Starters

Gambas 38. Tiger Prawns sautéed with red chilli, garlic, paprika and basil. Beef Carpaccio 35. Thinly sliced raw beef with green salad, Pampas's balsamic. dressing and parmesan shavings. Smoked Salmon Roulade 38. Smoked Norwegian salmon roll stuffed with dill and cream cheese served with rocket salad, chimichurri dressing and capers. **35. Burrito with Pico de Gallo** Tortilla wrapped with choice of beef or chicken, eggs, potatoes, sour cream and mozzarella cheese Pan Seared US Scallops 35. Pan seared scallop in white wine butter sauce. **32.** Calamari Rings Breaded and deep fried squid rings served with Pampas's tartar sauce 28. Pampas Barbeque Chicken Wings Marinated deep fried chicken wings with our homemade barbeque sauce. Soups And Salads

Pumpkin Soup
Creamy homemade pumpkin soup.

Soup of the Day
Please ask your server for our daily fresh homemade soup.

Classic Caesar Salad 28.

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 Chicken32.Add Grilled Beef38.Add Smoked Salmon35.Pampas Greek Salad26.

Green freeze, red lolo salad and cucumber tossed with a rich honey mustard dressing topped with onions rings and black olives.

Pasta

Primavera (Vegetarian) 30.

Penne tossed in a hearty tomato based sauce with spring vegetable and feta cheese.

Spaghetti Ala Moyna 38.
Spaghetti tossed with diced chicken, bell peppers and a marsala martini sauce.

Fettucine Alfredo Chicken
Fettucine with diced chicken in a classical alfredo cream sauce

Spaghetti al Cartoccio 45.

Spaghetti with a hearty chunky tomato sauce and mixed seafood.

Pampas Mac and Cheese 35.

Macaroni in a creamy cheddar and parmesan sauce baked with a breadcrumb topping served with garlic bread.

Jumbo King Prawn Linguine 54. Linguine sautéed with jumbo king prawn and a rich creamy curry sauce



Fish, Seafood and Poultry

Grilled Seabass Fish Fillet

48.

Lightly coated and pan fried with garlic lemon butter sauce served with sautéed chili spinach.

Norwegian Salmon Fillet

50.

Served with sautéed black bean and snow peas and a whole grain mustard sauce.

Pampas Seafood Platter

78.

King Prawns, Battered Soft Shell Crab, Seabass Fish Fillet served roasted vegetables and garlic mayo.

Chicken Roulade with Mushroom

48.

Chicken breast stuffed with mushroom, served with lyonnaise potato and shallot reduction sauce.

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

28.

CAAB Black Angus Beef Tenderloin (250gm) 128. (350gm) 148. Serve with rocket salad and jacket potatoes with a whole grain mustard sauce

Grass Fed Grill Beef Rib Eye (250gm) 88. (350gm) 108. Served with sautéed spinach, baby potatoes and mushroom brown sauce.

CAAB Black Angus Beef Sirloin (250gm) 108. (350gm) 128. Served with sautéed snow peas, Hasselback potatoes and chimichurri sauce.

CAAB Black Angus Beef Rib Eye (250gm) 118. (350gm) 138. Served with rocket salad, baked jacket potatoes and black peppercorn sauce.

Pampas Surf & Turf

128.

Grilled Angus Beef Tenderloin (150gm) served with Jumbo King Prawn, baked jacket potato, rocket salad and cognac-Dijon mustard sauce.

Grilled T-Bone Steak (500gm)

118.

Served with roast potatoes, broccoli and chimichurri sauce.

Pampas Mix Grill Platter

155.

Rib Eye (150gm), Black Angus Beef Tenderloin (150gm) and Rack of Lamb served with roast potato and horseradish sauce.

Grill Rack of Lamb

68.

Served with grilled portobello mushrooms and mints sauce.

Braised Lamb Shank

58.

Served with a rich and flavorful rosemary sauce and mash potatoes.

Pampas Gourmet Wagyu Beef Burger

42.

Grilled Wagyu beef patty served with an egg, beef bacon, onions, salad, fries and our Pampas ranch sauce.

Pampas Lamb Burger

33

Grilled homemade lamb patty served with an egg, onions, salad, fries and tomato mint salsa sauce.



14.

20.

French Fries, Mashed Potatoes, Baked Jacket Potato, Sautéed Spinach, Garlic Bread, , Sautéed Mix Vegetables, Roast Potatoes

Sautéed Mushrooms, Grill or Steamed Asparagus