

WELCOME

Martin and the team would like to welcome you to Che!!!

Che!!! proudly stands as Villamartin Plaza's most popular restaurant. We have been serving locals and tourists alike, year after year offering the finest food throughout the seasons.

Our succulent steaks are sourced from the very best that Argentina has to offer; professionally handled, chargrilled and served to the highest possible standard.

We pride ourselves on our service and offer a wide range to suit all pallets. Please ask a member of staff if you have any dietary requirements as most of our menu can be adapted accordingly.

Dishes with this logo  are vegetarian.

Gluten free menu available.

Please relax, enjoy your meal and let us look after you.



GENERAL MANAGER





STARTERS

PATE SLATE	5.90€
Port wine and duck pate served with a cranberry compote and tostas	
CARAMELISED GOAT CHEESE 	5.90€
On a layer of toasted bread	
ITALIAN BRUSCHETTA 	4.90€
Homemade toasted bread with tomatoes, olive oil a touch of fresh basil, garlic and balsamic reduction	
PRAWN COCKTAIL	6.90€
Norwegian prawns on a bed of lettuce, tomato, cucumber, homemade marie rose sauce and a touch of caviar	
MEDITERRANEAN SALMON	6.90€
Smoked salmon, lettuce, tomato, asparagus and homemade marie rose sauce	
KING PRAWNS	6.90€
Served with lettuce and homemade Marie Rose sauce	
GARLIC BREAD 	5.90€
Tomato sauce, garlic and a sprinkle of parmesan cheese melted on a fresh pizza bread	
CHEESY GARLIC BREAD 	6.40€
Tomato sauce, garlic, melted mozzarella and parmesan cheese on a fresh pizza bread	
ARGENTINIAN CHORIZO	4.90€
A traditional Argentinian sausage, cooked on the grill, served with chimichurri sauce	
HOMEMADE SOUP OF THE DAY 	4.90€
SEA FOOD SOUP	5.90€
Chef's fish broth made with seasonal seafood	
CALAMARI	5.90€
Squid Rings Fried in Batter	
GARLIC PRAWNS	7.90€
A traditional spanish dish, prawns in a garlic and sizzling chili oil	
SAFFRON MUSSELS	6.90€
Served with seasoned tostas	
STEAK TARTAR (100gr)	11.90€
Served with spiced tostas	

STARTERS TO SHARE

VARIETY OF FRIED FISH	9.90€
Squid Rings, salmon, hake, baby squid, sardines and prawns	
ARGENTINIAN PLATTER	10.90€
1 Argentinian chorizo, 2 mini black puddings, 2 Argentinian turnovers, olives bread and chimichurri sauce	
DELI BOARD	10.90€
A selection of Spanish style cold meats and international cheeses	

SALADS

GOURMET SALAD 	5.90€
Rocket, tomato, goat cheese, black olives and shavings of parmesan cheese dressed with vinaigrette reduction	
BRIE SALAD 	6.90€
Deep fried brie cheese, lettuce, green apple, tomato, raisins and walnuts, served with a honey and mustard dressing	
CAESAR 	3.90€
Lettuce, bacon, croutons, parmesan shavings & Caesar sauce.	
Add chicken _____	4€
Add Prawns (4 units) _____	6€
CAPRESSE 	5.90€
Fresh Italian mozzarella with sliced tomatoes served in a basil and olive oil dressing topped with a balsamic glaze	

STEAKS

Our legendary steaks are of the highest standard and genuinely sourced from the best that Argentina has to offer, lovingly grilled to your specific requirement.

FILLET STEAK	19.90€
8 oz. of Prime Argentinian fillet steak served with either a black pepper or mushroom sauce, accompanied by spanish potatoes and mediterranean vegetables	
ENTRECOTE BUENOS AIRES	18.90€
12 oz. of Prime Argentinian steak served with red peppers, peas, chips and a chimichurri sauce	
ENTRECOTE BUTTERFLY	23.90€
15 oz. of Prime Argentinian steak served with spanish potatoes, mediterranean vegetables and a chimichurri sauce	
STEAK BROCHETTE	16.90€
6 oz. of Prime Argentinian steak on a skewer, with onion, red pepper, bacon and prunes served with mash potatoes, mediterranean vegetables and a chimichurri sauce	
BOCOCCHINO AL VERDEO	16.90€
Chunks of Prime Argentinian fillet steak (6 Oz.) in a creamy spring onion sauce served with rice and mediterranean vegetables	

SIGNATURE DISH

GEORGE V FILLET STEAK	23.90€
8 oz. of Prime Argentinian fillet steak served with caramelised onions, dauphinoise potatoes and a sweet reduction of red wine and mediterranean vegetables	
VALMONT FILLET STEAK	23.90€
8 oz. of Prime Argentinian fillet steak filled with blue cheese topped with a port wine sauce and served with potato pancakes and asparragus	

***Upgrade any fillet steak to a 12 oz. for 8€ extra**

As all our steaks are freshly prepared and cooked to your liking, it will take no less than 30 minutes to be served therefore we recommend that you try one of our fantastic starters

OTHER MEATS

FULL RACK OF RIBS	13.90€
In a BBQ glaze served with chips and mediterranean vegetables	
GAUCHO STYLE PORK SHANK	16.90€
Served with mashed potato	
24OZ. NEW ZEALAND LAMB SHOULDER	23.90€
Lamb shoulder topped with red peppers, onions and served with spanish potatoes and mediterranean vegetables	

SIDES

FRIED ONIONS	2.00€
FRIED MUSHROOMS	2.50€
DAUPHINOISE POTATOES	3.00€
MUSHROOM OR BLACK PEPPER SAUCE	2.00€
ROQUEFORT OR PORT WINE SAUCE	2.00€
CHIPS, SPANISH POTATOES OR RICE	2.00€
JACKET OR MASHED POTATO	2.50€
VEGETABLE MEDLEY	2.00€
ROCKET LEAF OR GREEN SALAD	2.00€
ASPARRAGUS	3.50€

CHICKEN

CHICKEN BLACK PEPPER	10.90€
Breast of chicken in a creamy black pepper sauce served with spanish potatoes and mediterranean vegetables	
CHICKEN MUSHROOM	10.90€
Breast of chicken in a delicate creamy mushroom sauce served with spanish potatoes and a spinach terrine	
CAJUN CHICKEN	10.90€
Breast of chicken marinated served with mashed potato and mediterranean vegetables	
SWISS CHICKEN	10.90€
Breaded breast of chicken, deep fried, topped with béchamel sauce and mozzarella, served with mashed potato and mediterranean vegetables	

CHICKEN À L'ORANGE	SIGNATURE DISH	12.90€
Diced breast of chicken on a skewer with a delicate orange sauce, accompanied by oriental rice and broccoli au gratin		

FISH

SALMON GOURMET

Wild grilled salmon fillet with a spinach, goat cheese and sun dried tomato filling, served with a mediterranean vegetables and a jacket potato

16.90€

SALMON CHAMPAGNE

Wild grilled salmon fillet with a smooth champagne sauce served with a mediterranean vegetables and a jacket potato

16.90€

GRILLED SWORD FISH

Marinated in garlic and parsley, served with Spanish potatoes and a mediterranean vegetables

11.90€

SIGNATURE DISH

BRANZINO

Sea bass fillets grilled, with rice, asparagus and tomato and prawn sauce

18.90€

PAELLAS

SEA FOOD PAELLA

CHICKEN PAELLA

MIXED PAELLA

VEGETARIAN PAELLA

12.90€ *Price per person

All paellas are made for a minimum of two people and are freshly prepared to order, they will take no less than 30 minutes to be served.

PASTAS

SPAGHETTI BOLOGNESE

8.90€

RICOTTA CHEESE & WALNUT RAVIOLI

In a creamy basil and honey sauce

12.90€

VEGETABLE RAVIOLI

Filled with spinach and topped with vegetable ragú

11.90€

MEAT LASAGNE

A traditional Argentinean style with bolognese and mozzarella, topped with béchamel and tomato sauce

9.90€

SIGNATURE DISH

GORGONZOLA & SUN DRIED TOMATO RAVIOLI

In a vodka, tomato and serrano ham sauce

14.90€

KIDS MENU

SPAGHETTI BOLOGNESE

CHICKEN NUGGETS & CHIPS

GRILLED CHICKEN & VEGETABLE MEDLEY

MARGHERITA PIZZA 

BURGER & CHIPS

Don't forget your FREE ice-cream

6.50€

SET MENU A

STARTERS

Homemade soup of the day
Argentinian chorizo
Caesar salad
Italian bruschetta

MAIN COURSES

Meat lasagne
Grilled sword fish
Full rack of ribs
Chicken in a black pepper sauce

DESSERTS

Chocolate brownie
Crème caramel
2 Scoops of ice cream

19.90€

SET MENU B

STARTERS

Homemade soup of the day
Argentinian chorizo
Gourmet salad
Pate slate
Argentinian turnovers
Garlic bread

MAIN COURSES

Salmon champagne
Steak bococchino al verdeo
12oz Entrecote Buenos Aires style (2€ supplement)
8oz Fillet steak with a black pepper or mushroom sauce
(3€ supplement)

DESSERTS

Chocolate brownie
Crème caramel
Lemon sorbet with fruits of the forest coulis
Argentinian pancake

24.90€

DESSERTS

TIRAMISU Mascarpone cream with lady fingers bathed in amaretto and coffee, topped with a sprinkle of chocolate	5.90€
CRÈME CARAMEL A spanish classic served with cream	4.50€
ARGENTINIAN PANCAKE Dulce de leche filled pancake, caramelised sugar, chocolate sauce, cream and ice cream	5.90€
WARM CHOCOLATE BROWNIE In a chocolate sauce with cream & ice cream	4.90€
TRADITIONAL BAKED CHEESECAKE Covered with a fruits of the forest coulis	5.90€
CONTINENTAL CHEESE PLATTER Selection of cheeses served with crackers	5.90€
CRÈME BRULEE Classic egg custard with a crunchy sugar coating	4.90€
SELECTION OF ICE CREAMS V anilla, strawberry or chocolate	(per scoop) 1.20€
LEMON SORBET Served in a fruits of the forest coulis	4.90€
BAILEYS BANOFFEE CUP Layers of biscuit with a baileys infused mascarpone cream & dulce de leche topped with banana	5.90€