

Red wines

MALBEC: 175ml 250ml bottle

Bodega privada, Blend 5.95 7.95 21.5

Our Signature wine, a perfect blend between Malbec and Bonarda - 12.9%

Supremo, Malbec 6.95 9.5 27

Dark ruby red colour with complex aromas of red fruits - 13%

San Telmo, Malbec 7 9.95 28

Light structured Malbec with notes of blackberries and tobacco - 13%

Sutil, Malbec 7.25 10.25 29

Complex and fruity with predominant red fruit notes, well balanced with sweet tannins - 13.3%

Malma esencia, Malbec 7.5 10.5 30

Medium-structured wine, soft tannins with notes of vanilla - 14%

Tapiz, Malbec 8 12 32

Purplish red color with aromas of red fruit, plums and cherries - 14%

El Potrero, Malbec 10 14 40

Deep dark fruit flavour, mulberry and blackberry. Light tobacco and leather notes. - 14%

Mad Bird, Malbec 11 15 42

Dark red and violet color. Cherries, raspberries with hints of vanilla and sweet spice- 14%

Zuccardi Q, Malbec 45

Bright blackberry, blueberry and floral aromas with notes of chocolate and plum. It's super concentrated, but soft in texture - 14.5%

Rutini, Cab Sauv - Malbec 55

Deep Ruby red blend, a unique combination of fruity flavours and aromas - 13.5%

Las Perdices Reserva, Malbec 60

Aromas of red fruits and raspberries, accompanied by notes of vanilla and coffee from its 12 months oak aging- 14%

CABERNET SAUVIGNON:

Supremo, Cabernet sauvignon 6.95 9.50 27

A complex and mature aroma with black pepper overtones - 13%

Tapiz, Cabernet sauvignon 8 12 32

Briary berry aromas come with hints of leather - 14%

OTHER WINES:

Malma Pinot noir 8.5 12.5 34

Smooth and elegant wine. Bright red color. Red fruit stands out - 14%

Tapiz, Merlot 8 12 32

Dark in colour. Sweet bouquet. Lots of fine tannins and refreshing acidity - 14%

Tapiz, Syrah 8 12 32

A complex wine with intense aromas of black fruit, violets and exotic spice - 14%

Da Vinci, Chianti 7 9.95 29

Well balanced Chianti, intensely aromatic with notes of violets - 13.5%

White and rose wines

Supremo, Sauvignon blanc 6.95 9.50 27

Wild and intense bouquet, with complex fruity layers and scent - 12.5%

Victoria, Pinot grigio 6.95 9.50 27

Light, crisp and dry with a racy acidity - 12%

Tapiz, Sauvignon blanc 8 12 32

Aromas of grapefruit, pineapple with a touch of herbs with an exotic finish - 12.5%

Tapiz, Chardonnay 8 12 32

Intense fruity aroma, reminiscent of peach and pear, delicate touches of vanilla - 13.5%

Sospiro, Pinot grigio blush 6.5 8.95 26

Salmon pink in colour with an aromatic nose of freshly cranberries - 12%

Beers & Ciders

Moretti 5.5

Peroni Nastro Azzurro 5.95

Quilmes 5.95

Buenos Ayres golden 5.95

Peroni Libera (0% alcohol) 4.5

Buenos Ayres dark 500ml 8.5

Rekordelig cider 5.95

Apple, Strawberry & Lime or Passion Fruit

Soft Drinks

Coca Cola, Fanta 3.5

Diet Coke, Coke Zero 3.25

Sprite Zero 3.25

Eager fruit juices 3.5

Cloudy apple, Orange, Pineapple, Cranberry

Fever Tree tonics 3.25

Indian Tonic, Light Tonic, Mediterranean Tonic, Ginger beer, GINGER ale

Kingsdown spring water

Sparkling or Still small 2.5 large 3.5

Bubbles!

Prosecco brut

175ml 6.95 bottle 29.95

Moet et Chandon

Champagne

bottle 70

Please note that the wines served by the glass are also available in 125 ml measure. Please ask the waiter.

Summer Cocktails

Aperol spritz 8.95

Aperol, Prosecco with a splash of soda

Margarita 9.50

The classic combination of tequila, lime, triple sec and salt - classic, mango, passion fruit or mix berries

The mojitos: 8.50

- classic, mango, pineapple or mix berries

LOCOS
ARGENTINE STEAKHOUSE

Summer G&T 9.50

Hendrick's Midsummer Solstice with FeverTree Indian tonic

Passion caipirinha 9.50

Fresh passion fruit mixed with ginger and Cachaça

Piña tikki colada 8.50

The perfect mix: Rum Bacardi, Malibu, Pineapple and Coconut

Cocktails

The woo woo 8.50

Vodka with a refreshing mix of strawberries and lemon

Porn star martini 9.50

Vanilla Vodka, Passoa and Passion fruit, with a sidecar of Prosecco

4 Locos bramble 8.50

London Gin with an explosion of fruity flavours

Whisky sour 8.50

Perfect combination of sweet and sour with silky texture

Amaretto sour 8.50

Warming, nutty and slightly sweeter than the standard sour with contrasting bright citrus.

Negroni 8.95

Martini Rosso, Campari and London Gin

Dry martini 9.50

London Gin, Dry Vermouth and Spanish green olive

Zombie 8.50

Vibrant blend of pineapple, citrus fruits and Rum Bacardi

Old fashioned 9.50

Bourbon whisky, Angostura, sugar, orange and maraschino cherry

Espresso martini 8.95

Vodka, Kalhua, espresso, sugar

Dulce de leche martini 8.95

Vodka, Dulce de Leche licor, espresso, sugar

Black Russian 8.50

Vodka, Kaluha

White Russian 8.50

Vodka, Kaluha, double cream

4 Islands iced tea 9.50

Tequila, Bacardi, Absolut Vodka, Cointreau and Gin with a splash of coke

Mocktails

Virgin mojito 5.95

Aromatized soda water with crushed ice and lemon

Virgin Tikki colada 5.95

Coconut and pineapple for the perfect Caribbean cocktail

Pornstar Martini mocktail 5.95

The most trendy cocktail: full flavour, no alcohol!

Tropical Summer 5.95

Passion fruit, pineapple, apple and mango

Gin

Add any mixer for 1.50

All our Gins are served as 50ml. Please ask our staff for 25ml

Beefeater (also available in Pink) 8

Nine essential botanicals for a full-bodied and robust flavour Gin

Bombay sapphire 8

Bursts of citrus with a long spice finish

Hendrick's 9

Scottish Gin, delightfully infused with cucumber and rose

Hayman's old Tom 9

A botanically intensive and flavourful gin, with a hint of sweetness

Sipsmith 9

Distilled with 10 botanicals for an even drier balance than a London Gin

Jinzu 9.5

Japan inspired gin with yuzu and Japanese cherry blossom

Silent pool 9.5

Juniper-driven spirit with lavender and camomile

Silent pool Rare Citrus 10

Innovative and alluring gin with four key rare citrus at the core

Silent pool Rose Expression 10

Lavender and camomile enhanced with rose notes

Apostoles - Argentine Gin 10

Peppermint, eucalyptus, pink grapefruit skin and yerba mate

Roku Japanese Crafted Gin 11

A journey through the four seasons with six Japanese botanicals

Malfi orange 11

Key botanical is blood oranges peel sourced from Sicily

Gin Mare 11

The taste of Mediterranean rosemary and basil

Ramsbury Single Estate 12

A full bodied London Gin with quince, citrus, angelica, cinnamon

Tanqueray Ten 13

Traditional Tanqueray with unusual extras: chamomile and grapefruit

Monkey 47 13

Botanicals with juniper and citrus complex kick

Seedlip Grove 42 (Alcohol free Gin) 8

A zesty & complex, citrus-forward blend

of three types of orange & uplifting spice distillates.

Light bites

Marinated mixed olives (v)	4.50
Giant green and black olives marinated in herbs, lemon, garlic and chillies	
Bread and butter (artisan bread)	3.95
Home made bread, served with butter	
Empanadas argentinas	6.95
Please choose two of our traditional homemade filled pasties: BEEF - CHICKEN & CHORIZO - HUMITA (V)	
Chorizo a la criolla	6.95
Argentine grill sausage served with bread and chimichurri sauce	
Chorizo al vino	6.95
Spanish spicy sausage cooked in Malbec wine and caramelised onions	
Morcilla	6.50
Grilled black pudding served with artisan bread	
Provoleta (v)	6.95
Grilled provolone cheese with oregano and peppers	
Aubergine escalope (v)	7.50
Crispy aubergine topped with goat's cheese and caramelised onions	
Salt & peppers squids	7.50
Deep fried squids with lime, chilli and saffron aioli	
Halloumi and avocado salad	7.95
served with mixed lettuce, red peppers and heirloom tomatoes	
Gambas al ajillo	12.50
King prawns, chilli, garlic, parsley, olive oil, butter and home-made bread	

Salads

Tango steak salad	15.5
With warm slices of tender rump, tomatoes, Portobello mushrooms, cherry tomatoes, red onions, mixed leaves and 4 Locos dressing	
Pampeana chicken salad	12.5
Grilled chicken breast, tomatoes, avocado, smoked streaky bacon, cucumbers, parmesan, mixed salad and 4 Locos dressing	

Main Courses

Milanese completa	16.95	Texas B.B.Q. pork ribs	19.5
House beef breaded escalope with two fried eggs on top, served with fries or salad		Full rack of slow cooked baby pork ribs in barbeque sauce, served with fries	
Chicken milanese napolitana	15.95	Asparagus panciotti (v)	14.95
Chicken breaded escalope with fresh tomato, mozzarella cheese and oregano, served with fries or salad		Italian fresh egg pasta filled with asparagus and mascarpone, served with butter and sundried tomatoes	
Off-the-bone free range chicken	13.95	Cauliflower and chickpea curry (vg)	12.95
Marinated for 24 hours, served with fries or salad		Coconut, coriander, lime and boiled rice	

Burgers

All our burgers are served with a choice of French fries or mixed salad

"4 Locos" signature burger	13.50
200g pure beef, lettuce, onions, tomatoes, gherkins, smoked streaky bacon, red peppers, fried egg, cheese and home-made burger sauce	
Pulled pork burger	13.50
BBQ pulled pork, lettuce, onions, tomatoes, gherkins, smoked streaky bacon and smoked barbecue sauce	
Halloumi burger (v)	12.50
Halloumi cheese, lettuce, onions, tomatoes, gherkins, grilled red peppers and smashed avocado	
Cheese burger	11.50
200g pure beef, with your choice of cheddar or blue cheese (+£1), home made sauce, lettuce, onions, tomatoes, gherkins	
Chicken burger	12.95
Grilled chicken breast, home made sauce, lettuce, onions, tomatoes, gherkins	

Ask for our gluten-free* burger bun!

Summer Special!

Mejillones a la marinera con fritas

Steam mussels in white wine, garlic, lemon and parsley served with French fries

12.95

Premium Steaks

All our steaks are served with a choice of French fries or mixed salad

	7oz 200g	9oz 250g	12oz 320g	18oz 500g
Heart of Rump	14.95	17.95	22.50	35
Prime Sirloin	17.90	21.50	28.50	42
Prime Ribeye	18.90	22.50	29.50	44
Prime Fillet	27.50	32.50	43.50	64
4 Locos special cut				28.95
250g Sirloin, on the top: smoked streaky bacon, grill red peppers & two fried eggs				
Tira de ancho				34.95
400g /14oz long cut ribeye marinated in Provençal sauce				
T-Bone steak				40
500g /18oz Prime T-Bone steak				
Churrasco de lomo				48.50
400g /14oz Argentine Fillet steak, marinated in chimichurri sauce				
Why not adding a sauce?	Peppercorn, Béarnaise, Garlic butter, Chimichurri			2

Side Orders

Two fried eggs	2.95	Mixed tomatoes and onions	4.95
Onion Rings	3	Mixed garden salad	4.95
French fries	3.50	Creamy spinach	4.95
Sweet potato fries	3.95	Slow cooked Portobello	5.25
Grilled halloumi	4.50	Truffle macaroni cheese	5.95
Humita (sweetcorn casserole)	4.50		

Sharing Platters

Parrillada Argentina

Each two people, we will serve you: Argentine prime sirloin and heart of rump steaks (250g each cut), two argentine beef empanadas, one chorizo sausage, one morcilla, red pepper, chimichurri sauce, served with French fries

31.50 per person, min 2 people

La Maroma

(recommended for two people to share)

Our 4 Argentine steaks (heart of rump, prime sirloin, prime ribeye and prime fillet) 160g each cut, served with French fries & mix salad

52

Please inform the duty manager in the event that you have any special dietary requirements or if you are sensitive or allergic to any of our ingredients. Allergen information is available in store. *PLEASE NOTE: in our kitchen we use ingredients with gluten and other allergens. While we make every effort to prevent cross contamination, we cannot guarantee that any food item we make is 100% FREE of any specific allergen. Should you have any comments or suggestions, please tell the manager or visit us at www.4Locos.co.uk. A discretionary service charge of 12.5% is added to your bill. All prices are in GBP and include VAT at the current applicable rate.