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CHARCOAL SOURDOUGH (v)



BRUNCH

12:00pm till 4:00pm Saturday & Sunday

AVOCADO (half) (v)

BRUNCH

MAPLE & CHIA GRANOLA (v) Greek yoghurt, wild berries, shaved coconut, honey, blueberry snow	£6.5		
BANANA BREAD SANDWICH (v) Whipped mascarpone, wild berries, flaked almonds, honey, raspberry snow	£8.5		
SMASHED AVOCADO (v) Charcoal sourdough, pomegranate seeds, pimiento, lemon (add feta £3.0 add free-range eggs £3.0)	£7.5		
EGGS YOUR WAY (v) Charcoal sourdough, free-range eggs, chives (poached, scrambled or fried)	£6.5		
EGGS ROYALE Charcoal sourdough, smoked salmon, poached free-range eggs, baby spinach, avocado, hollandaise, chives, lemon	£11.5		
TRUFFLE EGGS (v) Charcoal sourdough, scrambled free-range eggs, black truffle, white truffle oil, chives	£9.5		
THE MOO Charcoal sourdough, chorizo confit, back bacon, wild mushrooms, poached free-range eggs, black pudding, tomato,chimichurri, chives	£13.5		
STEAK & EGGS Wilted spinach, hand-cut (Argentinian breed) rump steak (200g), new potatoes, fried free-range eggs, chimichurri, chives	£14.5		
EXTRAS £2.5	•••••		
FREE-RANGE EGGS (v) (poached, scrambled or fried)	MUSHROOMS (v)		
STREAKY BACON	BLISTERED TOMATO (v)		
SMOKED SALMON	HOLLANDAISE (v)		

	COOL DRINKS				
ESPRESSO DOUBLE ESPRESSO BLACK WHITE AMERICANO MACCHIATO DOUBLE MACCHIATO CORTADO LATTE CAPPUCCINO	£2.5 £2.5 £2.5 £2.5 £3.0	ENGLISH BREAKFAST TEA SELECTION OF TEA HOT CHOCOLATE CARAJILLO IRISH COFFEE	£2.0 £2.0 £3.0 £3.0 £2.0	PROSECCO APEROL SPRITZ DRAUGHT BEER BLOODY MARY	£6.5 £7.5 £5.0 £8.0



LUNCH

Monday to Friday 12:00pm till 4:00pm

LUNCH

TWO COURSES - £12

STARTERS HOME MADE EMPANADA | BEEF | CHICKEN | HAM & CHEESE | SPINACH (v)| **SOUP OF THE DAY** FRIED CALAMARI, Rocket, French Beans, Chilli, Lemon, Sriracha Aioli

SALMON or CHICKEN, Hand Cut Scottish Salmon (150g) or Chimichurri Marinated Chicken Thigh, Mixed Greens, New Potatoes PASTA PENNE PESTO, Home-Made Pesto, Rocket, Parmesan (v) STEAK AND FRIES, Recommended MEDIUM-RARE

MAIN

A I A CARTE

A LA GARTE						
STARTERS	• MOO NACHOS Tortilla Crisps, Smoked Cheddar, Chargrilled Pineapple					
HOME-MADE EMPANADAS BEEF CHICKEN HAM & CHEESE SPINACH (v) Portion of two	Salsa, Smashed Avocado, Sour Cream, Jalapeno (v) HALLOUMI CHIPS Pomegranate Seeds, Aioli, Lemon (v)					
GRILLED CHEESE Argentinian Provolone Cheese, Charcoal Sourdough, Olive Oil, Oregano (v)	NIBBLES Salted Mixed Nuts, Olives (v) £2.5					
FRIED CALAMARI Rocket, French Beans, Chilli, Lemon, Sriracha Aioli	SIDES					
CHORIZO & BALCK PUDDING Chargrilled Argentinian Chorizo and Black Pudding, Charcoal Sourdough, Olive Oil	TRIPLE COOKED CHIPS (v) SWEET POTATOES FRIES (v) HOUSE SALAD (v) MIXED CHARCOAL GRILLED VEGETABLES (V) £3.5 £4.0 £4.0					
MAINS						
MOO CAESAR Tender Stem Broccoli, Crouton, Anchovies, Caesar Dressing (v) (SALMON or CHICKEN Hand Cut Scottish Salmon (150g) or Chimichurri Marinated Chic PASTA PENNE PESTO Home-Made Pesto, Rocket, Parmesan (v)	£12.5					

_		200g	300g	400g	COOKING TEMPERATURES	
CHIMICHURRI CHICKEN Brioche Bun, Baby Cos Lettuce, Heirloom Tomato, Smashed Avocado, Chargrilled Pineapple Salsa, Chimichurri, Aioli			£10.0			
	Red Onion, Heirloom Tomato, Aioli	,		5 (<i>.</i> , ,	
Brioche Bun, Hand Pressed (Argentinian Rare Breed) Beef Burger (200g), Smoked Cheddar, Baby Cos Lettuce,					£10.0	
	MOO BURGER					
	Home-Made Pesto, Rocket, Parmesan (v)					



Recommended MEDIUM-RARE

£16.5 £20.0 £12.5

MEDIUM-RARE, Pinkish-red in the centre. Warm temperature **SAUCES** CHIMICHURRI, PEPPERCORN, STILTON

 $\textbf{MEDIUM}, \ \mathsf{Pink} \ \mathsf{in} \ \mathsf{the} \ \mathsf{centre}. \ \mathsf{Hot} \ \mathsf{temperature}$

£2.5

Recommended MEDIUM-RARE £15.0 £22.0 £28.0

(ADD HAND CUT TRIPLE COOKED CHIPS FOR £1.5)