

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

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, Jersey 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 día | Red mullet, seaweed, Jerusalem artichokes, wild garlic & capers £14.95

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 "Provenzal" or seasonal leaves salad)

DESSERTS

Chocolate mousse, honeycomb, blood orange sorbet & olive oil £8.45

Ruibarbo & estragon | Roasted rhubarb tart, mascarpone, custard & tarragon £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

~~~

**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.