

# 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-friendly

**N** Contains Nuts

**K** Kids portion available

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## BREAD, £3.50

Selection of fresh breads & chipotle butter.

## HUMMUS & CRISP BREADS, £3.95

With homemade aubergine caviar, chilli and nuts. **N V**

## OLIVES PIQUANTE, £3.00

Olives & chillis with citrus and mint. **GF V**

## SMALL PLATES

PERFECT ON THEIR OWN, AS A STARTER OR MIX AND MATCH FOR A FEAST ON THE TABLE

### POLLO DE CHICHARRON, £5.50

Crisp soy-marinated thighs & wings, with smoky aioli.

### BLUE CORN TORTILLAS (PICK ONE OR A COMBINATION)

1 FOR £4, 2 FOR £7.50

- Grilled and packed with peppers, onions & mozzarella **GF V**
- Braised beef, pickled red onion & jalapeños
- Cured salmon, pico de gallo salsa, avocado & peppers **GF**

### SALMON TIRADITO, £6.00

Citrus-cured salmon, leche de tigre, beetroot mayo & crisp lotus root.

### YERBA-SMOKED BEEF, £6.00

Lomito smoked the Argentinian way, with wasabi mayo.

### ANTICUCHOS SKEWERS, £6.50

Cooked on every street corner in Buenos Aires.

- Chorizo & red pepper
- Beef short rib & coriander
- Paprika chicken & yellow pepper **GF**

### 'BURNT' TOMATO BRUSCHETTA, £3.95

With whipped goat's cheese on sourdough **V**  
- add anchovies 50p

### CROQUETTES,

£6.00 EACH

The classic Spanish favourite.

- Smoked haddock
- Porcini mushroom & truffle **V**
- Jamon & manchego

### SALT & PEPPER SQUID, £6.00

Tossed in peppered flour, then crisped to perfection. With chipotle mayo for a little Latin kick.

### BELLY OF PORK TEMPURA, £6.95

Melt in the mouth pork in a light batter alongside our special CAUchup, Awesome!

### EMPANADAS,

£3.50 EACH

The classic Argentinian filled mini 'pasty'.

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

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## BIG PLATES

### BRICK GRILLED SPATCHCOCK CHICKEN,

HALF £9.00 / WHOLE £13.50

Coal grilled and maple-glazed with pico de gallo salsa. **GF**

### PEA & SHALLOT RAVIOLI, £10.00

With a poached egg and lemon butter. **V**

### YERBA-MATÉ SMOKED LAMB RUMP, £14.50

Smoky grilled lamb with creamy polenta mash. **GF**

### MISO-GLAZED SEA BREAM FILLET, £9.95

With wild rice, spinach, sugar snap peas & crisp lotus root. **GF**

### 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. **GF**

### GRILLED SALMON, £13.50

Simple, fresh and tasty with grilled lemon and mixed greens. **GF**

## BURGERS

SERVED ON WOOD BAKED BRIOCHE, WITH CHIPS OR SALAD INCLUDED.

### THE CLASSIC, £9.95

Handmade every day using our famous steak cuts, simply coal grilled with tomato & lettuce.

### CHEESE & BACON BURGER, £11.95

Take the classic and add smokey bacon and Monterey Jack cheese.

### BUENOS AIRES BURGER, £14.95

The classic stacked with sticky BBQ beef rib meat, onion rings and our CAUchup.

### LATIN BURGER, £11.95

Topped with jalapeños, guacamole, blistered peppers and fresh avocado - sunshine in a bun.

### QUINOA & MUSHROOM BURGER, £10.95

Homemade quinoa and mushroom patty, tomato, guacamole & jalapeños. **V**

## SANDWICHES

ON HOMEMADE JALAPEÑO BREAD, CHIPS OR SALAD INCLUDED.

### STEAK SANDWICH, £9.95

Flash grilled tapa de cuadril, tomato & lettuce. An absolute classic.

### CHORIPAN SANDWICH, £9.95

Grilled sweet chorizo sausage with red onion marmalade, tomato & rocket.

### CHICKEN MILANESE SANDWICH, £10.95

Breaded chicken with grilled cheese and a fried egg.

WE DO  
TAKEAWAY  
TOO!

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## STEAKS

THERE'S BEEF AND THEN THERE'S OUR BEEF... ABERDEEN ANGUS CATTLE, FREE RANGE, GRASS FED STRAIGHT FROM THE PAMPAS PLAINS, BRED WITH THE HIGHEST WELFARE STANDARDS, AGED FOR A MINIMUM OF 30 DAYS AND CUT TO ORDER, PRODUCING RICHLY FLAVOURED & TENDER STEAKS. ALL INCLUDE A SIDE OF CHIPS, SALAD OR SWEET POTATO - LARGER CUTS AVAILABLE SHOULD YOU WISH.

### THE CLASSICS **GF**

#### MEDALLIONS

220g £14.95

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

#### 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.

#### RUMP

220g £13.95

260g £15.95

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

#### RIB-EYE

260g £16.50

320g £18.95

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

#### SIRLOIN

220g £14.95

260g £17.50

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

### SPECIALITY CUTS **GF**

OUR TWIST ON THE CLASSICS CHOSEN 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 £34.95

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

#### TIRA DE ANCHO,

400g £29.50

500g £33.50

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 Lomito, Asado de Chorizo and Tira de Ancho cuts.

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## SALADS

### GRILLED CHICKEN SALAD,

SMALL £6.75 / BIG £9.95

Grilled corn-fed chicken, baby gem, crunchy corn, avocado, jicama & quinoa. With a chimichurri dressing. **GF**

### HOT-SMOKED SALMON SALAD,

SMALL £7.00 / BIG £10.95

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

### WILD RICE SUPERFOOD SALAD,

SMALL £5.50 / BIG £9.00

Black wild rice, quinoa, jicama, sugar snap peas, avocado, broccoli, baby spinach & sweet potato. With a soy & citrus dressing. **GF V**

CHOOSE A SMALLER  
SALAD FOR A STARTER  
OR A LARGE FOR A  
MAIN COURSE

## SIDES

### TRIPLE COOKED CHUNKY CHIPS, £2.95

**GF V**

### THIN CHIPS, £2.95

**GF V**

### BAKED SWEET POTATO, £3.25

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

### CAUSLAW, £2.95

Like coleslaw but better. **V**

### MIXED TOMATO SALAD, £3.95

**GF V**

### ROASTED MUSHROOMS, £2.95

With ají molido and garlic. **GF V**

### CAU CHOPPED SALAD, £2.50

**GF V**

### ONION RINGS, £2.95

**V**

### ALL THE GREENS, £2.95

Peas, broccoli & sugar snap peas. **GF V**

### COAL ROASTED CAULIFLOWER FLORETS, £2.95

Marinated in yoghurt & paprika. **V**

### TRUFFLED MAC & CHEESE, £2.95

**V**

### CREAMY POLENTA MASH, £2.95

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

## SAUCES

### CLASSIC CHIMICHURRI, £1.25

A steak's best friend - herbs, red pepper, ají molido, oil & vinegar. **GF V**

### GREEN CHIMICHURRI, £1.25

A smooth, vibrant herb chimichurri. **GF V**

### PEPPER SAUCE, £1.50

**GF**

### CHIPOTLE BUTTER, £1.00

**GF V**

### BLUE CHEESE HOLLANDAISE, £1.50

**GF**

### SMOKED GARLIC AIOLI, £1.25

**V**

### TRUFFLE BUTTER, £1.00

**GF V**

## 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.

# CAU

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## COCKTAILS, £6.50

### CAU G&T

Portobello Road gin, tonic, pink grapefruit, juniper berries, lemon & lime zest.

### PATAGONIAN MULE

Vodka, Fernet Branca, ginger beer, lime & apple light up this fiery drink.

### CAU-LYPSO

Blend of rums with Sette Vie amaretto, passion fruit and pineapple in this tropical beauty.

### PINK SPRITZ

Mondino Amaro and Belsazar rosé vermouth lengthened with tonic. An insanely tasty Spritz.

### MARY & SONS

A Latin spiced take on the Bloody Mary. The perfect cure to a fuzzy head.

### CAIPIRINHAS

The national drink of Brazil!... Caçacha smashed with sugar & fresh fruit.

- Passionfruit
- Classic lime
- Strawberry & lemon thyme

### PURE FRESH ORANGE

Cointreau, Mondino Amaro, fresh orange, finished with a caramelised orange slice. One of your five a day, surely...?

### PISCO SOUR

Pisco, lemon, sugar & egg white to create this velvety South American classic.

### PIÑA-CAU-LADA

Spiced rums, pineapple juice, coconut water and lime. Our version of the beach favourite.

### JULEPS

Our version of the elegant American classic.

- Bourbon & mint
- Gin & peach

### LEMON MERINGUE PIE

Absolut Citron vodka, Sette Vie limoncello, vanilla, apple & topped with toasted meringue.

### CLASSIC MOJITO

Rum, mint, lime, sugar charged with soda... simple and tasty.

### LAGARITA

Take a Margarita, take a Quilmes Lager... put them together. BOOM. You've just made magic.

### TOMMY'S MARGARITA

A slightly sweeter version of the Classic Margarita. On the rocks.

## COCKTAILS, £7.50

### MATCHA GREEN MARTINI

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

### BRIGHT BLUE SKIES

Black Cow vodka, Cointreau with chilled chamomile tea. Has to be seen to be believed.

### JOYA

Redleg spiced rum, grapefruit, lemon, apple and sugar. It's some-ting special.

### THE CAU GIRL MARTINI

Absolut vanilla vodka, passion fruit purée, apple, vanilla sugar & sparkling rosé.

### WHERE THE WILD THINGS ARE

Gentleman Badger sloe gin, Portobello Road gin, forest berries and ginger ale.

### PISCO ALEJANDRO

ABA Pisco, Belsazar dry vermouth, agave and double cream... sounds weird, tastes great.

### MENDOZA SOUR

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

### POPPING MARTINI

Vodka, Chambord and pomegranate flavours topped with a little popping candy.

### MANHATTANS

Classic style, since the 1870's.

- Straight up
- Dark chocolate & chilli
- El Presidente (Rum)

## BEERS & CIDER

### QUILMES LAGER

ARGENTINA, 4.9% 330ml £3.95

### ALHAMBRA RESERVA

GRANADA, SPAIN, 6.4% 330ml £4.25

### QUILMES BOCK RED LAGER

ARGENTINA, 6.3% 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

### FINCA VALERO TEMPRANILLO - GARNACHA

2014/15 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

Rich blackberry with peppery spice and chocolate notes.

Try with our Brick-grilled Spatchcock Chicken.

### PICHE MERLOT

2014/15 PATAGONIA ARGENTINA,

£6.95, £17.95, £26.50

Soft and ripe with plums and blackcurrants.

### PAULA CABERNET SAUVIGNON

2014/15 MENDOZA ARGENTINA,

£6.75, £17.25, £25.50

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

### CAPRICHOS OLD VINES GARNACHA

2014 CARINENA SPAIN, £5.55, £13.95, £20.50

Red fruits, wild flowers and a touch of leather.

### PEZ DEL RIO TEMPRANILLO - MERLOT

2014/15 CARINENA SPAIN,

£4.95, £12.50, £18.50

Ripe, floral, juicy fruits with a hint of chocolate.

### 'CAUBONIC' TEMPRANILLO CO2

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

Light and juicy red fruit and flowers.

Very moreish.

Served chilled, straight from the fridge.

### PICHE PINOT NOIR

2015 PATAGONIA ARGENTINA,

£7.75, £19.95, £29.50

Crunchy red fruits, from the end of the world.

We are proud that 'C' 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

2015 MENDOZA ARGENTINA,

£5.95, £15.25, £22.50

Rich, sweet black fruits and violets.

A juicy beauty.

### AMELIE MALBEC

2014/15 LANGUEDOC FRANCE,

£6.95, £17.95, £26.50

Sweet, black spicy fruits with a touch of sour cherry.

### ¿SI, NO? MALBEC

2014/15 ARGENTINA, £6.25, £15.95, £23.50

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

### ANDELUNA '1300' MALBEC

2014/15 MENDOZA ARGENTINA, £29.50

Super fresh and complex, from the dizzying heights of Mendoza.

### LORCA 'GRAFITTI' MALBEC

2014/15 MENDOZA ARGENTINA,

£7.75, £19.95, £29.50

Juicy, black fruits and sweet spice.

### ZUCCARDI 'ANIMADO'

2014 MENDOZA ARGENTINA,

£6.75, £17.25, £25.50

Fresh fruits and great herby notes.

Try with our sirloin cuts.

### PICHE MALBEC

2014/15 PATAGONIA ARGENTINA,

£6.95, £17.95, £26.50

All about the fruit. Pure and pristine with a touch of pepper.

### 'WOW' FOR CAU

2014 SAN JUAN ARGENTINA,

£7.25, £18.50, £27.50

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

### PAINT IT BLACK

2013 CAHORS FRANCE, £39.50

Back to the future with this complex beauty from Cahors.

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## WHITES

GLASS 175ml, POT 500ml, BOTTLE 750ml

### FINCA VALERO MACABEO

2014/15 YECLA SPAIN, £4.75, £11.95, £17.50

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

### PEZ DEL RIO MACABEO - SAUVIGNON BLANC

2014/15 CARINENA SPAIN, £4.95, £12.50, £18.50

Exotic fruits with lemon sherbet.

### ANIMADO TORRONTÉS - GRIS

2014 MENDOZA ARGENTINA,

£6.75, £17.25, £25.50

Elderflower, lychee, with a citrus zing.

### AMELIE BLANCO

2013/15 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

Lime zest, floral with pure mineral notes.

### PICHE CHARDONNAY

2014/15 PATAGONIA ARGENTINA,

£6.95, £17.95, £26.50

Peachy, fresh and mineral. No oak.

Try along with our Choripan Sandwich.

## ROSÉ

GLASS 175ml, POT 500ml, BOTTLE 750ml

### AMELIE ROSÉ OF MALBEC

2014/15 LANGUEDOC FRANCE,

£6.95, £17.95, £26.50

Strawberries and violets. Light and fresh.

### PEZ DEL RIO GARNACHA - SYRAH

2014/15 CARINENA SPAIN,

£4.95, £12.50, £18.50

Fresh raspberries and sour cherry in this fuller rosé.

## 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 ROSÉ NV

ARGENTINA, £5.95, £32.50

Rich and deep, but fresh crushed fruits dominate.

### PERRIER-JOUËT GRAND BRUT NV

FRANCE, BOTTLE £59.95

Peachy, exotic fruits and honey.

### PERRIER-JOUËT BLASON ROSÉ NV

FRANCE, BOTTLE £79.95

Raspberries, strawberries and cream.



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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.

AFTER EIGHT, £6.50  
Mozart Dark Chocolate, Branca Menta

VANILLA ESPRESSO MARTINI, £6.50  
Vodka, espresso, Kahlúa, vanilla syrup.

EL PRESIDENTE, £7.50  
Ron Abuelo 7yr, Antica Formula, orange zest.

PISCO ALEJANDRO, £7.50  
ABA Pisco, Belsazar Dry vermouth, agave and double cream... sounds weird, tastes great.

## DESSERT WINES

SUSANA BALBO  
LATE HARVEST TORRONTÉS  
2012/13 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,

£1.75 A SCOOP

- Vanilla **GF** **V**
- Strawberry **GF** **V**
- Milk chocolate **GF** **V**
- Alfajores **V**
- Banana **GF** **V**
- Dulce de leche **GF** **V**
- Coconut sorbet **GF** **V**
- Raspberry sorbet **GF** **V**
- Lemon sorbet **GF** **V**



BITTER ORANGE  
CRÈME CARAMEL, £4.95  
With an almond crumb. **V** **N**

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

PANDAN CHEESECAKE, £5.95  
With summer fruits. **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. **GF** **V**

ZESTY LEMON CAKE, £5.25  
With raspberry curd & mascarpone. **GF** **N** **V**

BANANA PARFAIT, £4.95  
With caramel popcorn & dulce de leche.

# 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-friendly

**N** Contains Nuts

**K** Kids portion available

Find us at  
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[www.caurestaurants.com](http://www.caurestaurants.com)

## MINI EATS, £7.50

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

### BURGERS

A CHOICE OF

- 100% GRASS-FED BEEF
- BREADED CHICKEN

130g RUMP STEAK **GF**

### MINI FISH CAKES

### TOMATO & MOZZARELLA PIZZA

CHOOSE TWO TOPPINGS

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

TOMATO, CHEESE & HAM (OPTIONAL) PASTA

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

# CAU

# BRUNCH

## WAKE UP SLEEPY HEAD!

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### CAU BREAKFAST, £9.95

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

### CAU BLT, £5.50

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

### MUSHROOMS ON TOAST, £5

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

### SWEET POTATO & CHORIZO HASH, £6

With a hen's egg and chilli. **GF**

### CRÊPES, £5 EACH

- Summer fruit compote with cream. **V** **K**
- Nutella & hazelnuts. **V** **K** **N**

### CAU GRANOLA, £5

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

### EXTRAS

BACON £1.50, SAUSAGE £1.50,  
SOURDOUGH TOAST & BUTTER £2.00

### SCRAMBLED EGGS ON TOAST, £5

Fluffy scrambled eggs on sourdough toast. **V** **K**

### STEAK & EGGS, £9

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

### EGGS BENEDICT, £7

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

### EGGS ROYALE, £8

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

### LATIN EGGS, £7

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

EVERY SUNDAY  
FROM 12PM

## SUNDAY ROAST

£15 PER PERSON

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

# CAU