

# FRANKIE'S

## ARGENTINIAN BBQ

• RESTAURANT •

### THE ROAST AND THE ARGENTINES

#### • El Asado Y Los Argentinos •

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The roast is a rite of an evocative past. It is a promise of harmoniously uniting together friends and family. Roasting is not only the meat you eat, but of where you eat : the occasion, the ceremony.

It is reminiscent of the patriarchal past of The Pampas, a food enriched with rural and virile connotations. Normally it has been the men who prepare it with the attentive patient to do it.

That is why for Argentines, is it the historical and cultural continuity, the roast is the origin, it is the myth and it is the belonging to its land. The smell of the fire wood, the smell of the meat that is grilled in the fields, in the courtyards of the houses of the Argentine friends and family.

The roast is simmered, so the expression of *Who Knows How To Eat, Knows How To Wait* is a tradition in the tables of our country.





# EMPANADAS ENTREES & SIDES

## CHOICE TWO DELICIOUS EMPANADAS 13



### — CARNE

Beef with black olives, hard-boiled egg and raising.



### — CARNE PICANTE

Hot beef with black olives, hard-boiled egg and hot spice brought from Argentina.



### — CAPRESE

Vegetarian empanadas with mozzarella, fresh tomato, basil.



### — POLLO

Chicken with onions, capsicum, oregano and Pimenton spice brought from Argentina.



### — POLLO PICANTE

Hot chicken with onions, capsicum, oregano and pimenton and hot aji molido spices brought from Argentina.



### — CALABRESA

Red hot salami and mozzarella.

## FRIES WITH AIOLI 8

## BACON AND CHEESE CHIPS 12

## ENSALADA MIXTA 12

Traditional Argentinian salad with fancy lettuce, red onion, fresh tomato.

## REMOLACHA 12

Beetroot and feta salad.



## MAYONESA DE AVE DE LA TIA MARGA 15

My auntie's traditional Argentinian salad recipe, with potatoes, chicken, a signature house mayonnaise and mesclun on the side.


## PROVOLETA AL OREGANATO 18

Grilled cheese with olive oil, oregano, and aji molido spice brought directly from Argentina.

## MATRIMONIO 13


Chorizo and black pudding served with mesclun and chimichurri.

## PICADA ARGENTINA 28


Antipasto board with a selection of cheeses, salami, parma and champagne ham, chorizo colorado, mortadella, Greek mix, roasted pimentos, roasted and salted peanuts, artichokes hearts.  x 2/3





— **PARRILLADA DE CAMPO** 79.<sup>95</sup>  
Pork, chicken, lamb, beef, homemade black pudding, two chorizos, provoleta al oreganato, grilled vegetables, ensalada mixta, fries with aioli and different sorts of sauces.  x 2/3



— **PARRILLADA** 68  
Pork, chicken, lamb, beef, homemade black pudding, two chorizos with grilled vegetables mesclun and fries with aioli.  x 2/3



— **BIFE DE CHORIZO** 28  
Sirloin steak served with mesclun and chimichurri.



— **TIRA DE ASADO** 28  
Strip of ribs served with mesclun and chimichurri.



— **OJO DE BIFE DEL TIO** 36  
Uncle's scotch fillet served with mesclun and chimichurri.



— **CORDERO AL GANCHO** 28  
Lamb ribs served with Culleys BBQ sauce Woodstock bourbon with mesclun.



— **GRILLED VEGETABLES** 25  
Seasonal vegetables topped with grilled cheese.



— **PECHITO DE CERDO** 25  
Pork belly served with mesclun and salsa criolla.



— **POLLO DE CAMPO AL LIMON :**  
- **QUARTER CHICKEN CHOICE : BREAST OR LEG** 23  
- **HALF CHICKEN** 30  
Chicken served with mesclun and salsa criolla.



— **MILANESA AL PLATO CON LIMON** 26  
Beef schnitzel served with fries, aioli and mesclun.



— **MILANESA A CABALLO** 28  
Beef schnitzel topped with two fried eggs served with fries, aioli and mesclun.



— **MILANESA NAPOLITANA** 30  
Beef schnitzel topped with tomato marinade, ham, cheese and oregano served with fries, aioli and mesclun.



— **HAMBURGESA CLASICA** 20  
Beef burger with fresh tomato, fancy lettuce, smoked cheddar cheese with fries and aioli.



— **HAMBURGESA DELUXE** 23  
Beef burger with fresh tomato, fancy lettuce, smoked cheddar cheese, bacon and fried egg served with fries and aioli.



# MAINS



# DESSERTS

## PANQUEQUE DE DULCE DE LECHE 15

Pancake filled with Dulce de Leche Argentino.

## PANQUEQUE DE MANZANA AL RUM 18

Captain Morgan Rum flambé pancake with sliced apple slow cooked with a hint of cinnamon.

## COPA FRANKIE'S 17

Three scoops of traditional Argentinian homemade Sambayon ice-cream flavoured with Porto wine, walnuts, whipped cream, chocolate and strawberry coulis and wafers.

## FLAN MIXTO 13

The most traditional Argentinian dessert, vanilla milk pudding served with whipped cream, Dulce de Leche Argentino and mint leaf.

## CAFÉ GOURMAND 20

Typical Argentinian coffee served with three mini desserts, flan mixto, homemade Sambayon ice-cream topped with strawberry coulis and panqueque de Dulce de Leche.

## 4 TYPICAL ARGENTINIAN COFFEE

## 4 TEA