



**BUENOS AIRES**

Cafe & Grill

# WINE MENU

## RED WINES FROM AROUND THE WORLD

**1. Merlot** 175ml £4.60 250ml £5.95  
**Las Condes, Chile** bottle £16.95

An attractive nose with ripe red and stone fruits overlaid with a herbal quality. On the palate, these develop to show ripe plum and prune flavours with an accessible structure.

**2. MALBEC** 175ml £5.65 250ml £7.15  
**Goyenechea, Argentina** bottle £19.95

Plum red in colour. A delicate nose with dry fruit, walnuts and light spices. On the palate, soft and fruity with little tannin and a blackberry flavour.

**3. Shiraz / Viognier**  
**The Pitmaster, Australia** bottle £18.95

The Shiraz shows vibrant dark fruit notes whilst the addition of the Viognier adds perfumed notes, which balance perfectly with beef and lamb.

**4. Malbec**  
**L a Poderosa, Chile** bottle £20.95

An intense red-violet colour, with aromas that reveal cherry and plum underscored by a delicate touch of vanilla. Soft, medium-bodied and round.

**5. Cabernet Sauvignon**  
**Goyenechea, Argentina** bottle £19.95

Red with violet hues. On the nose, dried fruits, plums, nut and red fruits appear, spicy and harmonious. Very good volume on the palate, lush and full-bodied. A well-balanced and complex wine.

**6. Rioja Crianza**  
**Viña Amate, Spain** bottle £24.95

This Crianza was aged in American oak barrels for twelve months, with a further twelve months in the bottle, creating a soft and smooth Rioja with hints of vanilla.

**7. Carménère Reserva**  
**Torreón de Paredes, Chile** bottle £23.95

Aromas of black ripe fruits, cherries, blackberries, cassis with black chocolate and vanilla notes from the oak ageing. The palate is round, supple and complex with firm tannin.



## 8. Shiraz

**Ass Kisser, Australia**

**bottle £23.95**

Brimming with juicy dark fruit, vanilla, and a hot, spicy finish, however quite supple in the mouth with pleasing smooth, fruity tannins

## — ARGENTINE MALBEC SELECTION —

### 9. Montañés

**bottle £24.95**

A nose of spicy mocha underlines the open fruitiness of the Malbec grape. The taste is rich and vibrant with dark, red fruits.

### 10. Anubis Oak-Aged, Susana Balbo

**bottle £28.95**

A full-bodied wine with ripe fruit aromas of raspberry, blackcurrant, cherry and vanilla. Complex and structured on the palate with soft, ripe tannins and an explosion of fruit leading to a velvety finish.

### 11. Goyenechea Centenario

**bottle £29.95**

Deep-red wine, with violet and purple highlights. Fruity notes and a distinctive smoky touch from the barrel.

### 12. Quinta Generacion, Goyenechea

**bottle £34.95**

This wine is complex, very rich and robust with an intense dark fruit nose. Excellent with roast meat and pasta.

### 13. Terrazas de Los Andes

**bottle £45.95**

This deep red wine with purplish shades boasts ripe red fruits such as raspberry, blackberry and plum with spicy, peppery notes. A very expressive and pleasant wine.

## — ROSE WINE —

### 14. Cabernet Rosé Las Condes, Chile

**175ml £4.60    250ml £5.95  
bottle £16.95**

Vibrant pink in colour with amazing floral aromas, this wine has a distinct freshness and strawberry character.

### 15. Zinfandel Rosé Borrego Springs, USA

**bottle £18.95**

This is a light, medium-sweet Rosé from the Napa Valley. Attractive pink in colour with delicious summer fruits showing through on the palate.

## — WHITE WINE FROM AROUND THE WORLD —

### 16. Pinot Grigio Colline Pavesi, Italy

**175ml £4.60    250ml £5.95  
bottle £16.95**

Fresh with good weight and balance. Stone fruit characters and hints of white flowers are present.



**17. Sauvignon Blanc** 175ml £4.70 250ml £6.25  
**L as Condes, Chile** bottle £17.95

Intensely floral with elderflower notes, a grassy quality, crisp acidity and a touch of citrus fruit.

**18. Viognier**  
**The Pitmaster, Australia** bottle £18.95

Fresh and fruity with a dry finish followed by a hint of aromatic fruit.

**19. Chardonnay**  
**Goyenechea, Argentina** bottle £19.95

A fresh bouquet against a backdrop of creamy aromas and a scent of mango.

**20. Torrontés**  
**Goyenechea, Argentina** bottle £21.95

Bursting with flavours of peach and orange peel. On the palate, softly dry and aromatic.

**21. Sauvignon Blanc**  
**Sacred Hill, Marlborough, New Zealand** bottle £23.95

Aromatically intense with nectarines, tropical fruits, gooseberries and lemon zest

## SPARKLING & CHAMPAGNE

**22. Prosecco Spumante**  
**Col Brioso, Italy** bottle £23.95

Bright, straw yellow in colour with bags of fresh fruit aromas and flavours and lots of lively bubbles.

**23. Prosecco Tiamo**  
**B otter, Italy 20cl** bottle £6.85

Fizzy fun! An easy-drinking Prosecco to enjoy as an apéritif.

**24. Champagne La Cuvée Brut**  
**L aurent-Perrier, France** bottle £59.95

Fresh and supple with rounded and expressive flavours from which the fruit progressively emerges.

**25. Champagne Cuvée Rosé Brut**  
**Laurent-Perrier, France** bottle £85.95

Bursting with fresh summer fruits followed by a dry finish and hints of violets. Elegantly fresh and fruity



## BEER & CIDER

Estrella Galicia	½ pint £2.40	pint £4.75
Quilmes,		330ml, £3.40
Peroni		330ml £3.40
Corona		330ml £3.40
Beck's Blue (alcohol-free)		330ml £3.15
Magners Cider		568ml £5.25
Orkney Brewery Dark Island Dark Ale 4.6%		500ml £5.25

## SPIRITS

### MALT WHISKY, 25ML

Glenfiddich 12yo	£4.20
Glenmorangie Original	£4.25
Craggnamore 12yo	£5.65
Laphroaig 10yo	£4.75
Macallan 12yo Double Cask	£4.65
Talisker 10yo	£4.95

### BLENDED WHISKY

Bell's	£3.10
Famous Grouse	£3.15

### INTERNATIONAL WHISKEY

Jack Daniel's	£3.35
Jameson	£3.25

### COGNAC

Martell VS	£3.65
Rémy Martin VSOP	£4.45

### GIN

Gordon's	£3.45
Gordon's Pink	£3.45
Tanqueray	£3.55
Bombay Sapphire	£3.70
Edinburgh Gin	£3.70
Edinburgh Gin Rhubarb & Ginger, 50ml	£3.75
Rock Rose	£3.70
North Berwick	£3.70



## RUM

Bacardi	£3.15
Cpt. Morgan Spiced	£3.45
Havana Club,( 7 Year Old)	£3.65

## VODKA

Grey Goose	£3.75
Smirnoff	£3.25

## SPIRITS, LIQUEURS & EXOTICS

Amaretto	£3.45
Archers	£3.25
Cointreau	£3.45
Grand Marnier	£3.65
Jose Cuervo Tequila	£3.40
Limoncello,	50ml £3.25
Sambuca	£3.30
Southern Comfort	£3.25
Tia Maria	£3.40
Baileys	50ml £3.50
Drambuie	£3.85
Glavya	£3.95
Fernet Branca,	50ml £3.30

## APERITIFS

Campari	50ml £3.80
Cockburn's Ruby Port	50ml £3.50
Pimm's No 1	50ml £3.50
Martini Dry	50ml £3.10
Martini Rosso	50ml £3.10

## HOT BEVERAGES

### COFFEE

Espresso	£1.50
Cortado (espresso with touch of warm milk)	£1.65
Americano	£2.35
Flat White	£2.45
Cappuccino	£2.45
Latte	£2.45
Café Macchiato	£2.45
Liqueur Coffee	£4.95



Hot Chocolate	£2.45
Café Buenos Aires (hot chocolate with espresso and whipped cream)	£2.95

## TEA

Scottish Breakfast Tea	£1.95
ChÉ Mate (Famous Argentine Tea)	£2.25
Darjeeling	£2.25
Bengal	£2.25
Earl Grey	£2.25
Green Tea	£2.25
Peppermint/Camomile	£2.25
Decaffeinated	£2.25

## SOFT DRINKS

Coca-Cola / Diet Coke	330ml £2.25	Pint £3.75
Irn-Bru		330ml £2.60
Irn-Bru Sugar Free		330ml £2.60
Orange Juice		330ml £2.25
Apple Juice		330ml £2.25
Appletiser		275ml £2.45
Fentimans Victorian Lemonade		275ml £3.30
Fentimans Ginger Beer		275ml £3.30
Ginger Ale		200ml £1.95
Fever-Tree Tonic/Light		200ml £1.95
Fever-Tree Elderflower Tonic Water		200ml £1.95
Cordials 50ml lime & blackcurrant		£0.75
Bottle Green Elderflower cordial		£1.20
Dash of Mixtures 50ml		75p
Soda Water,	330ml £1.45	Pint £2.50
Kids Fruit shoot		99p
Still/Sparkling Water	330ml £1.95	litre £3.50

# SALUD!





**BUENOS AIRES**  
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# A LA CARTE MENU

## PARA PICAR

### WHILE YOU WAIT

**PAN RÚSTICO (V)** £2.65

Rustic Bread selection for two with homemade chimichurri

**ACEITUNAS VERDES MARINADAS (V)** £2.60

Olives marinated in herbs, garlic & extra virgin olive oil

## ENTRANTES STARTERS

**SOPA DEL DIA** £4.50

Homemade soup of the day, served with artisan bread and British butter

**NACHOS** £5.25

Crispy, seasoned corn chips, topped with Jalapenos, melted cheddar cheese and served with pico de gallo, guacamole and sour cream (V)

**EMPANADAS CASERAS (CHOICE OF TWO)** £4.95

· Argentine beef, hard-boiled egg, & green olives  
· Mozzarella, tomato & basil (V) Served with a salad garnish

**GAMBAS A LA PLANCHA** £6.95

King prawns pan fried with white wine, garlic, aji molido, parsley, served with garlic bread, roasted garlic aioli, lemon slice and salad garnish

**RABAS A LA PROVENZAL** £5.50

Deep-fried squid with roasted garlic aioli & a lemon wedge

**SCOTTISH SMOKED SALMON** £5.25

With fresh mango, mild chilli & cilantro salsa, roasted capers, mix leaves & lemon & dill dressing

**MOLLEJAS DE CORDERO** £6.95

Chef's signature organic lamb sweetbreads with rustic bread, mix leaves & a lemon slice



**BERENJENAS VINAGRETA (V) £4.50**

Aubergine cured in soft herbs, aji molido, garlic served with rustic bread

**DRY AGED PROVOLETA (V) £6.25**

Chef's signature Argentine baked premium provolone cheese served with rustic bread.

"Chimichurri is the typically Argentine barbecue sauce. Ours is made of mixing fresh parsley, oregano, garlic, crushed red pepper, olive oil, vinegar, lemon and a pinch of sea salt"

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## LAS ENSALADAS SPECIAL SALADS

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**RUCUCU £9.25**

Wild rocket, blue cheese, black olives, red onions, toasted walnuts and sun-dried tomatoes, drizzled with reduced vinaigrette dressing (V)

**Add 4oz rump steak to your salad for an extra £5.25**

**GRILL CHICKEN IGUAZU SALAD £9.50**

Chilli & lime marinated chicken, crispy romaine lettuce, onions, cherry tomatoes, red peppers, mango, smashed avocado salsa & extra virgin olive oil & citrus dressing

**TENDERSTEM BROCCOLLI, ASPARAGAS SPEARS, £9.25  
MUSHROOM, ORANGE, RED ONION, ROCKET LEAVES  
& CHERRY TOMATOES (VG)**

With pine nuts & sweet citrus dressing

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## HAMBURGUESA BURGERS

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**BUENOS AIRES STEAK HOUSE BURGER £11.95**

Homemade steak minced beef burger with mozzarella cheese, pickled roasted red pepper, gem lettuce & chimicurri mayonnaise. Served with steakhouse chips. **Personalize your burger with garnishes: Haggis £2.00**

**PIRI PIRI CHICKEN BREAST BURGER £10.50**

With tomatoes, gem lettuce, grilled caramelized onions & guacamole mayo. Served with steakhouse chips.

**HOMEMADE SUPERFOOD BURGER (V) £9.25**

Cauliflower, Sweetcorn, Kale, Chickpeas & Cannellini Fritter with tomato, red onions, gem lettuce & salsa Verde. Served with steakhouse chips or side salad.



# BIFE STEAKS

## OUR MEAT STORY

“At Buenos Aires we chose premium range organic beef, the cattle are grass fed and picked from farms which have high welfare standards. Dry aged in a dedicated maturing condition for a minimum of 35+ days, concentrating the flavour and maximising the tenderness. Beef cannot get better than ours”

Choice of premium beef, char grilled to your taste, served with roasted Portobello mushroom, cherry vine tomatoes & dressed mix leaves. Cooking time may vary, depending on the size being ordered & cooking preferences

### CHURRASCO DE CUADRIL RUMP

Typically dense and rich to taste. Rump Steaks are an exquisite treat. Perfect as an introduction to our steaks

<b>224g/8oz</b>	<b>£14.95</b>
<b>340g/12oz</b>	<b>£17.95</b>

### BIFE DE CHORIZO SIRLOIN

Outstanding steaks with deep flavour, dark flesh, and generous marbling that caramelises and tenderises the meat upon cooking

<b>225g/8oz</b>	<b>£17.50</b>
<b>300g/10oz</b>	<b>£20.50</b>
<b>400g/14oz</b>	<b>£24.50</b>

### OJO DE BIFE RIBEYE

Enriched considerably from a nugget of natural fat, the ‘eye,’ to keep the meat succulent, while it promises a full flavoured treat as the fat caramelises and tenderises the meat when cooked

<b>225g/8oz</b>	<b>£18.95</b>
<b>300g/10oz</b>	<b>£21.50</b>
<b>400g/14oz</b>	<b>£26.95</b>

### BIFE DE LOMO FILLET

Lean, tender, with a delicate flavour. Thick, juicy disc of lean and utterly tender beef. (Ask for either medallions or whole)

<b>225g/8oz</b>	<b>£22.95</b>
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## 454g/16oz T-BONE STEAK

£27.95

Combining the tenderness of the fillet with the flavour and succulence of the sirloin and given a taste boost by being cooked on the bone

## HOUSE SPECIAL STEAK ESPETADA

£20.95

Chimichurri marinated 35+ dry aged steak skewers, peppers, and onions. Char grilled to your taste, served with dauphinoise potatoes, dressed mix leaves & peppercorn sauce

## SURF 'n' TURF

£26.95

### 8 oz FILLET

### GAMBAS

Dressed side salad, tomato & Portobello Mushroom  
(Ask for either medallions or whole)

## SHARING STEAKS

### LONG BONE TOMAHAWK

£5.95 Per 100G/3.50oz

Highly marbled, cut from the loin and left on the bones, full length and then French pressed. This is true show stopper and normally served for two people. Accompanied with large steak chips, cherry vine tomatoes, Portobello mushroom, dressed mix leaves & choice of any two sauces. LIMITED AVAILABILITY, please check with your server.

Average weights approximately 1-1.50 KG

### WHY NOT PERSONALIZE YOUR STEAK WITH GARNISHES

#### GARLIC GAMBAS SKEWERS

£4.25

#### PREMIUM HAGGIS

£3.95

#### MELTED STILTON

£2.25

### SALSAS SAUCES

#### PEPPERCORN

£1.95

#### CHIMICHURRI (VG)

£1.95

#### SAUCE DIANE

£1.95

#### BLUE CHEESE HOLLANDAISE (V)

£1.95

#### WHISKY

£1.95

#### SALSA VERDE

£1.95

### GUARNICIONES SIDE ORDERS

#### STEAK CHIPS

£2.60

#### STEAK CHIPS WITH HERB & PIRI PIRI SEASONING

£2.85

#### DAUPHINOISE POTATOES

£2.75

#### PARMESAN MASH

£2.75

#### CONR ON THE COB

£2.65



<b>JALAPENO SPICCED TEMPURA VEGETABLES</b>	<b>£3.15</b>
<b>SAUTEED Or CREAMED BABY SPINACH</b>	<b>£2.50</b>
<b>TENDERSTEM CHILLI BROCOLLI</b>	<b>£3.50</b>
<b>GRILLED ASPARAGAS WITH</b>	<b>£4.25</b>
<b>BLUE CHEESE HOLLANDAISE</b>	
<b>CRISY FRIED ONIONS</b>	<b>£2.50</b>

## HOUSE SPECIALITIES

<b>CHICKEN ESPETADA</b>	<b>£15.95</b>
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House marinated cubed chicken, onions, peppers, skewer served with dauphinoise potato, dressed mixed leaves and chimicurri

<b>PAN FRIED SCOTTISH SALMON FILLET</b>	<b>£14.95</b>
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Topped with baby spinach & dill cream sauce, served with dauphinoise potatoes & asparagus spears

<b>LOMO STROGONOFF</b>	<b>£16.95</b>
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Sautéed thin sliced fillet steak cooked with creamy mushroom, cognac & onions. Served with mash potato, fried onions & touch of truffle

<b>ARGENTINE BEEF CHEEKS</b>	<b>£16.95</b>
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Slow cooked in port wine jus, served with creamy mash, glazed carrot, asparagus & reduced red wine jus

<b>TWEED VALLEY LAMB STEAK</b>	<b>£18.95</b>
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Delicious square cut lamb rump with rosemary dauphinoise potatoes, vegetable two ways & Salsa Verde

<b>CORN FED CHICKEN SUPREME</b>	<b>£14.95</b>
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Creamy mash potatoes, broccoli & creamy mushroom sauce

<b>WILD MUSHROOM RISOTTO (V)</b>	<b>£11.95</b>
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With truffle oil, parmesan cheese & topped with rocket leaves

**THOSE WITH DIETARY REQUIREMENTS OR FOOD ALLERGIES,  
PLEASE ASK FOR THE MANAGER BEFORE ORDERING**



## POSTRES DESSERTS

### **DULCE DE LECHE CHEESECAKE (OLD CLASSIC) £4.95**

Creamy soft cheesecake drizzled with Argentine dulce de leche, a milk toffee spread, served with Chantilly cream and berries

### **HOME MADE ARGENTINE RICE PUDDING £4.50**

With cinnamon, raisins, served with blue berries and walnut. Served hot.

### **CHOCOLATE & CARAMEL BROWNIE (VG & GF) £5.25**

With orange sorbet and fresh fruits

### **ANGLO-ARGENTINO £5.35**

1/2 Chocolate caramel brownie, drizzled with chocolate sauce, served with Vanilla Ice Cream, 1/2 Dulce De Leche Cheese cake with fresh fruit

### **CHURROS CON DULCE DELECHE £5.25**

SPANISH CARAMEL FILLED Churros with Madagascar Vanilla ice-cream and chocolate sauce

### **WARM STICKY TOFFEE PUDDING £5.25**

Toffee sauce and vanilla ice cream

### **SELECTION OF CONTINENTAL CHEESE £5.50**

Grapes, homemade chutney & biscuits

### **SELECTION OF SEASONAL DAIRY ICE CREAM £1.50 per scoop**

Please ask about the flavours

## HOT DRINK CAFE

### **COFFEE**

**Espresso £1.60**

**Cortado Espresso with Hot Milk £1.85**

**Double Espresso £2.25**

**Americano £2.50**

**Flat White £2.65**

**Cappuccino £2.75**

**Latte £2.85**

**Café Buenos Aires £3.25**

Hot chocolate with espresso, whipped cream

**Hot chocolate £2.85**

**Liquor Coffee £5.25**

(Decaffeinated options available)



## **TE TEAS**

<b>Scottish Breakfast Blend Tea</b>	<b>£2.25</b>
<b>Ché Mate (Famous Argentine Tea )</b>	<b>£2.45</b>
<b>Assam</b>	<b>£2.35</b>
<b>Bengal</b>	<b>£2.35</b>
<b>Decaffeinated</b>	<b>£2.35</b>
<b>Darjeeling</b>	<b>£2.35</b>
<b>Earl Grey</b>	<b>£2.35</b>
<b>Green Tea</b>	<b>£2.35</b>
<b>Herbal Teas</b>	<b>£2.35</b>
Peppermint & Camomile	



## **HOLA BIENVENIDOS A BUENOS AIRES**

You probably have guessed it from our name; yes we are East Lothian's first Argentine Inspired Restaurant. We know that a lot of meat lovers are desperate for a good steak, so we decided to create this place where you could hang out with friends and family, eat good quality, affordable food. We have dreamed of capturing the true flavours of Argentine & South America; from the homemade traditional dishes to most exquisite dry aged steak, and the 'Nuevo' – dishes inspired by modern cooking, innovation & creativity, are featured in our menu.

We have carefully selected few of the best Argentine wine to match your dishes. A classic food and wine combination, Malbec and a juicy steak truly is a match made in heaven, and nothing quite beats a good old Argentinian steak and wine night, we call it "wining and dining". Pick your Malbec without hesitation at Buenos Aires. Buen provecho.