

Starters

- Gambas** 28.
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** 28.
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** 35.
Pan seared scallop served with tequila pineapple compote
- Calamari Rings** 25.
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** 22.
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** 28.
Add Grilled Beef 32.
Add Smoked Salmon 32.
- Greek Salad** 23.
Classic Greek salad combine of romaine lettuce ,cherry tomato,cucumber,olive and feta cheese

Pasta

- Spaghetti Al Nero Di Sappia Con Pulpo** 39.
Squid ink spaghetti with grill octopus in a white wine garlic sauce
- Spinach & Ricotta Ravioli** 30.
Little pasta parcels stuffed with ricotta and spinach served with a creamy based sauce
- Linguine Cappelletti Al Pesto** 38.
Linguine with sea scallop and our home made pesto sauce
- Spaghetti Cartoccio** 35.
Seafood spaghetti in a hearty tomato sauce
- Spaghetti Aglio Olio** 22.
Spaghetti aglio e olio is a traditional Italian pasta dish, coming from Napoli, sautéed with red chilli, olive oil, garlic, sweet basil, fresh parsley and Parmigiano-Reggiano cheese
- Farfalle with Green Peas** 30.
Bow tie pasta with beef bacon and green peas in a creamy sauce

Fish, Seafood and Poultry

- Parmigiano Perch Fish Fillet** 38.
Lightly breaded and baked with paprika, lemon zest and creamy paprik pasta
- 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** 88.
A combination of King Prawns, Barramundi Fillet and breaded Soft Shell Crab
- Chicken Roulade with Spinach** 38.
Chicken breast stuffed with spinach, grilled and served with brown reduction sauce with a hint of thyme
- Tandoori Flavoured Chicken Breast** 38.
Tandoori marinated chicken breast served with cucumber raita and chopped cilantro
- Pampas Chicken Burger** 32.
Stacked with onions, homemade tomato relish, egg, fries and mix salad & cheddar cheese

Meats

- CAAB Black Angus Beef Tenderloin** (250gm) 108. (350gm) 128.
Serve with sautéed snowpeas, creamy mash potato and black peppercorn sauce
- CAAB Black Angus Beef Rib Eye** (250gm) 98. (350gm) 118.
Served with sautéed spinach, baked jacket potato and creamy wholegrain mustard sauce
- CAAB Black Angus Beef Sirloin** (250gm) 88. (350gm) 118.
Served with mushrooms and chimichurri sauce
- Grilled T-Bone Steak** (500gm) 98.
Served with baked jacket potato, rocket salad and horseradish sauce
- Pampas Mix Grill Platter** 125.
Rib Eye, Tenderloin and Lamb Rack served with roast potatoes and black peppercorn sauce
- Pampas Surf & Turf** 108.
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
- Spanish Baby Lamb Leg** (600gm) 98.
Served with yogurt mint sauce and rosemary potatoes
- Braised Lamb Shank** 45.
Served with a rich and flavorful rosemary sauce and mash potatoes
- Grilled Rack of Lamb** 48.
Served with roast potatoes, rocket salad and garlic cilantro sauce
- Pampas Gourmet Beef Burger** 33.
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