

## Starters

- Gambas** 32.  
Tiger Prawns Sautéed and Served with Zesty Lemon Dressing
- Spanish Octopus Leg** 38.  
Grill Spanish Octopus Leg Marinated with Paprika, Sea Salt, Extra Virgin Olive Oil and Served with Lyonnaise Potatoes
- Soft Shell Crab** 32.  
Battered and Deep Fried Served with Fresh Red Onions, Cilantro and Ranch Dressing
- Smoked Salmon Roulade** 32.  
Smoked Salmon Wrap with Dill, Cream Cheese and Rocket Salad Served with Hard Boil Egg and Chimichurri Dressing
- Pan Seared Island Scallops** 38.  
Pan Seared Scallop Served with Tequila Pineapple Compote
- Calamari Rings** 30.  
Breaded and Deep Fried Squid Rings Served with Pampas's Tartar Sauce

## Soups And Salads

- Mushroom Soup** 20.  
Creamy Homemade Mushroom Soup Served with Croutons
- Seafood Chowder Soup** 28.  
A Tomato Based Chowder of Mix Seafood
- Classic Caesar Salad** 25.  
Crunchy Romaine Lettuce Tossed in A Creamy Caesar Salad Dressing Blended with Anchovies, topped with Cherry Tomatoes, Homemade Croutons, Beef Bacon and Grated Parmesan
- Add Grilled Chicken** 38.  
**Add Grilled Beef** 42.  
**Add Smoked Salmon** 42.
- Greek Salad** 28.  
Classic Greek Salad Combine of Romaine Lettuce, Cherry Tomato, Cucumber, Olive and Feta Cheese

## Pasta

- Spaghetti Al Nero Di Seppia Con Pulpo** 45.  
Squid Ink Spaghetti with Grill Octopus in A White Wine Garlic Sauce
- Fettucine with Swedish Meatballs** 30.  
Fettucine with Our Homemade Wagyu Sweddish Meatball Tossed in A Creamy Hearty Sauce.
- Linguine Cappelante Al Pesto** 42.  
Linguine with Sea Scallop and Our Home Made Pesto Sauce
- Spaghetti Cartoccio** 42.  
Seafood Spaghetti in A Hearty Tomato Sauce
- Spaghetti Aglio Olio** 28.  
Spaghetti Aglio E Olio Is a Traditional Italian Pasta Dish, Coming from Napoli, Sauté with Red Chilli, Olive Oil, Garlic, Sweet Basil, Fresh Parsley and Parmigiano-Reggiano Cheese
- Prawn Farfalle with Creamy Curry Sauce** 42.  
Bow Tie Pasta Tossed in A Flavourful Creamy Curry Sauce With Tiger Prawns, Basil, Parsley and Parmesan Cheese.

## Fish, Seafood and Poultry

- Tandoori Halibut Fillet** 38.  
Pan Seared Halibut Fillet with Tandoori Spices Served with Cucumber Raita and Chopped Cilantro
- Norwegian Salmon Fillet** 48.  
Served with A Creamy Wholegrain Mustard Sauce and Spinach
- Signature Fish & Chips** 32.  
Deep Fried Battered Butter Fish Served with Lemon Wedge, Chips and Tartar Sauce
- Pampas Seafood Platter** 98.  
A Combination of King Prawns, Halbuti Fillet and Grilled Octopus Leg
- Chicken Roulade with Mushroom** 38.  
Chicken Breast Stuffed with Mushroom, Grilled and Served with Brown Reduction Sauce with A Hint of Thyme
- Tandoori Flavoured Chicken Breast** 38.  
Tandoori Marinated Chicken Breast Served with Roasted Potatoes and Rocket Salad
- Pampas Chicken Burger** 32.  
Stacked with Onions, Homemade Tomato Relish, Egg, Fries and Mix Salad & Cheddar Cheese

## Meats

- CAAB Black Angus Beef Tenderloin** (200gm) 128. (300gm) 148.  
Serve with Sautéed Snowpeas, Creamy Mash Potato and Black Peppercorn Sauce
- CAAB Black Angus Beef Rib Eye** (200gm) 108. (300gm) 128.  
Served with Sautéed Spinach, Baked Jacket Potato and Creamy Wholegrain Mustard Sauce
- CAAB Black Angus Beef Sirloin** (200gm) 98. (300gm) 118.  
Served with Mushrooms and Chimichurri Sauce
- Grilled T-Bone Steak** (500gm) 108.  
Served with Baked Jacket Potato, Rocket Salad and Horseradish Sauce
- Pampas Mix Grill Platter** 145.  
Rib Eye, Tenderloin and Lamb Rack Served with Roast Potatoes and Black Peppercorn Sauce
- Pampas Surf & Turf** 128.  
Our Surf N Turf a Combination of Grill Beef Tenderloin 150gm and Grill King Prawn Served with Baked Jacket Potato and Creamy Wholegrain Mustard Sauce
- Braised Beef Short Ribs** 68.  
Served with Creamy Mash Potatoes and Sautéed French Beans
- Braised Lamb Shank** 45.  
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 Beef Burger** 35.  
Grilled Homemade Prime Beef Patty Served with an Egg, Beef Bacon, Onions, Salad, Fries and Our Pampas Tomato Relish Sauce

## Sides

14.  
French Fries, Mashed Potatoes, Baked Jacket Potato, Sautéed Spinach, Garlic Bread, , Sautéed Mix Vegetables, Baby Potatoes, Roast Potatoes
20.  
Sautéed Mushrooms, Grill or Steamed Asparagus