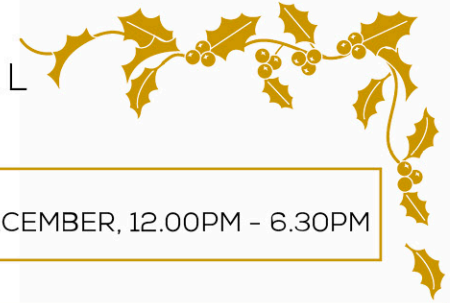


BUENOS AIRES

ARGENTINIAN GRILL



CHRISTMAS DAY DINNER MENU 2021 AVAILABLE ON CHRISTMAS DAY, 25TH DECEMBER, 12.00PM - 6.30PM

PARA PICAR WHILE YOU WAIT

PAN RUSTICO
selection of rustic bread
with homemade chimicurri sauce
OR
ARGENTINE WINTER BEEF TEA

ENTRANTES - STARTERS

LOBSTER BISQUE SOUP
served with warm bread roll & butter

TACOS DE SUADERO
slow cooked beef brisket, salsa roja, pickled shallots,
lime, cilantro

CANGREJO FRITO
deep fried soft shell crab with chilli garlic seasoning,
salsa criolla, samphire and lime

GRILLED BONE MARROW WITH KING
PRAWN ON SOURDOUGH

GALICIAN OCTOPUS
A silky avocado cream, fresh kiwi fruit
and piquant picada

STEAK TARTARE
A classic French delicacy. Thinly sliced fillet steak
with capers, shallot, parsley, Worcestershire sauce,
served with rocket leaves & sourdough bread

CHEF'S PALATE CLEANSING SORBET

MAIN COURSES

CHARGRILLED CHATEAUBRIAND
succulent meat promises a full flavoured treat,
grilled baby leek, chestnut mushroom,
pommes anna & bordelaise

EAST LOTHIAN TURKEY CROWN
roasted with lemon, parsley & thyme.
served with yorkshire pudding, baby carrots,
brussels sprouts, sage & onion stuffing,
home made gravy & cranberry relish

BORDERS RACK OF LAMB
asparagus custard, dauphinoise potato & lamb jus

HIGHLAND VENISON
red cabbage, horseradish & chive mash,
truffle hazelnut crumbs and raisin & malbec jus

BRAISED ARTICHOKE BARQUOLE (V)
broad beans, wild mushrooms, barigoule sauce,
fresh truffle

POSTRES - DESSERTS

WARM CHRISTMAS PUDDING
served with warm brandy sauce & zesty lemon curd

HOMEMADE ARGENTINE RICE PUDDING
with walnuts & blueberry

HOMEMADE BUDÍN DE PAN
bread & butter pudding,
served with Cornish clotted cream

COCONUT PANACOTTA
macerated raspberry, almond granola

2 COURSES CHRISTMAS DAY DINNER
FOR £44.95 PER PERSON

3 COURSES CHRISTMAS DAY DINNER
FOR £49.95 PER PERSON

SERVICE BETWEEN 12.00PM- 8.00PM
info@buenosairescafeandgrill.co.uk
0131 6657998

SALUD!