

Z · O · I · L · O  
C O C I N A A R G E N T I N A

APERITIF & SNACKS

"Mr. Hendricks's" £14.90

*Hendricks's gin, cucumber, egg white, mint & lemon*

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Gordal olives, orange & criolla sauce £6.90  
Crab croquettes, grilled peppers & pickled jalapeños £10.90  
Our bread selection, salted butter & salsa verde £4.90

Starters

Hand cut beef, grilled peppers, onions & olives empanadas £11.90  
In-house Charcuterie (salami, pancetta & pork shoulder) pickles & toast £16.90  
PROVOLETA | Baked Provolone cheese, almonds & oregano honey £12.90  
Burrata di buffala, marinated courgettes, toasted hazelnuts, gordal olives & basil £16.90  
Carpaccio, shimeji & chestnuts mushrooms, honey, mustard, Pecorino £17.90  
Grilled Hand Dived Scallop, white asparagus, raw fennel, & roe sabayon £18.90  
Sea Bream ceviche, "aji amarillo", avocado, pickled kohlrabi & coriander £19.90  
Grilled Veal Sweetbreads, cauliflower, lemon curd, chives & roast mushrooms jus £25.90

Main Courses - From the Grill

Bife Ancho | Rib Eye & our chimichurri sauce – ARG 400g - £49.90  
Bife Angosto | Glazed Sirloin, pancetta, shallots & tarragon jus – ARG 400g - £47.90  
Centro de Lomo | Chateaubriand & classic béarnaise – ARG 300g - £64.90  
Cuadril | Heart of Rump, whole grain mustard & green peppercorn sauce ARG 250g - £29.90  
Landes Chicken breast, Roscoff onions, wild garlic, morels & chicken jus £31.90  
Grilled Octopus, squid rice, coriander & chilli, saffron aioli £32.90  
Wild Sea Bass, white asparagus, mussels, capers & brown crab sabayon £44.90  
Ricotta & artichokes tortellini, braised artichokes, grilled lemon beurre blanc & mint £24.90

Side dishes

Hand cut chips Provenzal £6.90  
Our cauliflower & cheese but with Comte & peanut butter £8.90  
Market greens leaves, pickled shallots & chives vinaigrette £6.90  
Green asparagus, sauce Gribiche & Pecorino £10.90  
Potato & braised Hispi cabbage gratin £8.90

Desserts & Cheese

Dulce de leche Crème Brûlée & "banana split" £9.90  
Chocolate & salted caramel pavè, passion fruit, oats £12.90  
Rhubarb & almond frangipane tart, Chantilly cream £10.90

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Selection of cheeses, apple chutney & Sourdough toast £16.90

Comte – Cow, Hard, France | Selles sur Cher– Goat, Soft, France  
Fourme d'Ambert Blue, Cow, Semi Hard, France | Ashcombe – Cow, Semi Hard, England

Those with dietary requirements or food allergies, please ask for the Manager before ordering  
An optional 15% service charge will be applied to your bill. All prices include VAT