



# C.H.I.E



## ENTRADAS

*Starters*

### CHORIZO CASERO

Spanish style sausage homemade with 100% pork mince, white wine, paprika, parsley, chilli served with salsa criolla (tomato, onion, parsley and pepper mix).

R68

### MORCILLA

Blood Sausages.

R68

### PICADA DE CAMPO

Sharing board of cold meats and cheeses (Salami, Copa & Serrano ham, Lonza stagionata, Olives, Padano, Emmental, Pecorino & Gorgonzola cheese)

For 2 R130

For 4 R250

### MOLLEJAS

Veal sweetbread cooked in lemon, coarse paprika and salt, served with lemon wedges and served with salsa criolla (tomato, onion, parsley and pepper mix).

R85

### PROVOLETA (TO SHARE)

Our trademark Argentinian smoked provolone cheese, served on a pesto sauce with pepper and salsa criolla (tomato, red onion, parsley and pepper mix).

R95

### OSSOBUCO

Marrow bone accompanied by toasted garlic bread.

R60

### NACHOS CON GUACAMOLE

Crispy nachos smothered in homemade guacamole.

R65

## EMPANADAS

*Argentinean homemade pies*

**CARNE (from Tucuman):** 100% minced beef, onion, red peppers & eggs.

R30

**JAMON & QUESO (Buenos Aires Style):** Ham, mozzarella and oregano.

R30

**POLLO:** Free range chicken, onion, spices, green and red pepper.

R30

**ESPINACA:** Spinach, mozzarella and feta.

R30

**CAPRESE:** Mozzarella, basil & tomato

R30

## VACA

### Beef

Our meat is sourced from Midlands of KZN and is grass fed. It is cooked on the grill in coarse salt for the authentic Argentine taste and served with our famous Chimichurri sauce (available also in a jar to take home).

#### **COSTILLAR (Only at night)**

Short Ribs cooked in the spit for 4 hours.

700g R230

#### **ARAÑITA STEAK (Spider)** served with a side of your choice.

Also known as the Butcher's steak. From the inside hip. Tender, flavoursome & packs a meaty punch.

300g R235

#### **ASADO**

Short ribs. It has a very rich flavour and an addictive crispy fat.

500g R195

#### **BIFE DE CUADRIL (Rump)**

Cut from the cap of the rump. Tender and tasty.

300g R180

#### **LOMO CON HUESO (Fillet on the bone)**

Extra flavour on the fillet steak.

400g R215

#### **LOMO (Fillet Steak)**

A very tender and low in fat cut.

300g R210

#### **BIFE DE CHORIZO (Sirloin Steak)**

Juicy with a robust flavour

300g R185

#### **OJO DE BIFE (Rib Eye)**

Beautiful marbling and amazing flavour. Recommended medium rare.

350g R220

#### **OJO DE BIFE CON HUESO (Prime Rib)**

Rib eye on the bone generously marbling. Mouth-watering.

500g R240

#### **CHIMICHURRI SAUCE (Per Jar)**

R65

#### **MILANESA**

Rump schnitzel served with chips, potato puree or mixta salad.

R160

## POLLO

### Poultry

#### **POLLO DESHUESADO**

Half deboned chicken marinated in lemon, garlic and oregano and grilled to perfection. Served with seasonal veggies.

R165

## CERDO

### Pork

#### **PECHO DE CERDO**

Pork Belly marinated in lemon and herbs. Served with sweet potato puree.

R170

## PARRILLADA PARA COMPARTIR (Platter to share)

FOR 4 R880

Asado, Aparanita, chorizo, pecho de cerdo and pollo deshuesado to share.

Served with chips and mixta salad.

## CORDERO

### Lamb

#### **GARRON DE CORDERO**

R230

Lamb shank braised for two hours in red wine, onion, garlic, rosemary, thyme, and finished on the grill served with mashed potato and black truffle butter gravy

## PESCADO

### Fish

#### **ATUN A LA PARRILLA**

R250

Grilled tuna 300g served with seasonal veggies.

## ACOMPAÑAMIENTOS

### Sides

#### **VEGETALES DE ESTACION ASADOS**

R45

Roasted seasonal veggies with olive oil and garlic.

#### **MORRONES ASADOS**

R38

#### **BATATA ASADA**

R30

Roasted sweet potato coated in honey.

#### **HUEVOS DE CAMPO FRITOS**

R28

Fried free range eggs.

#### **PAPAS FRITAS (Chips)**

R30

#### **PAPAS FRITAS A LA PROVENZAL**

R37

Chips with garlic and parsley.

#### **CHOCLO A LA PARRILLA**

R30

Roasted sweet corn on the cob.

#### **ENSALADA DE RUCULA**

R40

Rocket, tomatoes confit, feta cheese, cashew nuts and balsamic vinegar.

#### **ENSALADA RIO DE LA PLATA**

R42

Red Cabbage, fruit of the season segments, cashew nuts, honey and chinese sprouts.

#### **ENSALADA DE REMOLACHA**

R40

Beetroot, boiled egg, cumin seeds and rocket.

#### **ENSALADA MIXTA**

R32

Lettuce, tomato and onion tossed with mustard dressing.

#### **ENSALADA DE ESPINACA**

R42

Baby spinach, cherry tomatoes and brandy soaked pears with crispy bacon bites.

#### **PURE DE BONIATO O PAPA**

R30

Sweet potato or potato puree.

# CHIE

## THE SWEET LIFE

*Whiskey pairing below*

### FLAN DEL RIO DE LA PLATA

Our flagship dessert cream caramel with dulce de leche.

R60

Elijah Craig 12y R65

### ALFAJOR HELADO

Layers of pecan nuts biscuit, dulce de leche ice cream, chocolate glaze and a mixed berry sauce.

R68

Glendronach 18y R150

### CHURRO

Deep fried pastry basket with ice cream sprinkled with cinnamon and sugar.

R68

Old Putney 17y R112

### PANQUEQUE

Homemade pancake filled with dulce de leche and served with brandy soaked pears and coffee sauce.

R55

Greenore 18y R122

### HELADO

Italian Vanilla and Pistachio Ice cream (La Cremosa Gelato).

R58

### DULCE DE LECHE (Per Jar)

R65

## COFFEE & TEA

Espresso Single

R20

Espresso Double

R25

Flat White

R26

Americano

R23

Cappuccino

R28

Café Latte

R28

Don Pedro

R49

Hot Chocolate

R35

Irish Coffee

R49

Rooibos Tea/Five Roses Tea

R19