



SONRISA

COMIDA ARGENTINA

FESTIVE PARTY MENU

PRIVATE DINING AREA

Celebrate Buenos Aires style! Our mezzanine is the perfect private space for special occasions, corporate events, or casual gatherings.

PRE-ORDER: Pre-starters and starters will be served for sharing. Please select your main course and any additional sides for each guest at least 3 days prior to your event.

(V) Vegetarian (VE) Vegan (G) Gluten (D) Dairy (C) Crustacean (N) Nuts

Please ask staff for full allergens list. Allergenic ingredients are present in our kitchen - we cannot guarantee dishes are 100% free of these ingredients.

If a fresh produce item is unavailable, a suitable alternative will be offered. Menus are regularly updated and may change between booking and your visit.

10% Discretionary service charge applies.

◆ ON ARRIVAL ◆

GLASS OF BUBBLY

(+£5 per person)

FOCACCIA & GORDAL OLIVES

(G) (V) (VE)

◆ TO BEGIN ◆

SERVED TO SHARE

CALAMARI

Crispy fried squid rings, served with a roasted garlic and lemon alioli.

BEEF EMPANADA

Traditional Argentine pastry filled with a smoky mix of ground beef and morcilla sausage. (G) (D)

CHORIZO

Spicy mini chorizo glazed with honey and sherry vinegar.

WILD MUSHROOM CROQUETTE

Wild mushrooms with velvety porcini mushroom purée. (V) (D) (G)

◆ TO FOLLOW ◆

CHOOSE ONE LARGE PLATE PER PERSON

BIFE FILLET TAIL

Tender, succulent and exceptionally soft. 220g (D) (+£5 supplement)

CHICKEN PARRILLA

Grilled chicken thigh, served with tangy shallots, potato terrine, spicy chimichurri and garlic aioli. (D)

DUROC PORK BELLY

Crispy Duroc pork belly, served with apricot chimichurri, potato terrine, garlic aioli and pickled shallot. (D)

SEABASS

Pan-fried seabass with sofrito de verduras, potatoes and a poached egg.

VERDURAS RIGATONI

Roasted medley of mixed vegetables in a light arrabbiata sauce, topped with basil and Parmesan. (V) (G) (D)

◆ SERVED TO SHARE ◆

FRESH TOMATO WITH CHIMI

GARLIC & PARSLEY FRIES

◆ SIDES ◆

(+£5 per portion)

VERDURAS ASADO

Roasted mixed peppers, red onion, courgette and garlic, finished with fresh basil and lemon. (V) (VE)

TENDER STEM BROCCOLI

Tossed with red chilli, garlic and parsley butter. (V) (can be VE) (D)

◆ TO FINISH ◆

MUSCOVADO PUDDING

Sticky toffee Sonrisa-style. Warming flavours of spice, served with a toffee sauce and vanilla ice cream. (G) (D)

4 COURSES £44.95