside cool and red.  
**Medium Rare** – Warm centre and red inside.

**Medium** – Inside pink, outside brown.  
**Medium Well** – Inside brown/pink, outside brown.  
**Well Done** – Inside brown and chewy, outside is dark brown.

## Platos Especial SPECIALITY DISHES

All speciality dishes mentioned below are served with a choice of French fries or baked potato. (All sauce comes on the side).

36. **Cuadril Al Ajo** (garlic steak) . . . . £15.95  
Rump steak with garlic sauce.
37. **Cuadril Al Ranchero**  
(Ranchero steak) . . . . . £15.95  
Rump steak with spicy tomato sauce.
38. **Bife Champignones A La Crema** (mushroom steak) . . . £15.95  
Rump steak with mushroom cream sauce.
39. **Lomo Al Gusto Di Pimenta**  
(Pepper steak) . . . . . £21.95  
Fillet steak with peppercorn sauce.
40. **Hueso A La Parrilla** . . . . . £22.95  
T-Bone steak.
41. **Pincho De La Casa** . . . . . £15.95  
Beef kebab with onion and red pepper.
42. **Menu Vegetariano** . . . . . £14.95  
Served with salad.
43. **Nino** (children's menu) . . . . . £9.95  
Small steak or chicken fillet served with French fries.  
Add chicken nuggets for £2.50 extra.

## Carnes STEAKS

Side dishes not included.

### Bife De Cuadril

Argentine rump steak.

44. **Rump Steak 225g (8oz)** . . . . . £12.95
45. **Rump Steak 300g (10oz)** . . . . £15.95
46. **Rump Steak 400g (14oz)** . . . . £19.95

### Bife De Chorizo

Argentine sirloin steak.

47. **Sirloin Steak 225g (8oz)** . . . . £13.95
48. **Sirloin Steak 300g (10oz)** . . . £17.95
49. **Sirloin Steak 400g (14oz)** . . . £20.95

### Bife De Lomo

Argentine fillet steak.

50. **Fillet Steak 225g (8oz)** . . . . £18.95
51. **Fillet Steak 300g (10oz)** . . . . £23.95
52. **Fillet Steak 400g (14oz)** . . . . £26.95

### Bife Ancho

Argentine ribeye steak.

53. **Ribeye Steak 250g (9oz)** . . . . £14.95
54. **Ribeye Steak 350g (12oz)** . . . £19.95
55. **Ribeye Steak 450g (16oz)** . . . £22.95

## Combinaciones COMBINATIONS

All combination dishes are served with a choice of French fries or baked potato.

56. **Combinacion Los Amigos** . . . £23.95  
Sirloin and rump steak.
57. **Combinacion Buenos Aires** . . £25.95  
Fillet and sirloin steak.
58. **Carne Pescados** . . . . . £23.95  
Rump steak and grilled king prawns.
59. **Plato La Patagonia** . . . . . £23.95  
Rump and ribeye steak.
60. **Tres Carnes** . . . . . £25.95  
Combination of fillet, sirloin and rump steak.
61. **Parrillada Mixta (for 2)**  
'Argentine Meat Experience'. . . . . £45.95  
Fine selection of rump, sirloin, ribeye and fillet steak,  
served with a classic trio of sauces.
62. **Combinacion Pollo E Cordero** . . £17.95  
Chicken & Lamb Chop.

### Complimentary Chimichurri

The pot on the table contains the famous home made chimichurri sauce, recommended on all steak dishes.

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM STAFF FOR ADVICE

## Digestifs

**Whiskies 25ml . . . . .£3.95**

Jack Daniels, Famous Grouse,  
Glenmorangie, Glenfiddich,  
Jameson, Chivas Regal

**Brandy / Cognac 25ml . . . . .£3.95**

Remy Martin, Courvoisier

**Liqueurs 25ml . . . . .£3.50**

Tia Maria, Grand Marnier, Kahlua,  
Fernet Branca, Malibu, Sambuca,  
Tequila, Port, Baileys, Amaretto,  
Drambuie, Cointreau, Glayva, Licor 43

## Liqueur Cocktails

**Black Russian . . . . .£5.95**

Vodka and coffee liqueur with ice.

**Rusty Nail . . . . .£5.95**

Scotch Whisky and Drambuie with ice.

## Postres

### DESSERT MENU

17 Dalry Road, Edinburgh EH11 2BQ

**Los Amigos**  
ARGENTINEAN  
STEAK HOUSE & GRILL RESTAURANT



## Desserts

**Affogato** .....£4.50  
ice cream with cafe espresso

**Helado** .....£4.50  
vanilla ice cream with chocolate sauce

**Tarta de Queso** .....£4.95  
cheesecake served with caramel sauce

**Tarta de Chocolate** .....£4.95  
warm chocolate cake served  
with ice cream

**Dulce de Leche** .....£5.00  
waffles with dulce de leche and  
vanilla ice cream

**Tarta de Manzana** .....£4.50  
apple pie served with ice cream

**Dessert Wine** ..... 50ml £5.00

## Tea & Coffee

**Tea** .....£1.95

**Coffee** .....£2.15

**Espresso** .....£1.95

**Double Espresso** .....£2.15

**Macchiato** .....£2.15

**Double Macchiato** .....£2.25

**Cappuccino** .....£2.25

**Latte** .....£2.25

**Irish Coffee** .....£4.50  
with Irish Whiskey

**Cafe Bombon** .....£3.50  
with caramel sauce and cream

**Cafe Argentino** .....£4.50  
with fernet and cream

**Cafe Italiano** .....£4.50  
with amaretto and cream

**Cafe Mexicano** .....£4.50  
with tequilla and cream

## COCKTAILS

£7.95 each.

**TEQUILA SUNRISE** Orange juice, Tequila and Grenadine with a graduation of colour resembling a sunrise.

**BOMBA ARGENTINO** Fernet, Coke and Lime.  
The most popular choice in Argentina.

**SANGRIA** The fresh fruit and red wine cocktail with roots firmly planted in Spain.

**SPRITZ** Sparkling wine, Aperol and soda. A wine based commonly served as an aperitif.

**BLACK RUSSIAN** Vodka and Coffee Liqueur with Ice **£6.95**

**RUSTY NAIL** Scotch Whiskey and Drambuie with Ice **£6.95**

**MOCKTAIL ARGENTINO** **£6.50**  
(non alcoholic exotic cocktail)

Orange juice, mango juice, lemon juice and cranberry juice

## DRAUGHT BEER

Draught Hop House 13 half pint **£3.95** pint **£4.95**

## BOTTLED BEER & CIDER

Corona, Peroni, Cobra Beer, 330ml

Magners, San Miguel 330ml **£3.95**

Quilmes, Desperados 330ml **£4.50**

Non Alcoholic Beer 330ml **£3.50**

## SCOTTISH CRAFT ALES

Work Bench IPA **£4.50**

Light golden IPA with aromas of grapefruit and passion fruit with a delicious citrus and hop bitterness to make a great IPA.

Six Degrees North Chopper Stout **£4.50**

Chopper is a rich and concentrated stout. A malty backbone makes this essential drinking for lovers of dark beer!

**SPIRITS 25ml** **£3.95**

Smirnoff Vodka, Gordon Gin, Bacardi Rum,  
Morgan Spiced, Southern Comfort

## WHISKIES 25ml

Jack Daniels, Famous Grouse, **£3.95**

Chivas Regal, Jameson

Glenmorangie, Glenfiddich **£4.95**

**BRANDY/COGNAC 25ml** **£4.95**

Remy Martin, Courvoisier

**LIQUEURS 25ml** **£3.95**

Tia Maria, Grand Marnier, Kahlua, Fernet Branca,  
Malibu, Sambuca, Tequila, Port, Baileys, Amaretto,  
Drambuie, Cointreau, Glayva, Liqueur 43

**SOFT DRINKS** **£2.75**

Coke, Diet Coke, Sprite, Fanta, Irn Bru, Soda Water,  
Tonic, Still/Sparkling Water

**JUICE** **£2.75**

Orange, Pineapple, Mango, Appletiser

**ALL MIXERS** **£1.50**

# WINE LIST



**Los Amigos**  
ARGENTINEAN  
STEAK HOUSE & GRILL RESTAURANT

Telephone : +0044 0131 337 4477

Table Bookings : [booking.losamigos@gmail.com](mailto:booking.losamigos@gmail.com)

Website : [www.losamigossteakhouse.com](http://www.losamigossteakhouse.com)

## VINO DE LA CASA - HOUSE WINE

175ml Bottle  
1. Chenin/Sauvignon Blanc £4.50 £16.95

Highveld South Africa

*The nose leads with honeysuckle and apple from the Chenin, followed by the aromatics of lime and gooseberry from the Sauvignon.*

2. Rosé £4.50 £16.95

Santa Luz 'Alba' Chile

*A wonderful intense flavour of sweet cherry, raspberry and hints of strawberry.*

3. Malbec £4.50 £17.95

Made In Mendoza Argentina

*With notes of black plum and damson, this wine has a dry palate with juicy fruit. Well-integrated tannins and a clean finish.*

125ml

4. Prosecco Spumante £6.50 £23.95

La Delfina Italy

*Gentle playful bubbles and lemon and pear fruit. Delicious anytime!*

## VINO BLANCO - WHITE WINE

5. Cataratto/Pinot Grigio £19.95

Dea del Mare Italy

*Lovely easy drinking wine, made from Pinot Grigio blended with the local Cataratto grape. Green apple and tropical fruit flavours.*

6. Chardonnay/Viognier £22.95

Elementos Argentina

*A deliciously dry medium bodied wine with zesty citrus fruit, hints of peaches and apricots leading to a soft fruity finish.*

7. Masi Passo Blanco £26.95

Argentina

*A blend of the much loved Pinot Grigio and aromatic Torrontes, a stunning wine with orange blossom, ripe peach and delicate acidity.*

## VINO ROSADO - ROSÉ WINE

8. White Zinfandel £22.95

Compass Point USA

*A delicate pink colour with sweet red fruit: think strawberries and cream. Summer in a glass!*

## VINO TINTO - RED WINE

9. Nero d'Avola/Frappato £20.95

Sicily Italy

*A soft and fruity red showing the Sicilian sunshine. Red fruits with a light body.*

## ENHANCE THE FLAVOUR !



10. Sangiovese/Malbec £25.95

Norton Argentina

*A delightful vibrant blend, with the spice and cherry fruit of the Sangiovese given weight and texture by the blackberry scented Malbec.*

11. Montepulciano d'Abruzzo £26.95

Barrique aged, Itynera Italy

*Central Italian wine which shows spice such as cardamom and pepper. Sweet, toasty oak rounds off the finish.*

12. Garnacha/Cariñena £22.95

Torres Sangre de Toro Spain

*Fresh, expressive and intense red fruit aromas with a subtle nuance of oak aging. Velvety smooth on the palate with a fruit packed finish.*

13. The Meaty Malbec 24.95

Beefsteak Club Argentina

*Created with steak and wine lovers in mind. Intense black cherry and dark chocolate. Rich. Spicy and Juicy!*

## VINO ESPUMOSO - SPARKLING WINE & CHAMPAGNE

14. Cava René Barbier Brut Reserva £29.95

Catalonia Spain

*A very elegant Cava, with clean citrus on the nose, backed by soft fruit aromas of peach and melon. The palate is marked by purity and a fine mousse. Bone dry aperitif.*

15. Champagne Baron Albert £45.95

Champagne France

*This cuvee contains a large percentage of Pinot Meunier giving an approachable wine with strawberry leaf and citrus aromas.*

## FOR THE SUPERIOR !



16. Wee Angus, Cabernet/ Malbec £30.95

South Australia Australia

*Wee Angus enjoys all the firm and generous tannin structure of Cabernet, while youthful exuberance is given by the smooth plummy personality of merlot.*

17. Malbec 'Winemakers Selection' Norton £35.95

Mendoza Argentina

*A superbly rich and ripe red wine with flavours of cherries and sweet plums.*

18. Privada Norton, Malbec £42.95

Mendoza Argentina

*This rich red wine is deep violet in colour, it is engaging with hints of red fruits, cassis and pepper. Powerful on the palate, where its elegant and sweet tannins stand out and with a persistent and long finish.*