



Menu



Argentine Grill



**BUEN
AYRE**

HACKNEY

Broadway Market - London E8 4QJ

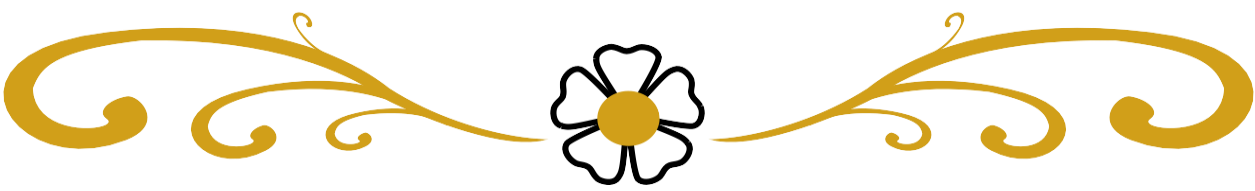


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ENTRADAS

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** £14.5
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**
Two grilled vegan pesto-stuffed mushrooms w/ garnish
**pesto contains nuts*
£13
- v Wrap de Queso Halloumi a la parrilla con brocheta de verduras y Hummus**
Grilled Halloumi cheese wrap & vegetable skewers with hummus
£18

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 – San Telmo Reserve Malbec

£8

£10

£13

BOTELLAS: (Bottles)

Pequeña Vasiya – 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.

San Telmo Reserve – Malbec

£31.5

Deep purple-red in colour, this wine offers aroma of plum. Cherry and blackberry, with notes of toast, minerals and of hint of black pepper. Smooth and round on the palate, with notes of ripe fruit. The finish is concentrated and spicy, with broad, pronounced tannins.

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 ballanced 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*

Pequeña Vasija - Sauvignon Blanc

125ml

175ml

250ml

£6.5

£8.5

£10.5

BOTELLAS: *Bottles*

Pequeña Vasija - Sauvignon Blanc

£26.5

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.

Las Nubes Torrontes

£38.5

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)*

Pequeña Vasija Rosé by Rutini

125ml

175ml

250ml

£7.5

£9.75

£13.25

BOTELLAS: *(Bottle)*

Pequeña Vasija Rosé by Rutini

£34.5

A young, fresh wine with fruity aromas reminiscent of fresh strawberries, peaches and floral touches with small scents of vanilla.

Elsa Bianchi

£39.5

An intense wine of fresh aromas, citric and mineral notes, perfectly balanced with aromas of berries, and raspberries.

VINO ESPUMANTE

Sparkling Wine

Villa Giuletta

By the glass

£10.75

Elegant and versatile wine, soft and well-balanced

Bottle

£46

VINO DULCE POSTRE

Dessert Wine

Finca Las Nubes Torrontes Dulce

By the glass

£6.5

Very fruity and aromatic. Citrus flowers and white peach.

Bottle

£27.5