

SOUTH AMERICAN STEAKHOUSE



Starters and Nibbles • Entradas y Picoteos

Aceitunas. <i>V GF</i>	£4.95	Choricillos.	£6.50	Pan con Tomate y Chorizo.	£7.50
Black and green olives in an olive oil, lemon and oregano marinade.		Cocktail chorizo sausages.		Toasted bread with fresh chopped tomato, olive oil, garlic & warm chorizo.	
Aji Relleno. <i>V</i>	£5.50	Empanadas.	£8.50	Gambas al pil pil.	£8.95
Chillies stuffed with creamy feta; served with toasted bread.		Steak & cheese South American pasties.		Garlic baked prawns with toasted bread.	
Morcilla.	£6.50	Costillas de Cerdo. <i>GF</i>	£8.95	Calamari.	£8.50
Mini sweet Spanish black pudding; served with toasted bread.		Spicy pork ribs.		Fried squid in a paprika seasoning; served with mixed leaves, tartar sauce & lemon	
		Anticuchos. <i>GF</i>	£8.95		
		Mini beef and chorizo skewers.			

Sharing Boards • Tablas

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

Carne.	£16.95	Quesos. <i>V</i>	£15.95	Vegetariano. <i>V</i>	£15.95
A selection of mini morcilla bites, choricillos, bite sized beef & chorizo kebabs and sun blushed tomatoes.		Manchego, warmed goats cheese, cheddar, halloumi skewers & mini mozzarella balls.		Artichoke hearts, olives, sundried tomatoes, feta stuffed chillies, hummus, pitta bread, tzatziki & 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>	8oz, 226g	12oz, 340g	Costillas de Cerdo.	£16.50
16oz, 453g T Bone.	£25.00		A whole rack of grilled pork ribs with our own South American spice rub - Merquen.	
24oz, 680g Pan handle.	£37.50	Lomo Liso. Sirloin.	£15.50	£17.50
30oz, 850g T Bone.	£37.50	Lomo Vetado. Ribeye.	£16.50	£18.50
40oz, 1.13kg Porterhouse steak*.	£49.50	Cuadril. Rump.	£14.50	£16.50
*We carry a limited stock of 40oz Porterhouse, please pre-order to avoid disappointment.		Parrillada.	£22.95pp	
		Minimum of 2 people. Includes 2x 8oz Sirloin steaks, chorizo, morcilla, pork ribs and chips.		
			Pollo.	£15.95
			Chicken breast, chips and lemon dressed mixed leaf salad.	

Sides • Acompañamientos

Papas Fritas. <i>V GF</i>	£4.50	Ensalada Chilena. <i>V GF</i>	£3.95	Champiñones al Ajo. <i>V GF</i>	£4.50
Our hand cut chips.		Tomato and red onion salad.		Garlic roasted mushrooms.	
Papas Dulces Fritas. <i>V GF</i>	£4.50	Ensalada Verde. <i>V GF</i>	£3.50	Espinacas en Crema. <i>V GF</i>	£4.95
Sweet potato fries.		Mixed green salad.		Creamed spinach.	
Potato Wedges. <i>V GF</i>	£4.50	Ensalada Griega. <i>V GF</i>	£4.95	Homemade Coleslaw. <i>V GF</i>	£4.50
With grated cheddar cheese.		Greek salad; celery, feta cheese, black olives.		Tomates Asados. <i>V GF</i>	£3.95
Puré de Papas. <i>V GF</i>	£4.50	Tomate con Mozzarella.	£4.95	Baked tomatoes with olive oil, garlic and basil.	
Mash.		Tomato, mozzarella, basil, red onion and balsamic vinegar.		Mix Roast Vegetables. <i>V GF</i>	£4.50
Puré Picante. <i>V GF</i>	£4.50	Lentejas con Chorizo.	£4.50	Peppercorn Sauce.	£2.50
Spicy mash.		Warm lentil and chorizo salad.		Diane Sauce.	£2.50
Papitas Picantes. <i>V GF</i>	£3.25	Garbanzos. <i>V GF</i>	£4.50	Chimichurri Sauce.	£2.50
Sautéed potatoes with chilli and garlic.		Warm chick pea; with red peppers, red onion and feta cheese.			

Other Dishes • Platos

Salmón. <i>GF</i>	£16.95	Pez Espada. <i>GF</i>	£19.95	Champiñones Rellenos. <i>V GF</i>	£13.50
Pan fried salmon seasoned; served with puréed potato and roasted tomatoes.		Pan-seared swordfish seasoned with smoked chilli; served with a greek salad.		Stuffed portobello mushrooms with goats cheese, spinach, caramelised red onions; served with a mixed green salad.	

A TASTE OF SOUTH AMERICA



Soft Drinks • Bebidas

Coke	£3.95
Diet Coke	£3.95
Fanta	£3.95
Sprite	£3.95
SL Tonic	£2.50
Tonic	£2.50
Ginger Ale	£2.50
OJ	£2.50
Apple	£2.95
Cranberry	£2.95
Soda	£2.50
Jamaican Ginger Beer	£3.95
San Pellegrino Limonata	£3.95
San Pellegrino Aranciata	£3.95
San Pellegrino 75cl	£4.95
Acqua Panna 75cl	£4.95

Beer • Cerveza

Corona Mexico	£4.95
Quilmes Argentina	£5.95
San Miguel Spain	£4.50
Estrella Damn Spain 330ml	£4.50
Estrella Damn Spain 660ml	£7.50

Spirits • Tragos 25ml

Talisker Whisky	£5.50
Dalwhinnie Single Malt Whisky	£5.50
Johnnie Walker Red Label Whisky	£4.95
Glenmorangie Single Malt Whisky	£5.50
Jack Daniels	£4.50
Woodford Reserve Bourbon	£5.50
Hennessy	£5.50
Jose Cuervo Tequila	£4.50
Sambuca	£3.95

Double up for an extra £2.00

Havana Club 3 yrs Cuban Rum	£3.95
Havana Club 7 yrs Cuban Rum	£4.50
Smirnoff Vodka	£3.95
Gordon's Gin	£3.95
Tanqueray Gin	£4.95
Amaretto	£4.50
Bailey's Irish Cream	£4.50

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 £8.50

- Chicken Goujons
- Beef Burger
- 4oz Rump Steak

All served with chips or mash and salad.

+ Juice or Squash.

+ A bowl of Our Cow Molly Ice Cream.

Early Bird Special

Monday to Thursday £15.95

From 5 - 6.30pm

6oz Rump Steak

Served with chips and salad.

+ A bottle of San Miguel / 125 ml glass of house wine or any soft drink.

+ Americano 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.

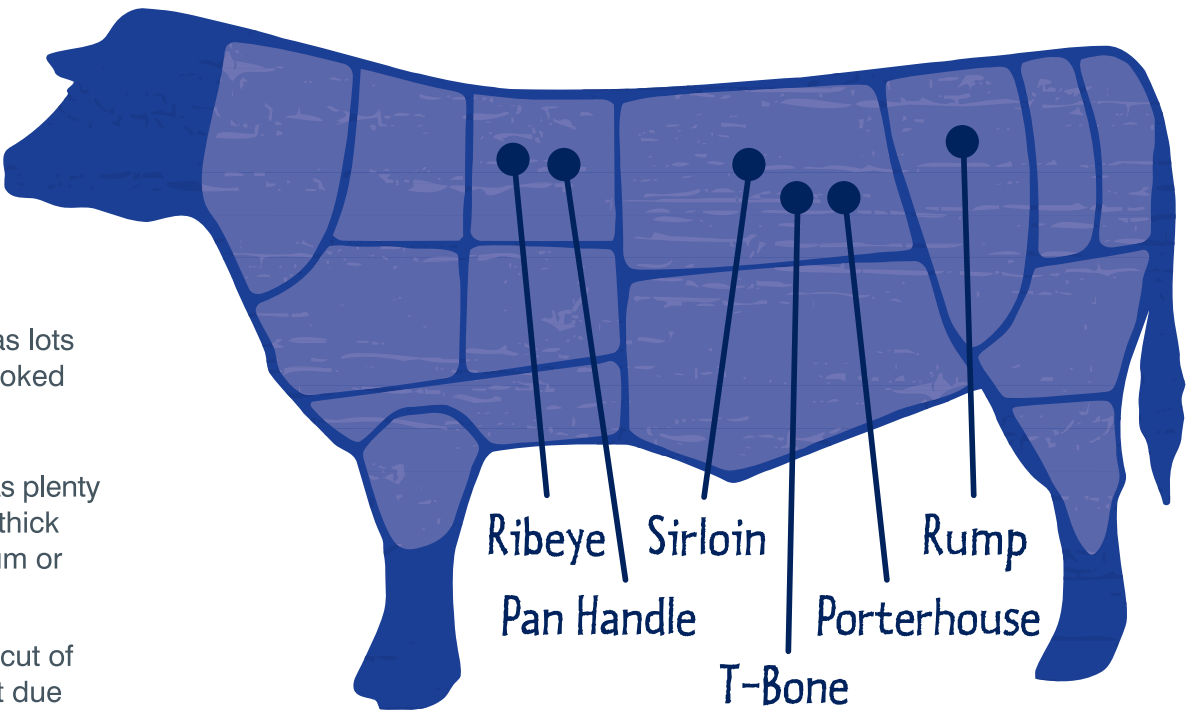
Ribeye. Thanks to the marbling throughout this steak it's our most succulent and juicy. We recommend the ribeye cooked medium rare.

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
Closed Sunday

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