

Starters

- Gambas** 28.
Tiger Prawns sautéed with tomato, pepper and chili salsa.
- Beef Carpaccio** 28.
Thinly sliced raw beef with green salad, Pampas's balsamic dressing and parmesan shavings.
- Smoked Salmon Carpaccio** 32.
Slices of smoked Norwegian salmon served with rocket salad, chimichurri dressing and capers.
- Pampas Barbecue Chicken Wings** 27.
Deep fried chicken wings served with Pampas barbecue sauce.
- Pan Seared US Scallops** 35.
Pan seared scallop in white wine butter sauce.
- Calamari Rings** 25.
Breaded and deep fried squid rings served with Pampas's tartar sauce.
- Burrito with Pico de Gallo** 25.
Tortilla wrapped with choice of beef or chicken, eggs, potatoes, sour cream and mozzarella cheese.

Soups And Salads

- Seafood Chowder Soup** 28.
Creamy homemade mix seafood soup.
- Soup of the Day** 20.
Please ask your server for our daily fresh homemade soup.
- 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.
- Pampas Mix Salad** 23.
Green freeze and red lolo salad tossed with a rich honey mustard dressing topped with onions rings and black olives.

Pasta

- Primavera (Vegetarian)** 25.
Penne tossed in a hearty tomato based sauce with spring vegetable and feta cheese.
- Spaghetti Ala Moyna** 32.
Spaghetti tossed with diced chicken, bell peppers and a marsala martini sauce.
- Jumbo King Prawn Linguine** 48.
Linguine sautéed with jumbo king prawn and a rich creamy tomato sauce.
- Spaghetti al Cartoccio** 38.
Spaghetti with a hearty chunky tomato sauce and mixed seafood.
- Penne Pepperoni** 35.
Penne pasta with our homemade tomato sauce, beef pepperoni and shaved parmesan cheese.

Fish, Seafood and Poultry

- Grilled Halibut Fish Fillet** 38.
Lightly coated and pan fried with garlic lemon butter sauce served with sautéed chili spinach.
- Norwegian Salmon Fillet** 42.
Served with roast vegetable and creamy cucumber dill sauce.
- Risotto Di Mare** 48.
Mixed seafood, chilli, garlic and olive in a white wine and Napoli sauce.
- Pampas Seafood Platter** 68.
King Prawns, Battered Soft Shell Crab, Halibut Fillet served roasted vegetables and garlic mayo.
- Chicken Roulade with Black Bean** 38.
Chicken breast stuffed with black bean, served with lyonnaise potato and mushroom ragu sauce.
- Pampas Chicken Burger** 32.
Stacked with onions, homemade tomato relish, egg, fries and mix salad & cheddar cheese.

Meats

- Grass Fed Grill Beef Tenderloin** (250gm) 78. (350gm) 98.
Serve with sautéed snow peas and mash potatoes with cognac – Dijon mustard cream sauce.
- Grass Fed Grill Beef Rib Eye** (250gm) 68. (350gm) 88.
Served with sautéed spinach, baby potatoes and mushroom brown sauce.
- CAAB Black Angus Beef Sirloin** (250gm) 88. (350gm) 108.
Served with button mushroom, lyonnaise potatoes and chimichurri sauce.
- CAAB Black Angus Beef Rib Eye** (250gm) 89. (350gm) 109.
Served with rocket salad, baked jacket potatoes and creamy mushroom sauce.
- Pampas Surf & Turf** 88.
Grilled Beef Tenderloin (150gm) served with Jumbo King Prawn, baked jacket potato, rocket salad and cognac- Dijon mustard sauce.
- Grilled T-Bone Steak** (500gm) 88.
Served with roast potatoes, broccoli and chimichurri sauce.
- Pampas Mix Grill Platter** 95.
Rib Eye (150gm), Tenderloin (150gm) and Rack of Lamb served with roast potato and horseradish sauce.
- Steak Diane** 68.
Served with roast potato and grilled asparagus.
- Grill Rack of Lamb** 48.
Served with grilled portobello mushrooms and mints sauce.
- Braised Lamb Shank** 45.
Served with a rich and flavorful rosemary sauce and mash potatoes.
- Pampas Gourmet Beef Burger** 33.
Grilled homemade prime beef patty served with an egg, beef bacon, onions, salad, fries and our Pampas BBQ sauce.
- Osso Bucco** 68.
Osso bucco is a Milanese special cross-cut veal shank braised with vegetables and served with mash potato.

Sides

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