

Starters

- Gambas** 38.
Tiger Prawns sautéed with red chilli, garlic, paprika and basil.
- Bresaola Beef Carpaccio** 35.
Sliced air dried beef served with rocket salad and onion rings
- Spanish Octopus Leg** 48.
Grill Spanish Octopus leg marinated with paprika, sea salt, extra virgin olive oil and served with lyonnaise potatoes
- Salt and Pepper Squid Rings** 35.
Deep fried Salt and Pepper Squid Rings with garlic mayo
- Smoked Salmon Roulade** 38.
Smoked Salmon wrap with dill, cream cheese and rocket salad served with hard boil egg and chimichurri dressing

Soups and Salads

- Mushroom Soup** 28.
Creamy homemade mushroom soup with puff pastry.
- Classic Organic Caesar Salad** 28.
Crunchy organic romaine lettuce tossed in a creamy Caesar Salad dressing blended with anchovies, topped with hardboiled egg, cherry tomatoes, homemade croutons, beef bacon and grated parmesan

Pasta

- Squid Ink Linguine con Polpo** 65.
Squid Ink Linguine with grill octopus leg in a white wine garlic sauce
- Prawn Linguine with Creamy Curry Sauce** 46.
Linguine with a flavorful creamy curry sauce tossed with tiger prawns, basil, parsley and shaved parmesan
- Penne with Swedish Wagyu Meatballs** 45.
Penne with our homemade Wagyu Sweddish Meatball tossed in a creamy hearty sauce.
- Spaghetti Al Cartoccio** 48.
Spaghetti with a hearty chunky tomato sauce and mixed seafood.
- Spaghetti Sambal Hebi** 48.
Spaghetti with a spicy dried shrimp chilli paste served with prawns and green beans.

Fish, Seafood and Poultry

- Norwegian Salmon Fillet** 50.
Served with a creamy wholegrain mustard sauce and spinach
- Tandoori Seabass Fish Fillet** 52.
Tandoori spiced Seabass fillet served caramelized Onions and cucumber raita
- Pampas Seafood Platter** 88.
A combination of King Prawns, Seabass Fillet and smoked salmon
- Chicken Roulade with Mushroom** 42.
Chicken breast stuffed with mushroom, grilled and served with shallot reduction sauce with a hint of thyme

Signature Steaks

- CAAB Black Angus Beef Rib Eye** (250gm) 118. (350gm) 138.
Served with baked jacket potato
- CAAB Black Angus Sirloin** (250gm) 108. (350gm) 128.
Served with baked jacket potato
- Grilled T-Bone Steak** (500gm) 118.
Served with baked jacket potato
- Pampas Surf & Turf** 138.
Our Surf & Turf is a combination of grilled Black Angus Tenderloin and grilled King Prawn served with baked jacket potato
- Pampas Mix Grill Platter** 155.
Rib Eye (120gm), Black Angus Beef Tenderloin (120gm) and Rack of Lamb served with jacket potato.
- CAAB Black Angus Beef Tenderloin** (250gm) 128. (350gm) 148.
Served with baked jacket potato

All Steaks are served with baked jacket potatoes, please select a sauce for each steak

Choice of Sauces

Creamy Mushroom Sauce
Chimichurri Sauce
Béarnaise Sauce
Black Pepper Sauce
Whole Grain Mustard Sauce.

Meats

- Braised Beef Short Ribs** 68.
Served with creamy mash potatoes
- Braised Lamb Shank** 48.
Served with a rich and flavorful rosemary sauce and mash potatoes
- Grilled Rack of Lamb** 68.
Served with roast potatoes, rocket salad and garlic cilantro sauce
- Pampas Gourmet Wagyu Beef Burger** 38.
Grilled homemade prime beef patty served with an egg, beef bacon, onions, salad, fries and our Pampas tomato relish sauce
- Pampas Gourmet Lamb Burger** 33.
Grilled homemade lamb patty served with mint and cucumber raita, onions, salad and fries

Sides

French Fries
Mashed Potatoes
Baked Jacket Potato
Roast Potatoes
Sautéed Spinach
Sautéed Mushrooms

14.

All Prices are Subjected to 10% Service Charge