

SOUTH AMERICAN STEAK HOUSE



Starters and Nibbles • Entradas y Picoteos

Aceitunas. V GF	£3.50
Black and green olives in an olive oil, lemon and oregano marinade.	
Choricillos.	£4.00
Cocktail chorizo sausages.	
Aji relleno. V GF	£3.50
Chillies stuffed with creamy feta.	
Morcilla.	£4.00
Mini sweet Spanish black pudding.	

Empanadas.	£6.50
South American pasties. Choose 3 pasties from the following:	
• Pino. Chopped beef steak.	
• Queso. Cheese.	
• Camaron queso. Cheese and prawn.	
Costillas de cerdo. GF	£5.25
Spicy pork ribs.	
Gambas al pil pil.	£5.50
Garlic baked prawns with crusty bread.	

Anticuchos. GF	£6.00
Mini beef and chorizo skewers.	
Duo de Ceviche. GF	£7.95
A taster of both our delicious, freshly made ceviches – a popular South American cured fish dish. Salmon and cod ceviche and prawn and chilli ceviche. Served chilled.	
Pan con tomate y chorizo.	£5.50
Toasted bread topped with fresh chopped tomato, olive oil, garlic and warm chorizo.	

Sharing Boards • Tablas

Served with fresh bread, suitable for 2 to 3 people.

Carne.	£14.00
A selection of mini morcilla bites, choricillos, bite sized beef and chorizo kebabs and sun blushed tomatoes.	

Quesos. V	£14.00
Manchego, warmed goats cheese, cheddar, halloumi skewers, and mini mozzarella balls.	

Vegetariano. V	£14.00
Artichoke hearts, olives, sundried tomatoes, feta stuffed chillies, hummus, pitta bread, tzatziki and mini mozzarella balls.	

From the Grill • De la Parrilla

Our steaks are served unaccompanied, select your preferred choice of side dish from the list below.

The Big Cuts!	<i>All GF</i>
16oz, 453g T Bone.	£20.00
24oz, 680g Pan handle.	£30.00
30oz, 850g T Bone.	£35.00
40oz, 1.13kg Porterhouse steak*.	£45.00
*We carry a limited stock of 40oz Porterhouse, please pre-order to avoid disappointment.	

	8oz, 226g	12oz, 340g
Lomo Liso. Sirloin.	£11.95	£13.95
Lomo Vetado. Ribeye.	£11.95	£13.95
Cuadril. Rump.	£10.95	£12.95
Parrillada. Minimum of 2 people	£19.95pp	
Includes 2 x 8oz Sirloin steaks, chorizo, morcilla, pork ribs and chips.		

Costillas de cerdo.	£10.00
A whole rack of grilled pork ribs with our own South American spice rub - Merquen.	
Anticuchos Grandes.	£14.50
2 large mix skewers of beef, chicken and chorizo. Served with mixed green salad and chips.	
Pollo.	£12.95
Chicken breast, chips and lemon dressed mixed leaf salad.	

Other Dishes • Platos

Salmón. GF	£13.95
Seasoned with merquen our own South American spice, pureed potato and roasted tomatoes.	
Ceviche.	£12.50
A duo of our delicious, freshly made ceviches - a popular South American cured fish dish. Salmon and cod ceviche and prawn and chilli ceviche. Served chilled with a salad garnish and fresh bread.	

Atún. GF	£14.95
Pan-seared tuna steak seasoned with smoked chilli and served with a classic Greek salad.	
Quinoa con queso halloumi. V GF	£11.95
Slices of grilled halloumi and a mixed roast vegetable quinoa salad.	

Champiñones rellenos. V GF	£10.95
Stuffed portobello mushrooms with goats cheese, spinach and red onions served with a mixed green salad.	
Pimentones rellenos. V	£10.95
Roasted red peppers stuffed with roasted mixed vegetable cous cous and a baked parmesan crust with a mixed green salad.	

Sides • Acompañamientos

We recommend 2 or 3 to share per couple.

Papas fritas. V GF	£3.00
Our hand cut chips.	
Puré de papas. V GF	£3.00
Mash.	
Puré picante. V GF	£3.00
Spicy mash.	
Papitas picantes. V GF	£3.25
Spicy sautéed potatoes with chilli and garlic.	
Champiñones al ajo. V GF	£3.25
Garlic roasted mushrooms.	
Espinacas en crema. V GF	£3.50
Creamed spinach.	

Garbanzos. V GF	£3.25
Warm chick pea, red pepper, red onion and feta cheese salad.	
Ensalada Chilena. V GF	£3.00
Tomato and red onion salad.	
Ensalada verde. V GF	£2.95
Mixed green salad.	
Tomate con mozzarella.	£3.50
Tomato, mozzarella, basil, red onion, balsamic vinegar salad.	
Lentejas con chorizo.	£3.50
Warm lentil and chorizo salad.	

Ensalada Griega. V GF	£3.50
Greek salad; celery, feta cheese and black olives.	
Potato wedges. V GF	£3.50
With grated cheddar cheese.	
Pimentón relleno. V	£3.95
Roasted red pepper stuffed with mixed vegetable cous cous and parmesan crust.	
La Vaca's homemade coleslaw. V GF	£3.00
Tomates asados. V GF	£3.00
Baked tomatoes with olive oil, garlic and basil.	
Roast vegetable quinoa salad. V GF	£3.25

Deep filled Baguette • Entrepans

Large, deep filled baguette served with chips and salad.

Choripan.	£9.95
Smokey chorizo sausage on toasted crusty bread with balsamic and olive oil.	
Churrasco vaca.	£9.95
Grilled steak, caramelised red onion, lettuce and tomato.	

Pollo loco.	£9.95
Grilled chicken breast, lettuce, tomato and mayonnaise. Add Chorizo for an extra £1.50.	

Vaca verde. V	£8.95
Tomato, goats cheese, pesto and caramelised red onions.	

A TASTE OF SOUTH AMERICA



Beer • Cerveza

Corona Mexico	£3.80
Quilmes Argentina	£3.80
Cusqueña Peru	£3.70
San Miguel Spain	£3.70
Estrella Damn Spain	Pint £4.20
	1/2 Pint £2.20
Quilmes Large Bottle 970ml	£8.95

Soft Drinks • Bebidas

Diet Coke	£2.25
Coke	£2.25
Fanta	£2.25
Sprite	£2.25
SL Tonic	£1.50
Tonic	£1.50
Ginger Ale	£1.50
OJ	£1.75

Apple	£1.75
Cranberry	£1.75
Soda	£1.50
Jamaican Ginger Beer	£1.95
San Pellegrino Limonata	£1.95
San Pellegrino Aranciata (Orange)	£1.95
Big Tom Tomato Juice	£2.00
San Pellegrino 75cl	£3.95
Acqua Panna 75cl	£3.95

Spirits • Tragos

Make it a double for an extra £2.00

Havana Club 3 yrs Cuban Rum	£3.25
Smirnoff Vodka	£3.25
Gordon's Gin	£3.25
Jose Cuervo Tequila	£3.25
Johnnie Walker Red Label Whisky	£3.25

Jack Daniels	£2.25
Sambuca	£2.25
Havana Club 7 yrs Cuban Rum	£3.00
Ketel One Vodka	£3.00
Tanqueray Gin	£3.00
Dalwhinnie Single Malt Whisky	£3.50
Glenmorangie Single Malt Whisky	£3.25
Talisker Whisky	£3.35
Woodford Reserve Bourbon	£3.00

Spirits • Tragos

Amaretto	£3.50
Bailey's Irish Cream	£3.50
Liquor 43	£3.75
Hennessy	£3.95

Kids eat free*
Monday to Thursday
from 5 - 6.30pm

*Per paying adult. Can't be used in conjunction with the Early Bird Special.

Kids • Niños

Childrens meals	£6.95
• Kids chicken goujons + chips or mash and salad.	
• Kids burger + chips or mash and salad.	
• Kids 4oz rump steak + chips or mash and salad.	
+ Juice or Squash.	
+ A bowl of Our Cow Molly Ice Cream.	

Early Bird Special
Monday to Thursday
from 5 - 6.30pm

Any sandwich or a 6oz rump steak	£11.95
Served with chips and salad.	
+ A bottle of San Miguel / 125 ml glass of house wine or any soft drink.	
+ Coffee / Tea.	

All our beef is sourced from local, Yorkshire farms and the cows are reared in fields.

Rump. This cut is packed full of flavour and very tasty. We recommend the rump cooked medium.

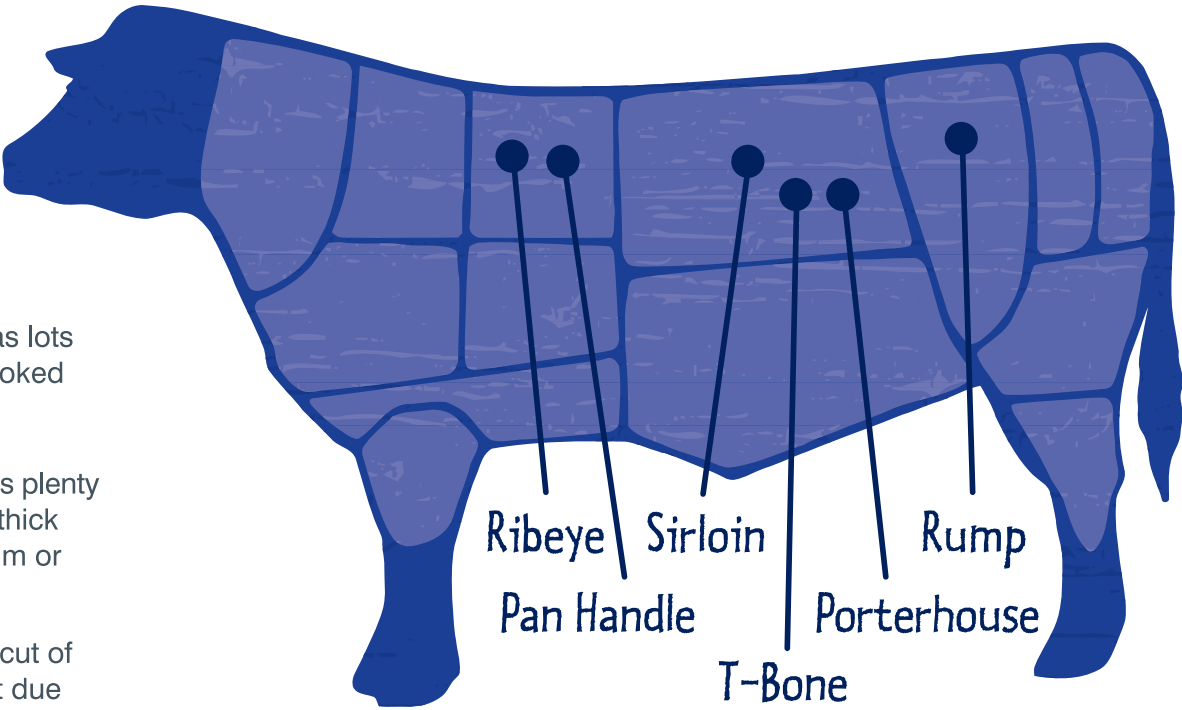
Ribeye. Thanks to the marbling throughout this steak it's our most succulent and juicy. We recommend the ribeye cooked medium rare.

Sirloin. The leanest of our cuts but no compromise on flavour. As it's a bit leaner this steak is nice rare or medium rare.

T-bone. A cross section of sirloin and fillet. This cut has lots of flavour from the bone. We recommend the t-bone cooked medium rare.

Pan Handle. A ribeye steak on the bone. This steak has plenty of marbling and also takes flavour from the bone. It's a thick steak so we recommend the pan handle cooked medium or medium rare.

Porterhouse. The Porterhouse is taken from the first cut of the t-bone and therefore has a larger section of the fillet due to the size of this steak we would recommend medium rare. Suitable for sharing.



Open **Monday - Saturday** 5pm 'til late
Last table reservations taken at 10pm
Closed Sunday

Bookings / Information **0114 267 6215**
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