

## Starters

- Gambas** 38.  
Tiger Prawns sautéed and served with zesty lemon dressing
- Duck Jamon** 38.  
Thinly sliced cured smoked duck breast served with Argentinian potato salad and chimichurri dressing
- Beef Carpaccio** 35.  
Marinated Sliced raw beef tenderloin 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
- Soft Shell Crab** 32.  
Battered and deep fried served with fresh red onions, cilantro and ranch dressing
- Smoked Salmon Roulade** 38.  
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** 32.  
Breaded and deep fried squid rings served with Pampas' 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 Organic Caesar Salad** 28.  
Crunchy organic 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** 32.  
**Add Grilled Beef** 38.  
**Add Smoked Salmon** 35.
- Greek Salad** 26.  
Classic Greek salad combine of romaine lettuce, cherry tomato, roast vegetables, olive and feta cheese

## Pasta

- Spaghetti Al Nero Di Seppia Con Pulpo** 48.  
Squid ink spaghetti with grill octopus in a white wine garlic sauce
- Prawn Linguine with Creamy Curry Sauce** 42.  
Linguine with a flavorful creamy curry sauce tossed with tiger prawns, basil, parsley and shaved parmesan
- Linguine Cappesante Al Pesto** 44.  
Linguine with sea scallop and our home made pesto sauce
- Spaghetti Cartoccio** 42.  
Seafood spaghetti in a hearty tomato sauce
- Spaghetti Aglio Olio** 32.  
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
- Spaghetti Carbonara** 38.  
Spaghetti tossed with beef bacon or diced chicken in a creamy white sauce

## Fish, Seafood and Poultry

- Norwegian Salmon Fillet** 50.  
Served with a creamy wholegrain mustard sauce and spinach
- Barramundi Fish Fillet** 48.  
Lightly coated and pan fried with lemon butter herb sauce and spring vegetables
- Pampas Seafood Platter** 88.  
A combination of King Prawns, Barramundi Fillet and breaded Soft Shell Crab
- Duck Magret** 88.  
Panfried crispy duck breast served with sweet potato mash, beetroot salad and orange reduction sauce.
- Chicken Roulade with Spinach** 48.  
Chicken breast stuffed with spinach, grilled and served with brown reduction sauce with a hint of thyme
- Herb Chicken Breast in Creamy Lemon Sauce** 48.  
Crispy skin chicken breast cooked in tangy creamy sauce served with grilled vegetable
- Pampas Peri Peri Chicken Burger** 38.  
Boneless chicken thigh marinated with Peri Peri sauce stacked with onions, homemade tomato relish, egg, fries and mix salad & cheddar cheese.

## Meats

- Spanish Txogitxu Beef Tenderloin** (250gm) 128. (350gm) 148.  
Serve with sautéed snowpeas, creamy mash potato and black peppercorn sauce
- Black Angus Beef Rib Eye** (250gm) 118. (350gm) 138.  
Served with sautéed spinach, baked jacket potato and creamy wholegrain mustard sauce
- Black Angus Beef Sirloin** (250gm) 108. (350gm) 128.  
Served with mushrooms and chimichurri sauce
- Grilled T-Bone Steak** (500gm) 118.  
Served with baked jacket potato, rocket salad and horseradish sauce
- Pampas Mix Grill Platter** 155.  
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 grilled beef Tenderloin 150gm and grilled King Prawn served with baked jacket potato and creamy wholegrain mustard sauce
- Braised Beef Short Ribs** 68.  
Served with creamy mash potatoes and sautéed snowpeas
- Spanish Baby Lamb Leg** (600gm) 128.  
Served with yogurt mint sauce and rosemary potatoes
- Braised Lamb Shank** 58.  
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** 33.  
Grilled homemade prime beef patty served with an egg, beef bacon, onions, salad, fries and our Pampas tomato relish sauce

## Sides

- French Fries, Mashed Potatoes, Baked Jacket Potato, Garlic Bread, , Sautéed Mix Vegetables, Roast Potatoes  
Sautéed Mushrooms, Sautéed Spinach 14. 20.