

STARTERS

CONNEMARA ROCK OYSTERS

(2 UNITS): 8

Served with rhubarb vinegar mignonette, lime, Tabasco.

HAMACHI TIRADITO | 14

PERUVIAN NIKKEI INSPIRED

Thinly sliced raw hamachi | Peruvian yellow chilli (ají amarillo) & citrus dressing

CRISPY ARGENTINE RED PRAWNS |

16

Light crispy batter | tamarind ketchup | Nikkei slaw

FIRE-GRILLED MARINATED VEGETABLES | 12

Wood-fired sweet peppers | smoky aubergine | artichoke hearts | aged olive oil | sea salt flakes | flat bread

PROVOLETA GRILLED CHEESE | 16

GLUTEN-FREE OPTION AVAILABLE WITHOUT HOUSE BREAD)

Traditional Argentine entrée: grilled provolone cheese with sun-dried tomatoes.

BUÑUELOS DE RED CHARD | 15

Organic Mill House Farm red chard fritters | garlic aioli | fresh lemon

EMPANADAS: TYPICAL ARGENTINE TURNOVER

BEEF EMPANADAS | 14

Hand-cut beef | peppers | onions salsa llajwa

HUMITA EMPANADAS | 14



Creamed sweetcorn | béchamel | Fontina cheese | salsa llajwa

CHICKEN EMPANADAS | 14

Pulled chicken | peppers | onions | salsa llajwa



CHEESE & ONION EMPANADAS | 14

Fontina cheese | onions | Torrontés wine | salsa llajwa

STARTERS TO SHARE

CONNEMARA ROCK OYSTERS 6 (½ DOZEN) | 24

Served with rhubarb vinegar mignonette, lime, Tabasco.

CHORIZO Y MORCILLA | 18

A traditional Argentine parrilla starter known as El Matrimonio | chorizo criollo, Argentina's classic fresh grill chorizo | morcilla, soft, rich and deeply savoury |

1810 EMPANADAS | 20

Pick any 4 from our empanadas selection | salsa llajwa





ARGENTINIAN
INFLUENCED CUISINE
IRISH BEEF

A R G E N T I N E S T Y L E C H A R G R I L L E D S T E A K

BLACK ANGUS 	CHOOSE ONE SIDE	CHOOSE YOUR SAUCE												
<p>DRY-AGED FOR 28 DAYS OR + PLUS</p> <table border="0"> <tr> <td>STRIPLOIN</td> <td>350G</td> <td>40</td> </tr> <tr> <td>RIB-EYE</td> <td>300G</td> <td>48</td> </tr> <tr> <td>FILLET</td> <td>250G</td> <td>55</td> </tr> <tr> <td>T BONE</td> <td>600G</td> <td>50</td> </tr> </table> <p>SELECTED FOR MARBLING AND FLAVOUR</p>	STRIPLOIN	350G	40	RIB-EYE	300G	48	FILLET	250G	55	T BONE	600G	50	<p>1-HAND-CUT FRIES FROM MARIS PIPER POTATOES</p> <p>2-BONE MARROW MASHED POTATOES</p> <p>3-SEASONAL VEGETABLES</p> <p>4-SEASONAL SALAD</p>	<p>1- CHIMICHURRI (ARGENTINA)</p> <p>2-SALSA CRIOLLA (ARGENTINA)</p> <p>3-CHARCOAL BUTTER (SIGNATURE)</p> <p>4-GARLIC BUTTER (CLASSIC)</p> <p>5-PAMPA'S BUTTER (SIGNATURE)</p> <p>PAMPEANO IS A BLEND OF HERBS AND SPICES THAT INCLUDES PARSLEY, GARLIC, OREGANO, BLACK PEPPER, SMOKED PAPRICA</p>
STRIPLOIN	350G	40												
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<p>EXTRAS SIDE</p> <p>SAUTÉ ONIONS €5</p> <p>SAUTÉ MUSHROOMS €5</p> <p>BEER BATTERED ONION RINGS €7</p>	<p>ENHANCE YOUR STEAK WITH EXTRA SIDES AVAILABLE FROM THE SIDES SECTION.</p>	<p>ADD AN EXTRA SAUCE 3</p>												

S U R F & T U R F

<p>ADD A SELECTION OF ARGENTINE WILD RED PRAWNS + 8</p>	<p>ADD HALF LOBSTER, IDEAL TO PAIR WITH YOUR FAVORITE STEAK + 28</p>
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O U R B E E F

TELLS A STORY OF ARGENTINIAN PASSION AND IRISH EXCELLENCE.

OUR BEEF IS SELECTED WITH A STRONG FOCUS ON QUALITY, CHARACTER, AND CONSISTENCY. WE WORK WITH TRUSTED PRODUCERS AND SUPPLIERS FROM IRELAND AND BEYOND, CHOOSING CUTS FOR THEIR FLAVOUR, MARBLING, AND PERFORMANCE. BEHIND EVERY CUT IS CRAFTSMANSHIP, CARE, AND RESPECT FOR THE PRODUCT.





ARGENTINIAN
INFLUENCED CUISINE

SIGNATURE MAINS

LOMO 1810 | 48

A CLASSIC ARGENTINE FILLET DISH,

Local Angus fillet medallions | melted cheese | crispy pancetta | roasted red pepper | crispy fried egg | Parisienne potatoes | fresh watercress

FREE RANGE ORGANIC CHICKEN | 29

Wood-fired supreme of chicken | Reduction red wine sauce

Choice of hand cut-fried Maris Piper potatoes or bone marrow mash potatoes

FIRE-GRILLED PROVOLETA | 32

Charred Tomatoes | Peppers | Aubergine | Mushrooms | Artichoke Heart |

FISH

SWORDFISH STEAK | 38

Charcoal-grilled swordfish | criolla salad | ají amarillo sautéed potatoes |

SWORDFISH | PERUVIAN-INSPIRED A LO MACHO | 52

Grilled swordfish steak | calamari | grilled octopus | prawns | scallops | golden sautéed potatoes | ají amarillo seafood sauce



ARGENTINIAN - INFLUENCED CUISINE



ARGENTINIAN
INFLUENCED CUISINE

EXTRA SIDES

WARM SIDES

HAND CUT-FRIED MARIS PIPER POTATOES | 6

BONE MARROW MASH POTATOES | 7

ROASTED POTATOES | 8

SAUTÉ BABY POTATOES | 6

INCA PATATAS BRAVAS | 8

SEASONAL VEGETABLES | €6

SAUTÉ ONIONS | €5

SAUTÉ MUSHROOMS | €6

BEER BATTERED ONION RINGS | €7

CHARGRILLED ARTICHOKE HEARTS | 8

olive oil | lemon | parmesan

COLD SIDES

HOUSE SALAD | | €6

mixed leaves | crisp seasonal salad | olive oil house dressing

FIRE-ROASTED RED PEPPER SALAD | 6.5

garlic | olive oil

SLICED GRILLED AUBERGINE ESCABECHE | 7.5

garlic & herb dressing | olive oil | vinegar

1810 SALAD | €10

palm hearts | tomatoes | grated carrots | olives | red onion | peppers | crispy lettuce



ARGENTINIAN - INFLUENCED CUISINE