Argentine cuisine is a fascinating mix of cultures, the result of a vibrant heritage and transcendental immigration history. At Zoilo we proudly embrace this cultural diversity and celebrate our tremendous passion for food.

APERITIF
Foreign Correspondent £9.45
Antica Formula, Campari, Bombay Sapphire & grapes

LUNCH SPECIAL
Ravioles de carne | Ravioles de carne, rainbow chard, chanterelles cream & Parmesan
£14.95 with a glass of wine | Everyday lunch

TO START
Aceitunas | Gordal olives & criolla sauce £3.45
Nuestro Pan | House breads & smoked cow whey butter £3.95
Provoleta | Provolone cheese, almonds & oregano honey £5.95
Morcilla | Black pudding croquettes, squid & apples £7.95
Caballa | Cured mackerel, Jerseyl royals, avocado & pickled radishes £8.95

CLASSIC EMPANADAS
Sepia | Braised cuttlefish, fennel & chorizo £4.25
De carne | Hand cut beef, grilled peppers, spring onions & olives £3.95
Espinacas & queso de cabra | Spinach, goats' cheese, raisins & pine nuts £3.45

GARDEN, SEA & LAND
Tomates | Tomatoes & grilled onions salad, burrata & wild garlic pesto £8.95
Esparragos | Duck egg & grilled asparagus, greens peas ragu & duck ham £10.95
Camarones | Prawns ceviche, monk's beard, blood orange & coriander £9.95
Pescado del dia | Red mullet, seaweed, Jerusalem artichokes, wild garlic & capers £14.95
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Panceta | Roasted Pork belly, chanterelles, plums & caramelized pistachio pesto £10.95
Caracu | Beef & bone marrow burger, braised ox cheeks, provolone, onions & pickles £9.95
Asado | Grilled Argentine flank, celeriac, Roscoff onions & nasturtium £23.95
Ojo de Bife | Classic Argentine Rib eye steak (400g) £35.95
(Served with chimichurri sauce & your choice of chips "Provenzial" or seasonal leaves salad)

DESSERTS
Chocolate mousse, honeycomb, blood orange sorbet & olive oil £8.45
Ruibarbo & estragon | Roasted rhubarb tart, mascarpone, custard & terragon £7.95
Arroz con leche | Rice pudding, muesli, mix berries compote & mango curd £11.95 (for 2 people)
Tres Leches | Milk cake, coffee foam, yogurt meringue & passion fruit £7.95
Dulce de leche | Crème Brûlée & "banana split" ice cream £7.95
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Quesos | Buchannan's cheeses, apple chutney & fruit loaf £8.95

Chef: Diego Jacquet
General Manager: Sebastien Guilleminault
Bar Manager: Davide Pastro

Aperitif hour | Monday - Friday 17:30 - 18:30

All of our game may still contain traces of shot
Those with dietary requirements or food allergies, please ask for the Manager before ordering
An optional 12.5% service charge will be applied to your bill. All prices include VAT.