FALL IN LOVE WITH BUENOS AIRES

It's a city that moves like a melody.

Where streetlamps flicker through jacaranda leaves,
and music drifts from open windows.

Where the air smells of charcoal and sweetness.

Where romance feels effortless, and joy is always on the table.

It's late-night laughter over Malbec.
A slow walk home. A second espresso you didn't need.

You don't just visit Buenos Aires—you feel it.

And at Sonrisa, we bring that feeling to the table.

This is your moment in Buenos Aires.

POSTRES | PUDDINGS

A little something sweet to finish.

MUSCOVADO PUDDING
Sticky toffee pudding, warming spices, toffee sauce, vanilla ice cream. 7.90

CHOCOLATE FONDANT
Warm chocolate fondant, praline, coffee ice cream. 8.50

BASQUE CHEESECAKE ★
Home-baked Basque cheesecake with vanilla and fig compote. 7.50

AFFOGATO
Vanilla ice cream, espresso. 5.90
(Add liqueur) +3

SORBET | ICE CREAM
Ask for today's selection. 4.90

HOT DRINKS

COFFEE
Americano | Flat White | Latte | Chai Latte | Cappuccino | Macchiato
Mocha | Double Espresso 3.90

HOT CHOCOLATE
3.90

TEA
Breakfast Tea | Earl Grey | Chai | Peppermint | Chamomile | Rooibos
Green Tea 3.50

Decaf options available. Please ask your server.

BEST BAR NONE
BEST RESTAURANT IN LEICESTER
2024, 2025 & 2026

SONRISA.UK
0116 216 6476

Part of Lasan Group
Lasangroup.com

SONRISA

COMIDA ARGENTINA

LOVE, BUENOS AIRES

SONRISA
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THE PORTEÑO WAY

(Port city spirit, shared)

Start with something small from Para Picar while you settle in.

Then choose 3–4 platitos per person from meat, seafood and vegetables — designed to share. If you're in the mood for more, add a steak from the parrilla.

Order freely. Share everything. Stay as long as you like.

PARA PICAR | LIGHT BITES TO START

Perfect with a drink while you settle in.

PAN CON TOMATE
Galician bread, tomato, garlic, olive oil. (Ve) 5.50

PADRÓN PEPPERS
Pan-fried, lemon, sea salt. (Ve) 6.50

GORDAL OLIVES
Large, juicy, lightly seasoned. (Ve) 3.90

CRÈME DE JAMÓN IBÉRICO
Silky Ibérico ham pâté, toasted Galician bread. 6.90

EMPANADAS ★
Argentine pastry parcel.
Maíz (V) 6.50 | **Beef & Olive** 7.90 | **Pork & Morcilla** 7.50

CROQUETTES
Rich, crispy morsels.
Wild Mushroom (V) 6.50 | **Cured Beef** 6.90

PORK BOCADITOS
Crispy pork belly bites, chilli, lime and balsamic honey glaze. 7.50

ACOMPAÑAMIENTOS | SIDE DISHES

For the table — whatever you're having.

WARM GALICIAN BREAD ★
Olive oil, sea salt. (Ve) 4.90

PARMESAN POTATO
Fried potato, parmesan, black pepper, truffle oil. (V) 6.50

GARLIC & PARSLEY FRIES
Fries, garlic, parsley. (Ve) 4.50

ENSALADA CRIOLLA ★
Pickled peppers, chickpeas, tomato, red onion, herbs. (Ve) 5.50

EXTRA CHIMICHURRI
Picante or apricot chimichurri. (V) 1.20

★ Porteño Picks

PLATITOS

Small plates designed for sharing. We recommend 3–4 platitos per person.

MARISCOS | SEAFOOD

WILD PRAWN BRAVAS
Wild Atlantic prawns, bravas sauce, toasted Galician bread. 11.90

CALAMARI
Crispy squid, garlic, lemon aioli. 9.70

MONKFISH & CHORIZO ★
Grilled monkfish, chorizo, chickpeas, red pepper sauce. 14.50

SCALLOPS
Seared scallops, romesco, chimichurri oil. 13.90

COD CEVICHE ★
Citrus-cured cod, courgette, fresh herbs, Galician bread. 12.90

GRILLED OCTOPUS
Octopus, potato, roasted pepper. 13.50

CARNE | MEAT

MARUCHA FLAT IRON ★
120g flat iron steak, grilled, medium rare. 14.50

CHICKEN PARRILLA
Grilled chicken thigh, tangy shallots, chimichurri. 10.50

DUROC PORK BELLY
Crispy pork belly, apricot chimichurri, garlic aioli, pickled shallot. 10.90

CHORIZO
Mini chorizo, sherry caramel. 8.90

CRIOLLO ARGENTINO ★
Grilled Argentine smoky sausage, picante chimi, pickled salad. 9.50

MORCILLA
Black sausage, pickled peppers, tomato, red onion. 9.90

ARROZ
Bomba rice, smoky paprika, herbs, savoury stock. 13.50
Chicken & Soft Egg | **Pork Belly & Morcilla**

VERDURAS | VEG

PAPAS BRAVAS HUEVO
Crisp potatoes, bravas sauce, aioli, soft egg. (V) (Vo) 8.90

VERDURAS ASADO
Peppers, courgette, red onion, garlic, herbs, lemon. (Ve) 8.50

TENDERSTEM BROCCOLI
Tenderstem broccoli, garlic, chilli, parmesan. (V) (Vo) 8.90

CREAMED SPINACH & ARTICHOKE
Sautéed spinach and artichoke in a creamy green peppercorn sauce. (V) 9.50

AUBERGINE DEL FUEGO ★
Sherry caramel glaze, chimichurri oil, aioli, praline. (V) (Vo) 7.70

ARROZ BIMI & ARTICHOKE
Tenderstem broccoli, artichoke, bomba rice, smoky paprika, herbs, savoury stock, parmesan. (V) 13.50

FROM THE PARRILLA

From the fire, full of flavour.

Finished with our house baste and served with potato terrine, pickled shallots, aioli and picante chimichurri.

OJO DE BIFE | RIBEYE
Richly marbled, tender and deeply flavoured. 340g | 36.50

BIFE DE CHORIZO | SIRLOIN
Juicy, balanced and full of flavour. 280g | 30.90

LOMO | FILLET TAIL
Exceptionally tender and lean. 220g | 31.90

MARUCHA | FLAT IRON
Lean, juicy and intensely beefy. The quiet star of the parrilla.
240g | 24.50 480g | 39.50

PARRILLA MAYOR | BIG CUTS

Generous cuts from the parrilla.

BIFE COSTILLA | PORTERHOUSE ★
Sirloin and fillet on the bone. 1kg | 89.50

CHÂTEAUBRIAND
Centre-cut fillet. Exceptionally tender. 550g | 84.50

MAKE IT SURF & TURF
Garlic Butter Wild Prawns +8 | Monkfish Al Fuego +10

STEAK SAUCES
Malbec jus or peppercorn (V). 2.50

FRIED EGG
Great on a steak. (V) 2.90

PLATOS GRANDES | LARGE PLATES

For when one plate is all you need.

ASADO CHICKEN SUPREMA
Corn-fed chicken, grilled, romesco, apricot chimichurri. 18.90

BEEF ASADO RIGATONI
Grilled beef fillet tail, rigatoni, tomato, parmesan, chimichurri. 24.90

VERDURAS RIGATONI
Roasted vegetables, rigatoni, spicy tomato, herbs, parmesan. (V) (Vo) 17.50

LASAÑA FRITA
Crispy fried lasagne, tomato, parmesan white sauce, basil pesto. (V) 17.90

PRAWN FIDEOS
Wild Atlantic prawns, spaghetti, tomato, garlic, chilli, lemon, olive oil. 19.90

ARTICHOKE SALAD ★
Artichoke, chickpeas, grilled veg, leafy greens, parmesan. (V) (Vo) 14.50
Add Grilled Chicken +5 | **Add Grilled Fillet Tail** +8

(V) Vegetarian | (Ve) Vegan | (Vo) Vegan option available
Any allergens? Ask our manager.
Allergenic ingredients are present in our kitchen – we cannot guarantee dishes are 100% free of these. Please note: all dishes may contain soy unless otherwise specified.
10% discretionary service charge, shared by all staff.

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