

## 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

#### UCHI KURI SQUASH & ROASTED CORN SOUP | 12

Smoked Bacon | Crispy Cancha Corn |  
Quiquirimichi dressing



#### PROVOLETA GRILLED CHEESE | 16

GLUTEN-FREE OPTION AVAILABLE WITHOUT HOUSE  
BREAD)

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

### EMPANADAS: TYPICAL ARGENTINE TURNOVER

#### CHICKEN EMPANADAS | 14

Pulled chicken | peppers |  
onions | salsa llajwa

#### BEEF EMPANADAS | 14

Hand-cut beef | peppers | onions  
salsa llajwa



#### CHEESE & ONION EMPANADAS | 14

Fontina cheese | onions |  
Torrontés wine | salsa llajwa



#### HUMITA EMPANADAS | 14

Creamed sweetcorn | béchamel |  
Fontina cheese | salsa llajwa

## STARTERS TO SHARE

### CONNEMARA ROCK OYSTERS 6 (½ DOZEN) | 24

RHUBARB VINEGAR MIGNONETTE | LIME | TABASCO

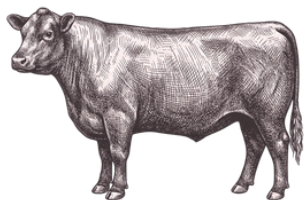
#### CHORIZO & MORCILLA FOR 2 | 18

Known in Argentine parrilla  
tradition as “The Marriage”:  
grilled chorizo criollo with  
morcilla, a soft Argentine  
black sausage | parrilla  
classic

#### 1810 EMPANADAS FOR 2 | 20

Pick any 4 from our  
empanadas selection |  
salsa llajwa





## ARGENTINE STYLE CHARGRILLED STEAK

| BLACK ANGUS  | CHOOSE ONE SIDE                                                       | CHOOSE YOUR SAUCE                                                                                            |
|-----------------------------------------------------------------------------------------------|-----------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|
| DRY-AGED FOR 28 DAYS OR + PLUS                                                                |                                                                       |                                                                                                              |
| STRIPLOIN 350G 43                                                                             | 1-HAND-CUT FRIES FROM MARIS PIPER POTATOES                            | 1- CHIMICHURRI (ARGENTINA)                                                                                   |
| RIB-EYE 300G 48                                                                               | 2-BONE MARROW MASHED POTATOES                                         | 2-SALSA CRIOLLA (ARGENTINA)                                                                                  |
| T BONE 600G 55                                                                                | 3-SEASONAL VEGETABLES                                                 | 3-CHARCOAL BUTTER (SIGNATURE)                                                                                |
| FILLET 250G 55                                                                                | 4-SEASONAL SALAD                                                      | 4-GARLIC BUTTER (CLASSIC)                                                                                    |
|                                                                                               | ENHANCE YOUR STEAK WITH EXTRA SIDES AVAILABLE FROM THE SIDES SECTION. | 5-PAMPA'S BUTTER (SIGNATURE)                                                                                 |
|                                                                                               |                                                                       | PAMPEANO IS A BLEND OF HERBS AND SPICES THAT INCLUDES PARSLEY, GARLIC, OREGANO, BLACK PEPPER, SMOKED PAPRICA |
|                                                                                               |                                                                       | ADD AN EXTRA SAUCE 3                                                                                         |
| <b>JOHN STONE BEEF</b><br><i>Suppliers of quality Irish produce</i>                           |                                                                       |                                                                                                              |
| PICANHA 300G 35                                                                               |                                                                       |                                                                                                              |
| CHEF SECRET LOIN 400G 42                                                                      |                                                                       |                                                                                                              |
| <b>EXTRAS SIDE</b>                                                                            |                                                                       |                                                                                                              |
| SAUTÉ ONIONS   €5                                                                             |                                                                       |                                                                                                              |
| SAUTÉ MUSHROOMS   €6                                                                          |                                                                       |                                                                                                              |
| BEER BATTERED ONION RINGS   €7                                                                |                                                                       |                                                                                                              |
| CHARGRILLED TENDERSTEM   €8                                                                   |                                                                       |                                                                                                              |
| BÉARNAISE EMULSION   CRISPY ONIONS                                                            |                                                                       |                                                                                                              |

## SURF & TURF

|                                                    |                                                                  |
|----------------------------------------------------|------------------------------------------------------------------|
| ADD A SELECTION OF ARGENTINE WILD RED PRAWNS + 8.5 | ADD HALF LOBSTER, IDEAL TO PAIR WITH YOUR FAVORITE STEAK + 29.50 |
|----------------------------------------------------|------------------------------------------------------------------|





## SIGNATURE MAINS

### BIFE A CABALLO | 42

A CLASSIC ARGENTINE DISH

John Stone Artisan Sirloin Cut | two fried eggs | crispy bacon | roasted peppers

### STEAK AND LOBSTER | 55

#### JOHN STONE DRY-AGED LOIN STEAK & IRISH BLUE LOBSTER

180g steak cut from the rump end of the sirloin, | half Irish Blue Lobster | Lobster Américaine sauce

### FREE RANGE ORGANIC CHICKEN | 29

Wood-fired supreme of chicken | charred chicken jus & lemon  
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

### JOHN DORY FILLET | 40

Brazilian Moqueca Sauce | Clams | Coconut Rice | Lime Aioli

### HALIBUT | 45

halibut fillet | peruvian ají amarillo sauce | sautéed potatoes |  
criolla salad

### HALIBUT PERUVIAN-INSPIRED A LO MACHO | 54

halibut fillet | prawns | scallops | golden sautéed potatoes | A  
rich, spicy Peruvian seafood “A lo Macho” sauce |



## 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

**SMOKED CAESAR SALAD | 12**  
Romaine lettuce | smoked Caesar dressing | crispy bacon |  
rustic croutons | Parmigiano-Reggiano

**1810 SALAD | €10**  
palm hearts | tomatoes | grated carrots | olives | red  
onion | peppers | crispy lettuce

