

## PARA PICAR - LIGHT BITES

<b>GORDAL OLIVES</b> (M)(VE) £3.90 Large juicy pitted olives, with a kick from guindilla chilli.	<b>PADRON PEPPERS</b> (M)(VE) £4.90 Pan-fried, tossed with lemon juice and sea salt.
<b>PAN CON TOMATE</b> (M)(VE)(G) £4.90 Tomato, garlic and olive oil on toasted Galician bread.	<b>CRÈME DE JAMON IBERICO</b> (G)(D) £6.90 Smooth Iberian ham pâté on toasted Galician bread.
<b>MAÍZ EMPANADA</b> (M)(G)(D) £6.50 Pastry parcel with a smoky mix of sweetcorn, béchamel, and parmesan.	<b>BEEF &amp; OLIVE EMPANADA</b> (G)(D) £7.90 Pastry parcel stuffed with savoury beef and olive.
<b>MOJO PORK EMPANADA</b> (G)(D) £7.50 Pastry parcel with slow-cooked pork, charred citrus and parrilla spices.	<b>CURED BEEF CROQUETTE</b> (G)(D) £6.90 Cured beef in a silky smooth sauce, with garlic aioli.
<b>WILD MUSHROOM CROQUETTE</b> (M)(D)(G) £6.50 Wild mushrooms with velvety porcini purée.	

## PLATITOS DE MARISCOS - SEAFOOD

<b>CALAMARI</b> £8.90 Crispy fried squid rings with roasted garlic and lemon alioli.	<b>SEABASS</b> (D) £12.90 Pan-fried seabass with sofrito de verduras, olives, potatoes and poached egg.
<b>COD CEVICHE</b> (G) £12.90 Cod ceviche with citrus juice, diced courgette, and fresh herbs, served with toasted Galician bread.	<b>GRILLED OCTOPUS</b> (D) £9.90 Tender grilled octopus on a rich potato and fire-roasted pepper risotto.
<b>WILD PRAWNS</b> (G)(D)(C) £10.90 Wild Atlantic prawns with garlic, butter, red chilli and parsley on toasted Galician bread.	

## PLATITOS DE CARNES - MEAT

<b>CHICKEN PARRILLA</b> (D) £9.50 Grilled chicken thigh with tangy shallots, potato terrine, spicy chimichurri and garlic aioli.	<b>DUROC PORK BELLY</b> (D) £10.90 Crispy pork belly with apricot chimichurri, potato terrine, garlic aioli and pickled shallot.
<b>CHORIZO</b> £8.90 Spicy mini chorizo glazed with honey and sherry vinegar.	<b>MORCILLA BLACK SAUSAGE</b> £9.50 Smoked black pork sausage with paprika, caramelised onion, fresh tomato and chimichurri.
<b>CHISTORRA SAUSAGE</b> £9.50 Garlic and paprika sausage with tomato aliñado and tomato chimichurri.	<b>CHICKEN ARROZ</b> (D) £12.50 Grilled chicken with saucy bomba rice, butter and fresh herbs.
<b>MARUCHA FLAT IRON</b> (D) 120g £12.90 Lean and juicy flat iron steak taken from the shoulder. Served medium rare.	

## PLATITOS DE VERDURAS - VEG

<b>ARTICHOKE HEARTS</b> (M)(D) £8.90 Crisp artichoke hearts with garlic aioli and a fried egg.	<b>VERDURAS ASADO</b> (M)(VE) £7.90 Roasted peppers, red onion, courgette and garlic, finished with fresh basil and lemon.
<b>PAPAS BRAVAS HUEVO</b> (D) £8.90 Fried potato terrine with red pepper sauce, roasted garlic aioli and poached egg.	<b>PISTO &amp; CHICKPEAS</b> (M) £8.50 Roasted chickpeas in a Mediterranean stew of aubergine, peppers, spinach and onions.
<b>TENDER STEM BROCCOLI</b> (M)(can be VE)(D) £8.50 Tossed in red chilli, garlic, and parsley butter, topped with a sprinkle of parmesan.	

## PASTA - LARGE PLATES

<b>SPICED PRAWN SPAGHETTI</b> (G)(D)(C) £18.90 Wild Argentinian prawns in arrabbiata sauce topped with chimichurri butter.	<b>LASAGNE FRITO</b> (M)(G)(D) £16.50 Crispy fried lasagne served with basil pesto, creamy white sauce, and rich tomato sauce.
<b>VERDURAS RIGATONI</b> (M)(can be VE)(G)(D) £15.90 Roasted mixed vegetables in light arrabbiata sauce, topped with basil and parmesan.	<b>BEEF ASADO RIGATONI</b> (G)(D) £23.90 Flattened, juicy beef steak served over rigatoni in a cheesy tomato sauce, topped with chimichurri.

## PARRILLA - GRILL

<b>MARUCHA FLAT IRON</b> (D) 240g £23.90 Lean and juicy flat iron steak taken from the shoulder.	<b>BIFE SIRLOIN</b> (D) 300g £30.90 Soft, lean and juicy... an exquisitely flavoursome steak.
<b>BIFE COSTILLA</b> (D) 1100g £74.90 Flavoursome Porterhouse on the bone, our largest steak!	<b>RIBEYE</b> (D) 340g £34.90 Grilled on the parrilla, this tender, juicy ribeye steak oozes flavour!
<b>BIFE FILLET TAIL</b> (D) 220g £25.90 Tender, succulent and exceptionally soft.	<b>CHICKEN SUPREMA</b> (D) £18.90 Juicy corn-fed chicken supreme with sweet and tangy apricot chimichurri.
<b>LAMB PARRILLA</b> (D) £24.90 Succulent grilled leg of lamb with zesty salsa verde.	All steak plates are brushed with our special house baste and served with buttery potato terrine, tangy pickled shallots, aioli and picante chimichurri.

## COMPLEMENTOS - SIDES

<b>STEAK SAUCES</b> £1.90 Malbec or Peppercorn (D)	<b>FRIED EGG</b> £1.90 Great on a steak.
<b>POTATO FRY</b> (M)(D) £6.50 Fried potato with Parmesan, black pepper and truffle oil.	<b>FRESH TOMATO</b> (M)(VE) £4.50 Fresh tomatoes with chimichurri.
<b>GARLIC &amp; PARSLEY FRIES</b> (VE) £3.90	<b>GALICIAN BREAD &amp; OLIVE OIL</b> (M)(VE)(G) £3.90

## POSTRES - PUDDINGS

<b>MUSCOVADO PUDDING</b> (G)(D) £7.90 Sticky toffee Sonrisa-style with warming spices, toffee sauce and vanilla ice cream.	<b>CHOCOLATE FONDANT</b> (G)(D) £7.90 54% cocoa fondant served with coffee ice cream.
<b>BASQUE CHEESECAKE</b> (D) £7.90 Homebaked Basque cheesecake with vanilla and figs.	<b>SORBET</b> (M)(VE) £4.90 Refreshing blood orange sorbet.
<b>AFFOGATO</b> (D) £4.90 Vanilla ice cream topped with shot of espresso. (Add a shot of Amaretto, Kahlua or Cointreau +£2.50)	



SCAN MENU

**Any allergens? Ask our manager.**

Allergenic ingredients are present in our kitchen – we cannot guarantee dishes are 100% free of these ingredients.

10% Discretionary service charge applies.

**SONRISA**  
COMIDA ARGENTINA

Love, Buenos Aires

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Some chase happiness.  
We just pour it,  
over ice.

Liquid joy.  
Sonrisa bar.



**HAPPIER HOUR**

Every day at The Bar\*

**2 FOR £15 COCKTAILS**  
Twice the rhythm. All the Buena Onda.

\*Sun–Thu: 12pm–7pm | Fri–Sat: 12pm–6pm