

CHORIPÁN PRETZEL £12.5 Chorizo sausage, toasted baguette, chimichurri sauce, salad

CHURRASCO DE CUADRIL £17.5 (GFOA)
Argentinian Rump 6 oz, spiral cut, slow grilled
with chimichurri, fries

PRAWNS AL AJILLO £16.50 (GFOA)
Garlic, chilli, cherry tomatoes, basil, grilled rosemary focaccia

QUESADILLA BENEDICT £15

Corn tortilla, shredded chicken, corn, cheddar cheese,

spicy mayo, fried egg, house salad SLOW COOKED BEEF QUESADILLA £14 Red onion, cheese, salad

SEE BELOW FOR SIDES | ADD ANY DESSERT FOR £6

AVOCADO SOURDOUGH £13.5 (GFO, V) Poached eggs, citrus and chilli

BLACK BEAN QUESADILLA £12 (GF, V, VG) Creamy spiced black beans, sweetcorn, salad

HUEVOS RANCHEROS £15 (V, GFO)
Fried egg tortilla with avocado, mixed salad,
pomegranate and honey dressing

ALL DAY MENUNIBBLES & SMALL BITES

GILDA £2.50 Small skewer of anchovy, spicy piparra chilli & manzanilla olive COXINHA £6 Aji Amarillo mayonnaise CHARRED PADRON PEPPERS £5 (GF, V, VG) Sea salt OLIVES £4.50 Garlic, mixed herbs oil (GF, V, VG) BREAD BASKET £5.50 Whipped smoked paprika butter (V, GFOA, VGOA) CORN FRITTERS £5.50 Coriander, lime, chilli mayo (V, VG, GFOA)

SOUP OF THE DAY £7.5 Served with bread

EDESIA EMPANADAS £8 Please ask your server for today's choice

GUACAMOLE TORTILLA £9.50 (V, VG)
Coriander, crispy tortilla, pico de gallo, cajun sour cream

CALAMARI £13.50

Crispy squid with aioli & caramelised lime

OCTOPUS & LEEK CARPACCIO £14.50 (GF) Pickled saffron fennel, lemon mayonnaise, micro cress

SOFT SHELL CRAB TEMPURA £16 Peruvian coleslaw, yuzu coriander aioli, caramelized lime

CHICKEN WINGS £9 (GFOA) BBQ glaze & spring onions

STARTERS

CRISPY JACKFRUIT £9.5 (V, VG)
Panko, spicy sauce, spring onion, sesame seeds

SMOKED SALMON CEVICHE £13 (GF) Lime dressing, avocado, pickled saffron fennel, chives

SEA BASS CEVICHE £16 (GF)
Crushed avocado, chilli mango salsa & pickled kohlrabi

BEEF CARPACCIO £16 (GFOA)
Pickled mushrooms, honey & mustard,
pecorino, watercress

SERRANO CROQUETTE £10 Serrano ham, cheese, shaved parmesan, aji Amarillo sauce

MORCILLA & MANZANA CROQUETTE £10 Black pudding & apple, aji Amarillo sauce

TOSTADA

GRILLED AUBERGINE (V) £9 Sweetcorn, beans, avocado, cheddar

BLACK BEAN (V, VGOA) £8 Avocado, feta, red onion, coriander & lime dressing

TACOS

BALMORAL SALMON £12 (GF) Lemon mayonnaise, crispy leek, tortilla

STICKY BRAISED BEEF £10 (GF) Chilli jam, cilantro, pickled onion, tortilla

MAINS

SEAFOOD STEW £19 (GF)

Diced fish, tiger prawns, tomato, mussels, clams, coriander, coconut milk, lime, sourdough bread

VEGAN BURGER £16 (V, VG, GFOA) Smashed avocado, lime & coriander mayonnaise, brioche, aji Amarillo sauce

FILLET OF HAKE £17 (GF)
Garlic roasted baby potatoes, coconut cream sauce,
spinach and zest of lemon

GRILLED ARGENTINIAN PRAWNS £18 (GF) Lemon, coriander, chilli butter

SLOW COOKED BEEF SHORT-RIB £23 (GF) Peruvian rice, spring greens, cucumber raita

FRIED CHICKEN BURGER £15.50 (GFOA)
Avocado cream, cheese, crispy lettuce, onion, spicy mayonnaise, fries

CAJUN SPICED CAULIFLOWER £16.50 (V, VG, GF) Rosemary honey glazed carrots, chimichurri sauce, cress

EDESIA CAESAR SALAD £13 (VOA)
Romaine lettuce, coriander, kale,
toasted pumpkin seeds, tortilla crisp, avocado,
pecorino, caesar dressing
Add chicken or prawns £6

GRILL TO SHARE FOR TWO

SLOW COOKED BBQ PORK RIBS £38 (GF) BBQ glaze, grilled vegetables, fries, house salad

T-BONE STEAK 35OZ £85.50 (GFOA) Served with market salad, skin on fries, peppercorn sauce, red wine sauce

EDESIA MIXED GRILL £80 (GFOA)

Pork chop 10oz, sirloin steak 10oz, chicken skewer, chorizo sausage. Served with market salad, skin on fries, peppercorn sauce, red wine sauce

SEAFOOD PAELLA For One £25 to Share £40 $(\mbox{\scriptsize GF})$ King prawns, mussels, clams, peas, stone bass, tomato

VEGETARIAN PAELLA For One £18 to Share £30 (GF, VG) Summer beans, peas, corn, tomato sauce, vegan feta

STEAKS - SKEWERS - GRILL

MEDLEY OF VEG SKEWER £16 (V, VG, GFOA) Chimichurri, house salad, fries

ARGENTINIAN SKIRT STEAK £26.50 (GF) Chimichurri sauce, grilled vegetables

BRAZILIAN FILLET STEAK £36.50 (GF) 8oz, red wine sauce, grilled vegetables

ARGENTINIAN RIB-EYE STEAK £35.50 (GF) 10oz, peppercorn sauce, grilled vegetables

ARGENTINIAN SIRLOIN STEAK £34.50 (GF) 10oz, peppercorn sauce, grilled vegetables

GRILLED CHICKEN SKEWER £20 (GFOA) House salad, fries

EDESIA BEEF BURGER £17.50 (GEOA)

Chilli jam, brioche, smoked cheese, fries, aji Amarillo sauce Add bacon £2.75. Add fried egg £2

Our steaks are pure black Angus breed. The meat is aged for 30 days before they are cut into steaks. The younger the cattle, the better the beef. All grass fed, free range. We use heifers and steers. Due to its abundant marbling, or intramuscular fat, Black Angus Beef provides buttery, juicy flavours and is remarkably tender.

CATCH OF THE DAY AT MARKET PRICE Please ask your server

SIDES

GARLIC ROASTED BABY POTATOES £6 (GF, V, VGOA) Coriander aioli

CHARGRILLED BABY GEM £6 (V, GFOA) Bacon lardons, caesar dressing, parmesan CORN RIBS £5 (GFOA, VG, V) Aji Amarillo sauce

MARKET SALAD £5.50 (GF, VOA) Onion, cherry tomato, cucumber, honey mustard dressing PERUVIAN RICE £4.50 (V, GF, VG)
SKIN ON FRIES £5 (GFOA, VGOA, V)

GRILLED VEGETABLES £6 (GF, VGOA, V)

SAUCES

ALL £3

PEPPERCORN SAUCE (GF)
RED WINE SAUCE (GF)
CREAMY MUSHROOM SAUCE (GF)
CHIMICHURRI SAUCE (GF, V, VG)

EXCLUSIVE VENUE HIRE

Available

LARGE PARTIES
Welcome

BOTTOMLESS BRUNCH 90 minutes £35.95pp Monday - Saturday 11am - 17pm pre-bookings only SUNDAY ROAST
Served all day Sunday

(V) Vegetarian (VG) Vegan (VGOA) Vegan option available (GF) Gluten-free (GFOA) Gluten-free option available
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary service charge of 12.5% will be added to your bill.