

Starters

- Gambas** 38.
Tiger Prawns sautéed with red chilli, garlic, paprika and basil.
- Bresaola Beef Carpaccio** 35.
Sliced air dried beef 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
- Pan Seared Foie Gras** 52.
Pan Seared Foie Gras with caramelised pineapple and berry sauce
- Smoked Salmon Roulade** 38.
Smoked Salmon wrap with dill, cream cheese and rocket salad served with hard boil egg and chimichurri dressing

Soups and Salads

- Pumpkin Soup** 28.
Creamy homemade pumpkin soup with puff pastry.
- Classic Organic Caesar Salad** 28.
Crunchy organic romaine lettuce tossed in a creamy Caesar Salad dressing blended with anchovies, topped with hardboiled egg, cherry tomatoes, homemade croutons, beef bacon and grated parmesan

Pasta

- Spaghetti con Polpo** 48.
Spaghetti with grill octopus leg in a white wine garlic sauce
- Prawn Linguine with Creamy Curry Sauce** 46.
Linguine with a flavorful creamy curry sauce tossed with tiger prawns, basil, parsley and shaved parmesan
- Penne with Swedish Wagyu Meatballs** 45.
Penne with our homemade Wagyu Sweddish Meatball tossed in a creamy hearty sauce.
- Fettucine with Beef Roulade** 48.
Fettucine tossed in a butter chilli corn sauce and served with beef roulades.
- Spaghetti with Broccoli Pesto** 38.
Spaghetti with pesto made with broccoli and stuffed chicken rolls

Fish, Seafood and Poultry

- Norwegian Salmon Fillet** 50.
Served with a creamy wholegrain mustard sauce and spinach
- Halibut Fish Fillet** 48.
Pan fried Halibut served with sautéed snow peas and roasted bell pepper sauce
- Pampas Seafood Platter** 88.
A combination of King Prawns, Halibut Fillet and smoked salmon
- Chicken Roulade with Mushroom** 42.
Chicken breast stuffed with mushroom, grilled and served with shallot reduction sauce with a hint of thyme

Signature Steaks

- Black Angus Beef Rib Eye** (250gm) 118. (350gm) 138.
Served with baked jacket potato
- Spanish Txogitxu Bone in Beef Sirloin** (300gm) 108.
Served with baked jacket potato
- Grilled T-Bone Steak** (500gm) 118.
Served with baked jacket potato
- Pampas Surf & Turf** 128.
Our Surf n Turf a combination of grilled bone in ribeye 300gm and grilled King Prawn served with baked jacket potato
- Grilled Bone in Beef Rib Eye** (300gm) 118.
Served with baked jacket potato
- Black Angus Tomahawk Steak** (1-1.5kg) 450.
Served with baked jacket potato

All Steaks are served with baked jacket potatoes, please select a sauce for each steak

Choice of Sauces

Creamy Mushroom Sauce
Chimichurri Sauce
Béarnaise Sauce
Black Pepper Sauce
Whole Grain Mustard Sauce.

Meats

- Braised Beef Short Ribs** 68.
Served with creamy mash potatoes
- Braised Lamb Shank** 48.
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 Wagyu Beef Burger** 38.
Grilled homemade prime beef patty served with an egg, beef bacon, onions, salad, fries and our Pampas tomato relish sauce
- Pampas Gourmet Lamb Burger** 33.
Grilled homemade lamb patty served with mint and cucumber raita, onions, salad and fries

Sides

French Fries
Mashed Potatoes
Baked Jacket Potato
Roast Potatoes
Sautéed Spinach
Sautéed Mushrooms

14.

All Prices are Subjected to 10% Service Charge and 6% Service Tax