



Menu



Argentine Grill



**BUEN
AYRE**

HACKNEY

Broadway Market - London E8 4QJ

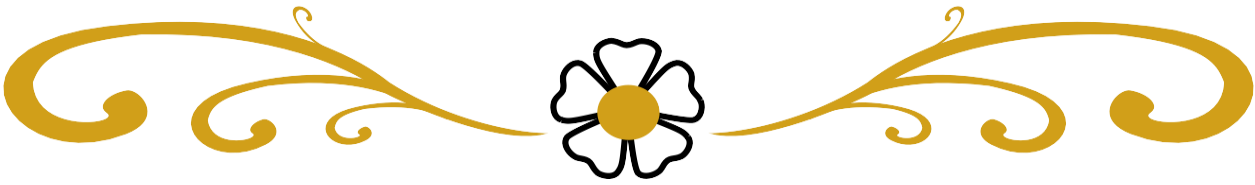


www.buenayre.co.uk

info@buenayre.co.uk

[@buenayrerestaurant](https://www.instagram.com/buenayrerestaurant)

Tel.: 0730 609 6713



ENTRADAS

starters

-  **Panera con untable de Manteca y Queso Azul (primera complementaria)** £5
Breadbasket with a blue cheese and butter spread (first one is complementary)
-  **Olivas** £6
Olives
- Chorizo Pincho a la Sidra (1/2 porción)** £9
Chorizo cooked in cider sauce (1/2 portion)
-  **Berenjena al Escabeche** £9
Marinated aubergine
-  **Pimientos de Padrón** £9
Padrón pepper
- Txistorra** £8
Grilled semi-cured pork sausage spiced with paprika
-  **Matrimonio** £9
1 traditional Argentine-style grilled pork sausage + 1 grilled black pudding
- Lengua a la Vinagreta** £10
Marinated ox tongue
-  **Espárragos Fritos** £13
Pan-fried asparagus
-  **Empanadas (*2) (carne suave - carne picante – pollo – caprese - jamón y queso taleggio)**  £10
Empanadas (beef - spicy beef – chicken - ham & taleggio cheese - mozzarella, tomato & basil)
- Provoleta** £10
Grilled Provolone cheese
-  **Croquetas Caseras (queso & espinaca o queso y jamón o mixtas)** £10
Homemade croquettes (cheese & spinach or cheese & ham or a mix)*
*contains eggs
-  **Mollejas (½ porción)** £12
Grilled sweetbreads (1/2 portion)
- Burrata di Buffala con Tomate Grillado y Tostada** £16
Buffala burrata with grilled tomato and toast
- Choripán** £10
*Grilled sausage sandwich with a choice of sauces: **Chutney** (Apple, onion, green pepper & chili chutney) or **Pebre** (Coriander, chili, tomato, peppers, onion, garlic, vinegar & lemon) or **Chimichurri***

 Plato vegetariano
Vegetarian dish

 **Favoritos Argentos**
Argentinian Favourites

PRINCIPALES

Main courses

***Note:** All our steaks are prime Argentine beef,
free-range and grass-fed, unless stated otherwise.

Chorizos Criollos (*2) con guarnición £ 11.5
*Grilled Argentine-style pork sausages (*2) with garnish*

★ **Mollejas** £22
Grilled sweetbreads

Brocheta de Carne y Verduras £19
Grilled Argentine beef and vegetable skewers

Bife de Cuadril (10oz) £22
Grilled Argentine rump steak (10oz/280g)

★ **Entraña** £22.5
Grilled, prime Argentine skirt (recommended point: medium)

★ **Vacio (10oz/300g)** £20
Grilled Argentine flank steak (10oz/300g)

★ **Churrasco (10oz/280g)** £23
Grilled Argentine sirloin steak (10oz/280g)

★ **Bife de Chorizo Grande (15oz/425g)** £38
Grilled Argentine sirloin steak (large) (15oz/425g)

Bife Ancho (10oz/280g) £25
Grilled Argentine rib-eye steak (10oz/280g)

Bife Ancho (14oz/397g) £37.5
Grilled Argentine rib-eye steak (14oz/397g)

Bife de Lomo (10oz/284g) £39.5
Grilled Argentine fillet steak (10oz/284g)

Bife de Lomo (10oz/284g) con Salsa de Queso Azul Stilton £44
Grilled Argentine fillet steak (10oz/284g) served with blue Stilton sauce

PARRILLADAS *(Minimo 2 personas)*

GRILLS (Minimum 2 people!)

**Add black pudding to any parrillada for just £3!*

Parrillada Deluxe (price per person, minimum two people)

Includes one Argentine prime steak of your choice and one Argentine Style Pork Sausages per person + Provolone Cheese to share served on a portable grill.

Prime Steaks: (we recommend Sirloin & Rib-eye)

- Sirloin (425g) £41
- Rib-eye (397g) £45
- Fillet (284g) £47

Parrillada Buen Ayre (price per person, minimum two people)

£36.5 p/p

Selection of prime grilled meats cuts (may include Flank Steak & Short Ribs) + Argentine Style Pork Sausage + Sweetbreads

**Please, ask for availability.*

Parrillada Mixta (price per person, minimum two people)

£35 p/p

Selection of prime grilled meats (may include flank steak & short rib) + Argentine Style Pork Sausage + Provolone Cheese + **Pesto** Stuffed Mushrooms

contains nuts

**Please, ask for availability.*

***Note:** Cooking large chunks of meat on a grill takes time.

Because all our cuts are grilled to order, there may be some waiting time involved. If concerned about this, please ask your waiter how long your **parrillada** may take.

PLATOS VEGETARIANOS

Vegetarian & Vegan options

- v Hongos a la parrilla con Pesto* y guarnición** £13
Two grilled vegan pesto-stuffed mushrooms w/ garnish
**pesto contains nuts*
- v Wrap de Queso Halloumi a la parrilla con brocheta de verduras y Hummus** £18
Grilled Halloumi cheese wrap & vegetable skewers with hummus

ENSALADAS

Salads

- ✓ **Ensalada Caprese con Vinagreta de Pesto*** £9.5
*Garlic, tomato, mozzarella & basil salad with a pesto vinaigrette *contains nuts**
- ✓ **Ensalada Mediterránea** £12
Mix of lettuce, seeds, feta cheese, cherry tomatoes & Goji berries with a balsamic reduction

GUARNICIONES

Sides

- ✓ **Papas Fritas** £5.5
French fries
- ★ ✓ **Papas Fritas a la Provenzal** £6.5
French fries seasoned with fresh garlic and parsley
- ✓ **Papas Fritas con Aioli** £6.5
French fries with aioli
- ✓ **Ensalada de Rúcula y Ajo** £8
Rocket & garlic salad
- ✓ **Ensalada verde** £10
Green salad
- ✓ **Ensalada de Tomate y Cebolla** £9
Tomato and onion salad
- ✓ **Ensalada Mixta** £10
Lettuce and tomato salad

SALSAS

Sauces

- Salsa Chutney** £3
Green apple, red apple, white onion, red onion, green pepper & chilli chutney
- Salsa Pebre** £3
Coriander, chilli, tomato, red pepper, green pepper, red onion, garlic, white vinegar & lemon
- Salsa de Queso Azul** £5
Creamy blue Stilton cheese sauce
- Salsa Peppercorn** £5
*Beef bones, red wine, leeks, onions, garlic, carrots, rosemary, shallots, brandy, green pepper corn
Double cream & corn flour*

POSTRES

Dessert

Brownie de Chocolate tibio con Helado de Vainilla <i>Warm chocolate Brownie with Vanilla Ice Cream</i>	£10
Affogato <i>Vanilla Ice Cream drowned in a shot of hot Espresso</i>	£8
Don Pedro <i>Vanilla Ice Cream flavoured with nuts and Whiskey</i>	£12
★ Panqueques de Dulce de Leche con Helado de Vainilla <i>Pancakes filled with Dulce de Leche & served with Vanilla Ice Cream</i>	£8
★ Flan Casero con Crema/Dulce de Leche/Mixto <i>Homemade Crème Caramel with Whipped Cream/Dulce de Leche/Both</i>	£8
Helado (2 bochas): Dulce de Leche, Chocolate, Vainilla, Frutilla, Limón <i>Ice Cream (2 scoops): Dulce de Leche, Chocolate, Vanilla, Strawberry, Lemon</i>	£7
★ Helado de Super Dulce de Leche (2 bochas) <i>Super Dulce de Leche Ice Cream topped with Dulce de Leche (2 scoops)</i>	£8.5

The first breadbasket is free.
The second one has a charge of £ each

Please note that an optional gratuity
of 12.5% will be added to your bill.
All tips are divided equally amongst staff.

CAFÉ Y TÉ

Coffee & Tea

Té - Manzanilla, Té Verde, Earl Gray, English Breakfast, Peperina <i>Tea - Camomile, green, grey, breakfast, peppermint</i>	£2.95
Espresso 	£3.3
Espresso Descafeinado  <i>Decaffeinated Espresso</i>	£3.3
Espresso Doble  <i>Double Espresso</i>	£3.8
Cortado  <i>Espresso with drop of milk</i>	£3.3
Café Con Crema y Canela  <i>Espresso with cream & cinnamon</i>	£3.5
Café Con Leche  <i>Coffee with milk</i>	£3.5
Cappuccino  <i>Espresso, steamed milk, and frothy milk foam</i>	£3.5

CAFÉ CON LICOR

Liqueur Coffees

Carajillo  <i>Espresso with Brandy</i>	£7
Xeneise  <i>Espresso with Amaretto</i>	£7
Espresso Martini  <i>Vodka, Tia Maria, Coffee & Sugar</i>	£12
Almirante Brown  <i>Espresso with Bailey's</i>	£7
Irlandés  <i>Irish coffee</i>	£7



BEBIDAS SIN ALCOHOL

Non-Alcoholic drinks

Coca Cola	£3.5
<i>Classic/Diet/Zero (330ml)</i>	
Tónica o Limonada	£3
<i>Tonic Water or (Lemonade Can)</i>	
Agua Mineral	£5.5
<i>Mineral Water Still/Sparkling (750ml)</i>	
Jugos (Naranja/Manzana/Mezcla Bayas/Arandanos Rojos)	£4
<i>Juices: Orange/Apple/Mix Berries/Cranberry (250ml)</i>	



CERVEZAS Y SIDRAS

Beers & Ciders



Peroni	£4.5
<i>Non-alcoholic beer (0%)</i>	
Cerveza Lowrise	£5.9
<i>Lowrise Can (330ml) – ABV Happy Craft Lager – Gluten Free – Local (4%)</i>	
Buenos Ayres Golden o Dark	£5.9
<i>330ml – Golden Ale or Dark Lager Argentina (4,8%)</i>	
★ Quilmes	£5.9
<i>340ml – Lager – Argentina (4,9%)</i>	
Aspall Draught Cyder	£6
<i>Crisp, medium dry apple cider. Crafted at the original Cyder House, Suffolk (4%)</i>	



LICORES Y TRAGOS

Spirits & Liquors



Gin Beefeater	25ml/50ml	£7	£10	Tia Maria	25ml/50ml	£7	£10
Jose Cuervo Tequila	25ml/50ml	£7	£10	Brandy Three Barrels	25ml/50ml	£7	£10
Smirnoff Vodka	25ml/50ml	£7	£10	Cognac Hennessy	25ml/50ml	£7	£10
Bailey's	25ml/50ml	£7	£10	Jack Daniel's Whiskey	25ml/50ml	£7	£10
Sambuca	25ml/50ml	£7	£10	Jameson's Whiskey	25ml/50ml	£7	£10
Amaretto Disaronno	25ml/50ml	£7	£10	Bells Original	25ml/50ml	£7	£10
Cointreau	25ml/50ml	£7	£10	Luxardo Limoncello	25ml/50ml	£7	£10
Havana Club Original White Rum	25ml/50ml	£7	£10	Bowmore Single Malt	25ml/50ml	£8.5	£12
Havana Club Dark Rum	25ml/50ml	£7	£10	Fernet Branca	25ml/50ml	£7	£10
				Dessert Wine	25ml/50ml	£6	£9



TRAGOS DE AUTOR

Cocktails



Espresso Martini	£12
<i>Vodka, Tia Maria, Coffee & Sugar</i>	
Aperol Spritz	£10
<i>Aperol, Prosecco & Soda Water</i>	
Ferroviano	£10
<i>Fernet, Martini Rosso & Tonic Water</i>	
Fernet Con Coca	£10
<i>Fernet Branca with Coca Cola</i>	
Gin & Tonic	£10
<i>Gin with Lemon Tonic Water</i>	
Negroni	£10
<i>Gin, Campari Vermouth & Slice of Orange</i>	
Campari con Naranja	£9
<i>Campari & Orange Juice Ice</i>	



TRAGOS DE AUTOR

Mocktails



Virgin Cosmopolitan Mocktail	£8
<i>Reduced sugar Cranberry juice, squeezed lime juice, sparkling water & Orange juice</i>	
Sunrise Mocktail	£8
<i>Alcohol-free sparkling wine, Orange juice & Grenadine</i>	



VINOS DESALCOHOLIZADOS

De-Alcoholised Wines



Zolo – Sauvignon Blanc

Bottle £20

Pale, light yellow with tints of green. Expressive nose of tropical fruit, pineapple and pear with some white flowers. Light body and intense acidity, that brings a nice refreshing finish.

El Jarillal, Alto Agrelo, Lujan de Cuyo, Mendoza.

By the Glass –

125ml

175ml

250ml

£4

£5.70

£7

Nozeco – Fine Sparkling

Bottle £12

Natural Grape profile with fine & Elegant bubbles. Less than 0.5 % Vol. Suitable for Vegans.

By the Glass

£4



VINOS TINTOS

Red Wines



***Note:** A **corkage** charge of £21 will be added for each bottle brought in by customers

POR VASO:

By the Glass

125ml

175ml

250ml

By the Glass – Pequeña Vasija Malbec

£7.5

£9

£11

By the Glass – Old Vines Cabernet Sauvignon

£8

£10

£13

BOTELLAS: (Bottles)

Pequeña Vasija – Malbec £28

A smooth, elegant Malbec with aromas of wildflowers, pepper, morello cherries and strawberries, and red fruit flavours. Easy to drink on any occasion.

Old Vines – Cabernet Sauvignon £31.5

Full yet with an intense red ruby color and concentrated juicy berry fruit aromas that lead into flavours of blackberry and red currant fruit with well-balanced, smooth tannins. Hints of vanilla, cocoa and sweet oak appear on the finish.

Las Nubes, Malbec £38.5

Fruity with notes of plum, raisins and pepper, with oaky vanilla and toasted aromas. Intense structure, soft tannins and balanced finish.

Trumpeter Syrah £44.5

Brilliant bright purple wine with full, rich black fruit and a touch of roasted coffee aromas. A long and lingering finish, with ripe, velvety tannins.

Trumpeter, Malbec £44.5

*A fragrant aroma of fruity plum & spices.
Great body, intense tannins & velvety after taste.*

Famiglia Bianchi - Malbec Orgánico £45

An intense, deep purplish wine with a delightfully fresh scent. This sweet tasting wine, with its fruity notes, has a very good balanced & elegant finish.

Dominio Malbec £48

Clear garnet red with violet reflections. Fruity aromas such as plum stand out, also violet and a spicy hint of liquorice. In the mouth the typically of the varietal is presented with flavours of black fruit, juicy, fresh and with balanced acidity.

Rutini Cabernet Malbec £48

Intense ruby red wine, with violet hues. Harmonious and balanced, this complex wine has good body and structure and very nice tannins.

Bianchi Particular - Cabernet Franc £56.5

A deep red wine with amazing purple hues of great intensity. Great structure and volume with sweet tannins. It is succulent, elegant, and has a balanced acidity. An excellent persistent and harmonious finish.

Tukma Gran Corte 2018 £75

A high-altitude Grand Blend of 65% Malbec, 20% Tannat, 15 % Cabernet with an intense red colour. Long and harmonious finish, where the three varieties amalgamate perfectly.

Rutini Cabernet Franc £80.5

With strong hints of berries and smokey spices, this elegant wine is dry, rounded and fluid. It is well worth a try

VINOS BLANCOS

White Wines

POR VASO: By the Glass

	125ml	175ml	250ml
Pequeña Vasija - Sauvignon Blanc	£6.5	£8.5	£10.5

BOTELLAS: Bottles

<u>Pequeña Vasija - Sauvignon Blanc</u>	£26.5
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A pleasant white blend with aromas of peaches, pink grapefruit, citrus, jasmine, and a hint of minerals. The taste is fresh, with grapefruit and lemon flavours and herbaceous notes.

<u>Las Nubes Torrontes</u>	£38.5
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A white wine with greenish tones. Fresh to the nose, very fruity and fragrant. Citrus, flowers & white peach. Structured on the palate, fresh, round and balanced with a long and harmonious finish.

VINOS ROSADOS

Rosé Wines

POR VASO: (By the Glass)

	125ml	175ml	250ml
Pequeña Vasija Rosé by Rutini	£7.5	£9.75	£13.25

BOTELLAS: (Bottle)

<u>Pequeña Vasija Rosé by Rutini</u>	£34.5
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A young, fresh wine with fruity aromas reminiscent of fresh strawberries, peaches and floral touches with small scents of vanilla.

<u>Elsa Bianchi</u>	£39.5
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An intense wine of fresh aromas, citric and mineral notes, perfectly balanced with aromas of berries, and raspberries.

VINO ESPUMANTE

Sparkling Wine

<u>Villa Giuletta</u>	By the glass	£10.75
<i>Elegant and versatile wine, soft and well-balanced</i>	Bottle	£46

VINO DULCE POSTRE

Dessert Wine

<u>Finca Las Nubes Torrontes Dulce</u>	By the glass	£6.5
<i>Very fruity and aromatic. Citrus flowers and white peach.</i>	Bottle	£27.5