



INTROS

GREEN OLIVES (VG)	5
BREAD BASKET (V)	5
PADRÓN PEPPERS (VG)	7
3 CHEESE PADRÓN WITH PANCETTA	8.5
BAKED PROVOLONE WITH BREAD (V)	7

OYSTERS

HALF DOZEN 24

STARTERS

EMPANADAS (CHICKEN / BEEF / VEG) 8

Baked Argentine turnovers stuffed with your choice of filling and accompanied by empanada sauce

SHORT RIBS BAO 10.5

Steamed buns filled with shredded beef short ribs dressed in an Asian glaze

CHICKEN BAO 8.5

Steamed buns filled with chicken, dressed in an Asian glaze

CHICKEN & HAM CROQUETTES 8.5

Deep fried and served with tomato sauce, basil dressing and parmesan

MEXICAN MEATBALLS 9.5

Seasoned minced beef baked in tomato sauce with aubergine purée, parmesan cheese and red chilli pepper

SALT AND PEPPER SQUID 11

Deep Fried and toasted with chili and spring onion, dressed with sweet chilli sauce.

VENEZUELAN BRUSCHETTA (V) 8

Toasted sourdough bread topped with mixed cheese, grilled tomatoes and chimichurri

BEETROOT CARPACCIO (V) 8.5

With watercress, walnut and goat's cheese

BURRATA (V) 13.5

Served on a bed of grilled pineapple, caramelised orange and balsamic

PERUVIAN CEVICHE 12

Passion fruit infused raw fish marinated in citrus to cure, served in its own juice with ginger, dried corn and seaweed

GARLIC KING PRAWNS 13.5

Pan-fried king prawns cooked in garlic butter with fresh chilli, parsley and onion

SCALLOPS 15

Seared diver scallops with cauliflower purée, lemon garlic butter & crispy bacon

GRILLED OCTOPUS 11

Grilled and served on bed of sweet potato purée

SALMON / TUNA TARTARE 11

Finely diced raw tuna or salmon, on a bed of beetroot, mango and avocado dressed with soy sauce, lime and sesame seeds

NEW ZEALAND MUSSELS 10

Cooked in a garlic white wine sauce

JUMBO SHRIMP 15

Butterflied and grilled tasty jumbo shrimp dressed with lemon garlic butter, served with garnish salad

SASHIMI PLATTER

22.5

Raw salmon, tuna & sea bass served with pickled ginger, wasabi and soya sauce

If you have any special dietary requirements, including allergies or intolerances, please speak to your server before placing your order. We cannot guarantee the total absence of allergens in our dishes.

12.5% service charge will be added with thanks



MAINS

HERB-CRUSTED RACK OF LAMB	28.95
<i>Served with creamy mash, sautéed mushrooms and rich red wine jus</i>	
SLOW ROASTED LAMB SHANK	26
<i>Served with mashed potato and gravy</i>	
FISH STEW (MOQUECA)	23
<i>Mixed seafood and fish cooked in an aromatic tomato broth</i>	
SHORT RIBS	27.5
<i>Cooked slowly overnight until falling off the bone, served with creamy mash</i>	
MEXICAN FAJITAS (VEG - CHICKEN - PRAWN - BEEF)	18 - 21 - 23 - 23
<i>Served with a soft tortilla, peppers, onions, sour cream, salsa, guacamole and cheese</i>	
CHICKEN MILANESE	20
<i>Deep-fried breaded chicken breast with cheese, garlic butter and a side of cold potato salad</i>	
ROAST DUCK	26
<i>Breast of duck served with fondant potato and red wine duck jus</i>	
GRILLED SEA BREAM	25.95
<i>Whole sea bream, seasoned and grilled, served with a mixed salad</i>	
PAN-FRIED SEA BASS FILLET	24
<i>Served with spinach, grilled cherry tomatoes</i>	
GRILLED SALMON	24.5
<i>Served with aubergine purée, asparagus and tomato, olive and capers sauce</i>	
SEAFOOD LINGUINE	24.5
<i>Mixed seafood and fresh chili peppers with choice of tomato or creamy white wine sauce</i>	
PESTO LINGUINE & CHIMICHURRI (V)	18
<i>Grilled cherry tomatoes with mixed cheese and chimichurri</i>	
ROASTED BUTTERNUT SQUASH (V)	19.5
<i>Served with spiced quinoa, pomegranate and goat's cheese</i>	



MAINS

ROASTED HALF CHICKEN 26

Crispy-skinned herb-roasted free-range half chicken, served with Parmesan gnocchi, charred broccoli and rich rosemary chicken jus

ARGENTINIAN STEAKS

Grass-fed Aberdeen Angus served with peppercorn sauce, mushroom and grilled tomato

SIRLOIN 10 oz 36

RIBEYE 12 oz 37

FILLET 8 oz 38

CHURRASCO QUADRIL 30

Tender rump steak marinated with house-made chimichurri, chargrilled for bold flavour served with chips

SURF & TURF 50

Sirloin steak and jumbo shrimp served with mashed potato and sautéed spinach

Extra Sauces: £3

Chimichurri / Blue Cheese / Béarnaise / Garlic Butter / Peppercorn

PALOMA SPECIAL £85

IDEAL FOR SHARING

100Z SIRLION STEAK
HALF A ROAST CHICKEN
2 LAMB CUTLETS
JUMBO SHRIMP

PLUS A CHOICE OF TWO SIDES & TWO SAUCES

CLASSIC CHEESE BURGER 17

Argentine prime beef burger with provolone cheese, served with all the trimmings and side of chips

BUTTERNUT SQUASH BURGER (V) 16

Butternut squash, goat's cheese, rocket, tomato, garlic and red chillies, served with chips

PALOMA CHICKEN BURGER 16

Breaded chicken breast, provolone cheese, avocado, tomato sauce, jalapeños, onion, and sweet chilli dressing

SIDES

CHIPS/SWEET POTATO CHIPS (VG)	5.5	MASH POTATO (VG)	5
TENDERSTEM BROCCOLI (VG)	6.5	BAKED PROVOLONE (V)	7
TOMATO SALAD (VG)	7	STEAMED SPINACH (V)	6.5
SAUTÉED MUSHROOMS (V)	7	MAC AND CHEESE (V)	8

PALOMA HOMEMADE DESSERTS

CRÉME BRÛLÉE	7.5
<i>Sweet flavours of passion fruit mixed with silky smooth vanilla custard</i>	
HOMEMADE CHEESE CAKE	8.5
<i>Caramelized milk cheese cake</i>	
ICE CREAM SELECTION	6.5
<i>Various ice cream flavours</i>	
ALMOND TART	7.5
<i>Gluten free, served with ice cream</i>	
CHOCOLATE FONDANT	7.5
<i>Served with ice cream</i>	
CHOCOLATE BROWNIE	7.5
<i>Warm chocolate brownie, served with ice cream</i>	
CHEESE BOARD FOR TWO	15
<i>Selection of cheese</i>	

DESSERT WINES

LATE HARVEST SAUVIGNON BLANC
Viña Echeverría, Valle de Curicó, CHILE

SAUTERNES
Castelnau de Suduiraut, Sauternes, FRANCE

BARROS 10 YEAR OLD TAWNY PORT
Douro, PORTUGAL

MALAMADO MALBEC BY ZUCCARDI
Mendoza, ARGENTINA

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

GRASSHOPPERS

TIRAMISU MARTINI

BRANDY, WHISKEY, TEQUILA

REMY MARTIN

REMY MARTIN XO

HENNESSY

HENNESSY XO

MONKEY SHOULDER

THE BALVENIE 12YRS

GLENMORANGIE

GLENFIDDICH

DON JULIO REPOSADO

DON JULIO BLANCO

DON JULIO 1942

CLASE AZUL REPOSADO