

# CAU

## STEAKHOUSE

### Perfect Argentine Steak

Our beef comes direct from La Pampa region of Argentina where cattle rearing is taken as seriously as religion. Our dedicated herds of Aberdeen Angus have a natural, free roaming life and are 100% grass-fed providing flavoursome meat with beautiful texture. Our beef arrives perfect for the coal grill remaining tender for serving. We take the finest prime cuts and the beef is wet aged for at least 30 days to bring out the subtle flavour of the meat without losing any of its juiciness.

### Chef's Cut

We pride ourselves in great food that is prepared from scratch each day. Whether you choose a chef's cut or classic, your steak is cut to order in the restaurant and then is seasoned, basted and cooked to order on our coal grill.

### Keeping It Fresh

Here at CAU we are always coming up with new dishes and we love to add an Argentinian twist – try something different today at CAU. We enjoy getting your feedback so please get in touch via our website or email.

### Our Menu

Our menu inspiration comes from the vibrant city of Buenos Aires which takes the best influences from Italian, Spanish & Argentine cuisine. Look out for the authentic touches:

**Chimichurri** – Argentinian classic salsa of red bell pepper, Spanish onion, ají molido, garlic, parsley, sherry vinegar & olive oil

**Pico de gallo** – a fresh Latin tomato salsa

**Ají amarillo** – a fruity hot Peruvian yellow chilli

**Ají molido** – sun dried ají amarillo

**Churrasco** – Argentinian marinade of smoked paprika, ají molido, garlic & parsley

**Arepas** – soft traditional griddle breads from Columbia and Venezuela

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## Nibbles

OLIVES £3.45 <sup>Ⓢ</sup> <sup>Ⓢ</sup>

BREAD £3.95 <sup>Ⓢ</sup>  
Selection of fresh breads & chimichurri butter

HUMMUS & CRISP BREADS £3.95 <sup>Ⓢ</sup>  
With aubergine caviar, chilli & nuts

CURED MEAT SELECTION £4.95 <sup>Ⓢ</sup>  
Serrano ham, Bresaola & Spanish chorizo

SHARING NIBBLES £14.95  
Selection of fresh bread, olives, hummus, crisps breads & cured meats

## Starters

FLATBREAD £5.45 each  
Handmade flatbread topped with:  
• Goat's cheese & salted onion  
• Chorizo, mozzarella & Parmesan  
• Crab, mango salsa & herb oil

HAM HOCK & MANCHEGO CROQUETTES £5.95  
With smoked garlic aioli

COAL-BAKED SHRIMP £6.45  
Served in spiced garlic butter with toasted ciabatta

TACOS £6.95 each  
Blue corn tortilla with lettuce, pico de gallo & smashed avocado then topped with your choice of:  
• Tempura pollock, pickled red onion & coriander cress  
• Chipotle chicken with guacamole & pickled jalapeño  
• Grilled halloumi, mango & cucumber salsa <sup>Ⓢ</sup> <sup>Ⓢ</sup>

TACO PLATTER £9.95  
One of each of our tacos, served with chipotle mayo

BRAISED PORK BELLY TEMPURA £6.95  
Pork in a light & crispy batter. Served with our homemade tomato sauce

SALT & PEPPER SQUID £6.95  
Tossed in seasoned flour & fried. Served with chipotle mayo

EMPANADAS £7.45 for any 2  
Our Argentinian filled 'mini pasty'  
• Spanish chorizo & cream cheese  
• Spicy beef  
• Spicy creamed corn & Taleggio cheese  
• Spinach, ricotta & date <sup>Ⓢ</sup>

## Steaks

*Our steaks are served with confit mushrooms, chimichurri & a choice of thin, hand cut or sweet potato chips or a mixed salad*

### Chef's Cuts

MEDALLIONS <sup>Ⓢ</sup>  
220g/7oz £16.45  
The most succulent cuts of lomito, filleted from the centre & grilled

TAPA DE CUADRIL <sup>Ⓢ</sup>  
220g/7oz £17.45 • 260g/9oz £19.95  
Thinly sliced cuts from the top of the rump, flash-grilled to melt in your mouth

LOMITO <sup>Ⓢ</sup>  
400g/14oz £31.45 • 500g/17oz £36.45  
The finest fillet cut of rump, full of flavour. Served with a homemade blue cheese sauce

*\*Steak weights in ounces are rounded down*

### Sauces

CHIMICHURRI BUTTER £1.45 <sup>Ⓢ</sup> <sup>Ⓢ</sup> • PEPPER SAUCE £1.95 <sup>Ⓢ</sup> • BLUE CHEESE HOLLANDAISE £1.95 <sup>Ⓢ</sup> • BÉARNAISE SAUCE £1.95 <sup>Ⓢ</sup> • MUSHROOM SAUCE £1.95 <sup>Ⓢ</sup>

## Mains

PRIME RIBEYE BURGER £14.45  
A premium ground Argentine ribeye & BBQ brisket burger topped with Monterey Jack cheese, smoked bacon, lettuce, crispy onions, gherkin & chipotle mayo

LATIN BURGER £11.95  
Coal-grilled beef or fried chicken topped with jalapeños, grilled peppers & fresh avocado

BBQ BURGER £10.95  
Coal-grilled beef or fried chicken topped with Monterey Jack cheese, onion rings & BBQ sauce

CLASSIC BURGER £9.95  
Coal-grilled beef or fried chicken with beef tomato, lettuce, tomato sauce & mayo

VEGGIE BURGER £9.95 <sup>Ⓢ</sup>  
Breaded sweet potato & mozzarella burger topped with pickled onion, roasted corn, roasted pepper, lettuce & chimi mayo

*Our burgers are served with a choice of thin, hand cut or sweet potato chips*  
• Fried egg, bacon, cheese, onion ring (£1.00 each)  
• Extra patty (£3.95)

STEAK SANDWICH £12.95  
Flash-grilled tapa de cuadril, salt beef, BBQ brisket in a toasted ciabatta with house coleslaw, crispy onions, gherkin, spicy mayo & melted Monterey Jack cheese. Served with your choice of chips

ASADO DE CHORIZO <sup>Ⓢ</sup>  
400g/14oz £32.45 • 500g/17oz £37.45  
600g/21oz £42.45  
A sirloin steak in a churrasco marinade

TIRA DE ANCHO <sup>Ⓢ</sup>  
400g/14oz £32.45 • 500g/17oz £37.45  
600g/21oz £42.45  
Our ultimate steak. A spiral cut ribeye, marinated in chimichurri & grilled slowly for maximum tenderness

CAU FEASTING PLATE £89.95 <sup>Ⓢ</sup>  
Great for sharing - 400g/14oz each of the Chef's Cuts: Lomito • Asado de Chorizo • Tira de Ancho

BBQ PULLED PORK ARGENTINE AREPAS £14.95  
Homemade fried pumpkin bread, with pico de gallo, smashed avocado & coriander cress. Served with your choice of chips

COAL-GRILLED SPATCHCOCK CHICKEN <sup>Ⓢ</sup>  
Half £9.95 / Whole £14.95  
Maple-glazed with pico de gallo salsa. Served with your choice of chips

CHICKEN MILANESE £11.95  
Breadcrumbs fried chicken breast topped with a fried egg & pico de gallo. Served with chorizo braised puy lentils

COAL-BAKED BREAM £13.95  
Served with crispy potato gnocchi, olives, French beans & cherry tomatoes. Finished with a poached egg & tomato vinaigrette

GNOCCHI ARRABIATA £11.95 <sup>Ⓢ</sup>  
Potato gnocchi in a tomato, fresh chilli & garlic sauce topped with torn mozzarella, herb oil & crispy lemon & herb breadcrumbs

SUPERCHARGED SALAD <sup>Ⓢ</sup>  
Starter £7.95 / Main £11.95  
With goat's cheese, avocado, beetroot, edamame beans, pearl barley, cherry tomatoes, grated carrot, radish & toasted mixed nuts with a mustard dressing  
• Add chicken breast £3.95

### Classic Cuts

RUMP <sup>Ⓢ</sup>  
220g/7oz £15.45 • 260g/9oz £18.45  
320g/11oz £21.45  
Our leanest cut. Grilled slowly for a tender steak

RIBEYE <sup>Ⓢ</sup>  
260g/9oz £19.95 • 320g/11oz £25.45  
380g/13oz £27.95  
The steak lover's steak. Tender, with intense flavour

SIRLOIN <sup>Ⓢ</sup>  
220g/7oz £16.95 • 260g/9oz £19.95  
320g/11oz £25.45  
This classic steak has a distinctively full flavour

## Sides

THIN or HAND CUT CHIPS £3.45 <sup>Ⓢ</sup> <sup>Ⓢ</sup>

SWEET POTATO CHIPS £3.95 <sup>Ⓢ</sup> <sup>Ⓢ</sup>

ROASTED SWEET POTATOES £3.45 <sup>Ⓢ</sup> <sup>Ⓢ</sup>

ONION RINGS £2.95 <sup>Ⓢ</sup>  
In tempura batter

GREEN PEAS £2.95 <sup>Ⓢ</sup> <sup>Ⓢ</sup>

MIXED SALAD £3.45 <sup>Ⓢ</sup> <sup>Ⓢ</sup>

COLESLAW £3.45 <sup>Ⓢ</sup> <sup>Ⓢ</sup>  
Homemade coleslaw with red cabbage

BROCCOLI £3.45 <sup>Ⓢ</sup> <sup>Ⓢ</sup>  
Sautéed & finished with herb oil, lemon & chopped mixed nuts

CONFIT PORTOBELLO MUSHROOMS £3.45 <sup>Ⓢ</sup>  
Beef dripping, garlic, thyme & rosemary

BRAISED PUY LENTILS £3.45 <sup>Ⓢ</sup>  
With spicy Spanish chorizo, spring onions & fresh tomato salsa

TRUFFLED MAC & CHEESE £3.95  
Macaroni in a cheese & truffle sauce

<sup>Ⓢ</sup> Denotes the vegetarian options  
<sup>Ⓢ</sup> Denotes our gluten-free options

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. A 10% discretionary service charge is added to all bills. Service charge is distributed 100% between all restaurant staff. Thank you.

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