

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

"CLASSIC ARGENTINA"  
£47.95pp

*Available in our Private Room & Main restaurant  
Minimum numbers apply*

STARTER

Selection of homemade "**empanadas**"  
(Including braised beef, cuttlefish & spinach)

MAIN COURSE

**Ojo de Bife** | Argentine Rib eye steak - 400g  
(Served with chips & chimichurri sauce for the table)

DESSERT

**Frutillas** | Strawberries & raspberries Pavlova, mango curd, basil & Fernet Branca

Petit fours  
(Vegetarian options available upon request)

Those with dietary requirements or food allergies, please ask for the Manager  
An optional 12.5% service charge will be applied to your bill.  
All prices include VAT

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"SHARING ARGENTINE TAPAS MENU"  
£43.95pp

*(Available in our Private Room & Main restaurant - Minimum numbers apply)*

**Nuestro Pan** | House breads & smoked cow whey butter  
**Provoleta** | Provolone cheese, almonds & oregano honey

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**Morcilla** | Black pudding croquettes, squid & tomato jam  
**Cangrejo** | Cornish crab, humita norteña, pickled courgettes & sorrel

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**Asado** | Grilled flank, girolle's cream, Tropea onions & nasturtium  
**Tomates** | Tomatoes & grilled onions salad, burrata & wild garlic pesto

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**Dulce de leche** Crème Brûlée & "banana split" ice cream  
**Our chocolate mousse**, honeycomb, cherries & olive oil

Petit fours

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