

FOOD

We list some of the most common allergens next to our menu items but for full information on all types please do ask your server

At CAU we work with fresh food in our kitchens and proper chefs not robots so we handle all types of ingredients. As such we cannot guarantee the absence of traces of any allergen in our food...sorry

V Vegetarian

GF Gluten-free

N Contains Nuts

K Kids portion available

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BREAD, £3.50

A selection of our homebaked breads with chipotle butter.

HUMMUS & CRISP BREADS, £4.25

With homemade aubergine caviar, chilli and roasted nuts.

SMALL PLATES

PERFECT ON THEIR OWN OR MIX AND MATCH TO CREATE A FEAST FOR THE TABLE.

PICADA, £7.95

A selection of Argentinian style charcuterie served with sourdough and pickles.

SALT & PEPPER SQUID, £6.25

Dusted lightly with flour and cooked to perfection. Topped with chilli and spring onion, with chipotle mayo.

QUESADILLA, £6.00

Packed with roasted vegetables, manchego and mozzarella, served with guacamole. **V**

'BURNT' TOMATO BRUSCHETTA

- With goat's cheese £3.95 **V**
- With goat's cheese & anchovies £4.50

STICKY BBQ BEEF RIBS, £7.95

Boneless ribs of tender braised Argentine beef.

BELLY OF PORK TEMPURA, £7.95

Melt-in-your-mouth pork coated in a light and crispy tempura. Served with our special CAUchup.

STEAMED MUSSELS IN COCONUT & LIME,

SMALL £6.95 / BIG £9.95

With a little kick from chilli & topped with coriander. **GF**

YERBA-SMOKED BEEF, £6.95

Lomito smoked the Argentinian way, dressed in soy and wasabi.

With shaved salted ricotta. **GF**

TUNA CARPACCIO, £6.95

Thinly sliced tuna with capers, chilli, peppers, herbs & lemon oil. **GF**

CROQUETTES

- Flaked smoked haddock with creamy Spanish manchego cheese, served with caper mayo £6.75
- Porcini mushrooms, salted cheese & truffle, served with aioli £6.25 **V**

EMPANADAS, £7.00 for 2 EMPANADAS

Classic Argentinian street food.

Served with a fresh tomato sauce.

- Spicy ground beef and onion
- Spanish chorizo and cream cheese
- Spinach, ricotta and date **V**
- Spicy creamed corn and Taleggio cheese **V**

ANTICUCHOS SKEWERS, £6.75

One of South America's best kept street food secrets.

- Chicken & caramelised red onion **GF**
- Lamb & red pepper, drizzled with chimichurri **GF**

ARGENTINIAN FLATBREAD, £5.50

- Roasted aubergine and mozzarella **V**
- Sweet onion, mozzarella and oregano **V**
- Chorizo, mozzarella and manchego cheese

BIG PLATES

BRICK GRILLED SPATCHCOCK CHICKEN,

HALF £9.95 / WHOLE £12.95

Marinated in mustard & paprika.

GRILLED SALMON, £13.50

Simple, fresh and tasty, with a watercress garnish and a grilled lemon wedge. **GF**

BEETROOT RAVIOLI, £10.95

Fresh pasta filled with sweet beetroot & goat's cheese, served with crème fraîche, herbs and toasted pine nuts. **V N**

SAUSAGE & BEAN

CASSOULET, £11.95

Hearty pot of Cumberland, Merguez & Spanish chorizo sausage with braised beans. Topped with chilli & herb breadcrumbs.

ARGENTINE BEEF RAGU, £12.95

With Garganelli pasta & salted ricotta.

CATALAN FISH STEW, £14.50

Fresh mussels, clams, prawns, squid & flaked pollock, poached in a nutty romesco sauce finished with butter beans. Served with grilled sourdough. **N**

TWICE COOKED PORK BELLY, £14.50

A labour of love. We cook our pork belly twice for juicy succulence. Served with a sweetcorn purée and crackling.

PEPPER CRUSTED SEARED TUNA STEAK, £15.25

Served with a crunchy mixed pepper salad and grilled lime. **GF**

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STEAKS

THERE'S BEEF AND THEN THERE'S OUR BEEF... ABERDEEN ANGUS, GRASS FED, STRAIGHT FROM THE PAMPAS, RICHLY FLAVOURED AND WONDERFULLY TENDER.

ALL OF OUR STEAKS ARE SERVED WITH CHIPS OR SALAD. LARGER CUTS AVAILABLE ON REQUEST. **GF**

CLASSIC CUTS

MEDALLIONS,

220g £14.75

The finest, most succulent cuts of lomo, filleted from the centre and grilled.

RUMP,

220g £13.95, 260g £15.95, 320g £18.25

The leanest cut with a distinctively pure flavour. Grilled slowly to make the beef beautifully soft.

RIB-EYE,

260g £16.25, 320g £18.95, 380g £22.95

The steak lover's steak. A tender and full-bodied treat.

SIRLOIN,

220g £14.95, 260g £17.95, 320g £20.95

Succulent and satisfying, this classic steak has a distinctively full flavour. The nation's favourite cut done our way.

SPECIALITY CUTS

A TWIST ON THE CLASSICS, CHOSEN ESPECIALLY BY OUR HEAD GRILLER.

LOMITO,

400g £28.50, 500g £33.50

The fillet of rump is considered the finest cut in Argentina, combining the flavour of rump and the tenderness of fillet. Served with a blue cheese sauce.

ASADO DE CHORIZO,

400g £29.95, 500g £35.25

A sirloin steak in a churrasco marinade of smoked paprika, ají molido, garlic and parsley.

TAPA DE CUADRIL,

220g £14.95, 260g £16.95

Cut from the top of the rump, this signature dish is served the Brazilian way – thinly sliced and flash grilled so it melts in your mouth.

TIRA DE ANCHO,

500g £33.50, 600g £38.50

The king of steaks. A spiral cut of rib-eye, marinated in chimichurri and grilled slowly for maximum tenderness.

CAU FEASTING

PLATE, £84.95

400g each of the Lomo, Asado de Chorizo and Tira de Ancho cuts.

SANDWICHES

SANDWICHES

SERVED ON OUR HOMEMADE JALAPEÑO BREAD, WITH YOUR CHOICE OF CHIPS OR SALAD.

STEAK SANDWICH, £9.95

The CAU classic with grilled tapa de cuadril, tomato, lettuce, salted onion and double mustard mayo.

CHORIPAN SANDWICH, £10.95

Grilled chorizo sausage with red onion marmalade, tomato and rocket.

CHIVITO SANDWICH, £11.95

Grilled sirloin topped with smoked bacon, Monterey Jack cheese and a fried egg.

BURGERS

HANDMADE EACH DAY USING THE FRESHEST INGREDIENTS AND THE FINEST CUTS. SERVED WITH YOUR CHOICE OF CHIPS OR SALAD.

BURGERS

SERVED IN A BRIOCHE BUN.

CLASSIC BURGER, £9.95

For those who just want to savour the beef. With tomato and salted onion.

CHEESE & BACON BURGER, £11.95

Take the classic, add smoked grilled bacon and Monterey Jack cheese. Unbeatable.

BUENOS AIRES BURGER, £14.95

Stacked with sticky BBQ beef rib meat, crispy onion rings and apple & quince jam.

LATIN BURGER, £11.95

Dressed with chimichurri mayo, jalapeños, guacamole, and topped with blistered peppers and fresh avocado.

BBQ BURGER, £11.95

Loaded with BBQ sauce, Montgomery cheese & red onion marmalade. Finished off with crispy onion rings.

CAU CHICKEN BURGER, £10.95

Herb breaded chicken with CAUslaw, chimichurri mayo and tomato.

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SALADS

CHOOSE A SMALLER SIZE FOR A STARTER
OR A LARGE FOR A MAIN COURSE.

GRILLED CHICKEN SALAD, SMALL £6.75 / BIG £10.50

Marinated chicken, little gem, red chicory,
blue cheese, sweet potato crisps,
spring onions and macadamia nuts with
a mustard vinaigrette. **N**

HOT-SMOKED SALMON SALAD, SMALL £7.25 / BIG £10.95

Flaked salmon with pickled beetroot, celery
and cherry tomatoes, with fresh horseradish,
mustard and crème fraiche dressing. **GF**

ROASTED VEGETABLE, GOAT'S CHEESE AND QUINOA SALAD, SMALL £6.25 / BIG £9.75

Grilled and marinated aubergine, artichoke,
peppers and courgette with quinoa, goat's
cheese and salsa verde. **V GF**

SAUCES

CHIMICHURRI, £1.50

An Argentinian steak's best friend. **GF V**

PEPPER SAUCE, £1.50 **GF**

BLUE CHEESE SAUCE, £1.50 **GF**

CHIPOTLE BUTTER, £1.50 **GF V**

GARLIC & HERB AIOLI, £1.50 **V**

SIDES

TRIPLE COOKED CHUNKY CHIPS, £2.95 **V GF**

THIN CHIPS, £2.95 **V GF**

BAKED SWEET POTATO, £3.25

With a touch of butter and herbs. **V GF**

CAUSLAW, £2.95

Like coleslaw but better. **V**

TOMATO SALAD, £3.95

With spring & red onions tossed in a
mustard vinaigrette. **V**

ROCKET, FENNEL AND SALTED RICOTTA SALAD, £2.95 **V GF**

TENDERSTEM BROCCOLI, £3.25

With chipotle butter, chilli & herbs. **V GF**

CAU MIXED LEAF SALAD, £2.95

With crispy shallots and mustard vinaigrette. **V**

GREEN PEAS, £2.95

With shallots, mint and a little fresh chilli. **V GF**

ONION RINGS, £2.95 **V**

BRAISED BEANS, £2.95

With chilli & herb breadcrumbs. **V**

TRUFFLED MAC & CHEESE, £2.95 **V**

ROASTED MUSHROOMS, £2.95

With ají molido and garlic. **V GF**

CREAMY POLENTA MASH, £2.95

With heaps of salted cheese. **V GF**

BUENOS AIRES DONE OUR WAY

AN ECLECTIC SELECTION OF DISHES
FROM A CITY WHERE CULTURES AND
CUISINES COLLIDE. EMBRACE THE CHAOS
AND PICK WHATEVER, WHENEVER.

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COCKTAILS, £6.50

BUENOS AIRES ICED TEA

Vodka, gin, rum, Cointreau and Fernet with lemon juice and yerba mate (Argentinian tea). A twist on the classic Long Island iced tea.

BURBUJEO

Portobello gin, cassis, pomegranate and lemon, topped with bubbles.

CLASSIC MOJITO

Santa Teresa rum, fresh mint, lime and soda.

PIÑA-CAU-LADA

Just like the classic, but ours is a little lighter. Coconut and spiced rums, pineapple juice, coconut water and lime.

PASSION FRUIT CAIPIRINHA

Velho Barreiro cachaça, lime, sugar and passion fruit.

PADDINGTON STORM

For the little bear from Peru, a 'dark & stormy' with rum, lime & ginger beer but sweetened with a little marmalade.

CAU G&T

Portobello gin, tonic, pink grapefruit, juniper, lemon and lime.

WHITE PEACH BELLINI

Crème de Pêche, white peach & Prosecco form a perfect summer drink.

BERRY BONITA

A pisco sour freshened with raspberries and Fragoli strawberry liqueur.

MARY & SONS

A bloody mary with added flavour. Kamm & Sons, Belenkaya vodka, tomato juice, lemon, celery and a spicy ají molido sauce.

ELDERFLOWER SPRITZ

Fiorente elderflower liqueur, soda, Prosecco, lime and mint.

TOMMY'S MARGARITA

El Jimador tequila, lime and agave syrup, straight up with salt.

VANILLA ESPRESSO MARTINI

Vodka, espresso, Illyquore liqueur & vanilla syrup.

FUEGO

Koko Kanu, Wray & Nephew, Chambord, raspberry purée, Tabasco & black pepper.

LEMON MERINGUE PIE

Absolut citron, lemon, apple, egg white & sugar.

COCKTAILS, £7.50

POPPING MARTINI

Black Cow vodka, Chambord, pineapple & coconut water, egg white & pomegranate juice with a little popping candy.

MATCHA GREEN MARTINI

Portobello gin, Matcha green tea syrup, Green tea, lemon juice, egg white & sugar.

A NEW NEGRONI

Gin, Antiqua Formula, and Campari given the CAU treatment with Kamm & Sons and carbonated for added sparkle.

THE CAU GIRL MARTINI

Absolut vanilla, passion fruit purée, apple, vanilla sugar and sparkling rosé Malbec.

CANDY FLOSS MOJITO

Santa Teresa Rum, candy floss syrup, mint, lime & soda with candy floss topping.

DARK CHOCOLATE CHILLI MANHATTAN

Old forester bourbon, Mozart dark chocolate, antiqua formula and a little red chilli.

S'MORE

Like the childhood campfire treat in liquid form! Absolut vanilla, Mozart white & dark chocolate, toasted marshmallow syrup, vanilla ice cream and biscuit.

MENDOZA SOUR

An Argentine twist on the classic NY Sour with Old Forester bourbon, sugar, lemon, egg white and Malamado.

MAPLE JULEP

Old Forester Bourbon, maple syrup & mint.

BEERS & CIDER

QUILMES LAGER

ARGENTINA, 4.9% 330ml £3.95

ALHAMBRA RESERVA

GRANADA, SPAIN, 6.4% 330ml £4.25

QUILMES BOCK RED LAGER

ARGENTINA, 5.3% 330ml £4.25
(EXCLUSIVE TO CAU)

ALHAMBRA NEGRA

GRANADA, SPAIN, 5.4% 330ml CAN £3.95

AVALON SIDRA

ASTURIAS, SPAIN, 5.5% 330ml £3.95

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SHAKES

CLASSIC VANILLA, CHOCOLATE OR STRAWBERRY, £3.75

DULCE DE LECHE, BANANA OR PEANUT BUTTER, £4.50

AVELLANA SHAKE, £5.95
Nocello liqueur, Baileys and chocolate ice cream.

SALTA CLERICOT

Our infamous Argentinian wine-based drink is made from regional wine and local fruits. Perfect for sharing in a large jug or go for the small option on your own.

GLASS £5.25, SML JUG £10.50, LRG JUG £19.95
Torrontés white wine mixed with red and white grapes, passion fruit purée and basil leaves. Fabulously refreshing.

PEAR & PINEAPPLE WHITE SANGRIA JUG £19.95
Picpoul de pinet, fresh pineapple juice, mint, lemonade & Xanté.

SOFTS

BELU NATURAL MINERAL WATER STILL OR SPARKLING, 750ml £3.75

FRESH JUICES, £2.50

SODAS, 330ml £2.50

HOMEMADE LEMONADE, £2.50

CAU COOLER, £2.75
Raspberry, apple, passion fruit & grapes.

VIRGIN MOJITO, £2.75
Lime, apple, mint.

SMOOTHIES, £3.75

VERY BERRY
Mixed berries, cranberry and orange juice.

TROPICAL
Mango, passion fruit and orange juice.

MONO LOCO
Banana, coconut and pineapple juice.

RAISE YOUR GLASSES

TOAST SOME SERIOUSLY GOOD WINES FROM ARGENTINA AND BEYOND, ALONGSIDE OUR SENSATIONAL COCKTAILS. NOT TO MENTION OUR GORGEOUS SMOOTHIES, CLASSIC SHAKES AND INFAMOUS SALTA CLERICOT.

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REDS

GLASS 175ml, POT 500ml, BOTTLE 750ml

NICE

FINCA VALERO TEMPRANILLO - GARNACHA

2014 CARINENA SPAIN, £4.75, £11.95, £17.50

Plump and juicy black fruits.

LORCA 'GRAFITTI' SYRAH ☉

2014 MENDOZA ARGENTINA,

£7.75, £19.95, £29.50

Spicy and rich, with seductive violet and chocolate notes.

PICHE MERLOT ☉

2014 PATAGONIA ARGENTINA,

£6.95, £17.95, £26.50

Plummy, soft and ripe, with earthy, sweet spice.

PAULA CABERNET SAUVIGNON

2013/14 MENDOZA ARGENTINA,

£6.75, £17.25, £25.50

Cassis, cool mint and eucalyptus combine with ripe and juicy fruits.

CAPRICHOS OLD VINES GARNACHA

2013 CARINENA SPAIN, £5.55, £13.95, £20.50

Wild flowers, red fruits and a touch of leather.

SEDA VERMELLA TEMPRANILLO

2013 RIOJA SPAIN, £6.95, £17.95, £26.50

A cut above, dried flowers and spicy fruits.

PEZ DEL RIO TEMPRANILLO - MERLOT

2014 CARINENA SPAIN,

£4.95, £12.50, £18.50

Ripe, floral and juicy fruit.

VERY NICE

LUIS ALEGRE 'CAUBONIC' TEMPRANILLO CO2 ☉

2014 RIOJA SPAIN, £7.25, £18.50, £27.50

Light and juicy red fruit and flowers.

Served straight from the fridge.

We are proud that '☉' symbolises wines that are made especially for CAU. Comissioned and sometimes made by our wine director - Phil Crozier.

MALBECS

THERE ARE NICE REDS, THERE ARE VERY NICE REDS AND THEN THERE'S MALBEC. WE'VE HAND-PICKED SOME OF OUR FAVOURITES FOR YOU TO ENJOY HERE.

GLASS 175ml, POT 500ml, BOTTLE 750ml

TRASANDINO MALBEC ☉

2014 MENDOZA ARGENTINA,

£5.95, £15.25, £22.50

Rich, sweet black fruits and violets.

A juicy beauty.

AMELIE MALBEC ☉

2014 LANGUEDOC FRANCE,

£6.95, £17.95, £26.50

A touch of Marselan adds to the elegance of this wine.

¿SI, NO? MALBEC ☉

2014 ARGENTINA, £6.25, £15.95, £23.50

Ripe, smooth and powerful Malbec from the east of Mendoza.

ANDELUNA '1300' MALBEC

2014 MENDOZA ARGENTINA, £29.50

Super fresh and complex, from the dizzy heights of high altitude Mendoza.

LORCA 'GRAFITTI' MALBEC ☉

2013/14 MENDOZA ARGENTINA,

£7.75, £19.95, £29.50

Juicy, black fruits and sweet spice.

ZUCCARDI 'ANIMADO' ☉

2013/14 MENDOZA ARGENTINA,

£6.75, £17.25, £25.50

Vibrant and youthful. Squishy fruits.

PICHE MALBEC ☉

2014 PATAGONIA ARGENTINA,

£6.95, £17.95, £26.50

All about the fruit. Pure and pristine.

'WOW' FOR CAU ☉

2014 SAN JUAN ARGENTINA,

£7.25, £18.50, £27.50

Ripe, rich and earthy with a touch of sweet spice.

PAINT IT BLACK ☉

2013 CAHORS FRANCE, £39.50

Back to the future with this new wave beauty from Cahors.

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WHITES

GLASS 175ml, POT 500ml, BOTTLE 750ml

NICE

FINCA VALERO MACABEO

2014 YECLA SPAIN, £4.75, £11.95, £17.50

Steely, mineral notes with flowers and a touch of citrus.

PEZ DEL RIO MACABEO - SAUVIGNON BLANC

2014 CARINENA SPAIN, £4.95, £12.50, £18.50

Exotic fruits on the nose with lemon sherbet.

ANIMADO TORRONTÉS - GRIS

2014 MENDOZA ARGENTINA,

£6.75, £17.25, £25.50

Elderflower, lychee, with a citrus zing.

AMELIE MARSANNE - RIESLING

2013 LANGUEDOC FRANCE,

£6.95, £17.95, £26.50

A wonderfully different blend, rich and tangy.

TRASANDINO SAUVIGNON BLANC

2014 MENDOZA ARGENTINA,

£5.95, £15.25, £22.50

Grass, gooseberry and lemon citrus.

CAMPO FLORES SAUVIGNON BLANC - VERDEJO

2014 CASTILLA SPAIN, £5.75, £14.50, £21.50

Wild and floral, lovely purity and mineral notes.

PICHE CHARDONNAY

2014 PATAGONIA ARGENTINA,

£6.95, £17.95, £26.50

Fresh, mineral and peachy. No oak.

VERY NICE

PAULA SAUVIGNON BLANC

2015 MENDOZA ARGENTINA, £24.50

Grassy gooseberry with a hint of passion fruit.

ROSÉ

GLASS 175ml, POT 500ml, BOTTLE 750ml

AMELIE ROSÉ OF MALBEC

2014 LANGUEDOC FRANCE,

£6.95, £17.95, £26.50

Violets and strawberries. Light and fresh.

PEZ DEL RIO GARNACHA - SYRAH

2014/15 CARINENA SPAIN,

£4.95, £12.50, £18.50

Freshly crushed, crunchy raspberry and sour cherry.

BUBBLES

GLASS 125ml, BOTTLE 750ml

PROSECCO DOC BELSTAR BRUT NV ITALY

£5.65, £29.50

Super fresh fizz with a lemon twist on the finish.

'LOIS' ENRIQUE FOSTER SPARKLING MALBEC NV

ARGENTINA, £5.95, £32.50

Rich and deep, but fresh crushed fruits dominate.

POMMERY BRUT CHAMPAGNE NV

FRANCE, £59.95

Power and elegance.

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TEAS, £2.25

ENGLISH BREAKFAST
EARL GREY
CHAMOMILE
SUPER BERRY
GREEN
PEPPERMINT
MOROCCAN MINT

COFFEES

AMERICANO, £2.25
ESPRESSO, £1.95 / £2.50
CAPPUCCINO, £2.50
LATTE, £2.50
MACCHIATO, £2.25 / £2.75
FLAT WHITE, £2.50
CORTADO, £2.50

WITH A KICK, £5.95

LIQUEUR COFFEE
Served with a spirit of your choice.

AVELLANA SHAKE
Nocello liqueur, Baileys and chocolate ice cream.

DIGESTIVOS

FERNET & COKE, £4.00
Argentina's favourite.

LOUIS ROYER VS COGNAC,
OLD FORESTER BOURBON,
TOSOLINI LIMONCELLO,
CHIVAS REGAL, AMARETTO,
TOSOLINI GRAPPA,
BARON DE SIGOGNAC
ARMAGNAC,
BERNEROY CALVADOS

DESSERT WINES

SUSANA BALBO LATE
HARVEST TORRONTÉS
2010 ARGENTINA, 50ml £5.50
Hints of jasmine, honey and rose petals
with an intense, delicate and silky finish.

ZUCCARDI MALAMADO
PORT-STYLE MALBEC
ARGENTINA, 50ml £4.50
Intense black fruits and sweet spice.

DESSERTS

TEA, COFFEE
OR SOMETHING
MORE
DECADENT?

CAU CORNFLAKE
ICE CREAM SUNDAE, £5.95
Tempting layers of cornflake-flavoured ice cream, cornflakes, crumbled chocolate brownie and dulce de leche. A must-try. **V**
For every sundae ordered, 20p will be donated to Action Against Hunger.

ARGENTINIAN
ICE CREAM, **V GF**
£1.75 A SCOOP
– Vanilla
– Strawberry
– Milk chocolate
– Banana
– Dulce de leche
– Coconut sorbet
– Raspberry sorbet
– Lemon sorbet



DULCE DE LECHE
PANCAKES, £5.75
Fresh pancakes topped with ice cream
and traditional Argentinian caramel sauce. **V**

CHOCOLATE BROWNIE, £5.95
Served with toasted marshmallows and
vanilla ice cream. **V**

WINTER BERRY
CHEESECAKE, £5.95
CAU cheesecake with a mixed berry
marbled top. **V**

CHURROS, £4.95
Doughnuts Argentinian style. Lightly
dusted with cinnamon sugar and served
traditionally with dulce de leche. **V**

CHOCOLATE FONDANT WITH
VANILLA ICE CREAM, £5.95
CAU's must-try chocolate fondant, filled
with a warm, gooey and rich chocolate
sauce. You won't want to share this! **V**

PIÑA-CAU-LADA
PUDDING, £5.25
Grilled pineapple with rum caramel,
coconut sorbet and lime. **V GF**

SPICED ORANGE CAKE
(FOR OUR GLUTEN-FREE FRIENDS), £5.25
With vanilla custard & almond nougat. **V GF N**

CUBAN TOREJAS, £5.95
Pan-fried brioche with lime & maple syrup,
dulce de leche and alfajores ice cream. **V N**

CAU

KIDS FOOD

We list some of the most common allergens next to our menu items but for full information on all types please do ask your server

At CAU we work with fresh food in our kitchens and proper chefs not robots so we handle all types of ingredients. As such we cannot guarantee the absence of traces of any allergen in our food...sorry

V Vegetarian

GF Gluten-free

N Contains Nuts

K Kids portion available

Find us at
facebook.com/CAUrestaurants
Tweet us @CAUrestaurant

www.caurestaurants.com

MINI EATS, £7.50

ALL SERVED WITH CHIPS, CUCUMBER & CARROT STICKS, HUMMUS AND A SOFT DRINK

100% GRASS-FED BEEF BURGER

FISH CAKE BURGER

130G RUMP STEAK **GF**

TOMATO & MOZZARELLA PIZZA

CHOOSE TWO TOPPINGS

- HAM
- PINEAPPLE **V**
- CHICKEN
- SWEETCORN **V**

BEEF RAGU PASTA

TORTILLA CHICKEN WRAP

PORK SAUSAGE & BRAISED MIXED BEANS

FOR BIG EYES & LITTLE TUMMIES

DESSERTS, £2.50

CORNFLAKE SUNDAE **V**

NUTELLA PANCAKES **V** **N**

BROWNIE **V**

KIDS DRINKS

JUICES & STUFF, £2.50

FRESH JUICES

Your choice of fresh fruit juice.
Ask your waiter for the options.

SODAS, 330ml

SMOOTHIES, £3.75

VERY BERRY

Mixed berries, cranberry and orange juice.

TROPICAL

Mango, passion fruit and orange juice.

MONO LOCO

Banana, coconut and pineapple juice.

FIZZY,
JUICY, SHAKY
OR SMOOTH?

MINI SHAKES, £2.50

CLASSIC VANILLA

CHOCOLATE

STRAWBERRY

BANANA

PEANUT BUTTER

DULCE DE LECHE

BRUNCH

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WAKE UP SLEEPY HEAD!

CAU BREAKFAST, £9.95 **K**

Pork & herb sausage, morcilla black pudding, eggs, mushrooms, tomatoes, smoked bacon and sourdough toast.

CAU BLT, £5.50

Grilled bacon, lettuce, tomato, mayo and CAUchup on brioche.

WILD MUSHROOMS ON TOAST, £5 **V** **K**

Creamy roasted mushrooms on sourdough toast and loads of fresh herbs.

SWEET POTATO & CHORIZO HASH, £6 **GF**

With a hen's egg and chilli.

CRÊPES, £5 **V** **K** **N**

Fresh crêpes with Nutella & hazelnuts.

CAU GRANOLA, £5 **V** **K** **N**

Homemade granola of toasted oats, nuts, seeds & fruit with your choice of either milk or yoghurt.

STACK OF PANCAKES, £5 **K**

- Berries & cream **V**
- Smoked bacon & maple syrup (add £1)

EXTRAS – BACON £1.50 – SAUSAGE £1.50

SOURDOUGH TOAST & BUTTER £2.00

SCRAMBLED EGGS ON TOAST, £5 **V** **K**

Fluffy scrambled eggs on sourdough toast.

STEAK & EGGS, £9 **GF**

Our tapa de cuadril flash grilled with 2 fried hen's eggs.

EGGS BENEDICT, £7 **K**

Cured ham, poached eggs, toasted muffins, fresh hollandaise and a drizzle of chimichurri.

EGGS ROYALE, £8 **K**

Hot-smoked salmon, poached eggs, toasted muffins, fresh hollandaise and a drizzle of chimichurri.

LATIN EGGS, £7 **V** **K**

Grilled avocado, poached eggs, toasted muffins, fresh hollandaise and a drizzle of chimichurri.

EXTRAS

BACON, £1.50

SAUSAGE, £1.50

SOURDOUGH TOAST
& BUTTER, £2

EVERY SUNDAY
12-6PM

CAU SUNDAY ROAST, £15 PER PESON

Roast rump of beef, Yorkshire pudding, jasper roast carrots, beef fat roast potatoes, red wine gravy and onion rings.

CAU