LA PAMPA
Steakhouse

Menu

CHARCOAL-FIRED GRILL · GDAŃSK

SZEROKA 32/35, GDAŃSK · +48 797 591 212 · LAPAMPA.PL

To share

Parrillada La Pampa (for 2) — 289
200 g ribeye, 200 g beef tenderloin skewer, empanadas, chorizo, Humboldt squid rings, mussels, Padrón peppers, mixed leaves, bread, chimichurri, red chimichurri, salsa criolla

Steak board
tenderloin, striploin, ribeye (100 / 200 / 400 g each), grilled corn, homemade fries, mixed leaves, chimichurri, pepper sauce, béarnaise sauce

300 g (for 1) — 239

600 g (for 2) — 449

1200 g (for 4) — 869

Surf & Turf (for 2) — 349
300 g beef tenderloin, 6 grilled Argentine prawns, herb and garlic butter, homemade fries, mixed leaves, pepper sauce

Steak board 2700 g (for 6–8) — 2 190
1200 g tomahawk, 600 g T-bone, 300 g tenderloin, 300 g ribeye, 300 g striploin, chorizo, mixed leaves, grilled corn, truffle fries, baked potato with crème fraîche, bread, salsa criolla, chimichurri, béarnaise sauce, pepper sauce

Chateaubriand (for 2) — 399
500 g beef tenderloin, 2 baked potatoes with crème fraîche, 2 portions of mixed leaves, béarnaise sauce, pepper sauce

Starters

Tuna tartare — 65
lemon mayonnaise, cucumber, onion, ponzu, chives

Pan de campo v — 19
grilled bread, chimichurri, herb and garlic butter

Grilled Argentine prawns — 69
herb and garlic butter, lemon, salsa criolla

Beef tenderloin tartare — 62
potato crisps, egg yolk, pickled cucumber, pickled mushrooms, shallot, chives

Mussels — 60
grilled pepper, garlic, onion, white wine, lemon, chilli oil, butter

Humboldt squid rings — 52
panko, red chimichurri, lemon

Chorizo — 46
Argentine beef sausage, smoked paprika, chimichurri, bread

Empanadas (2 pcs) — 44
chopped beef, shallot, cumin, salsa criolla

Beef carpaccio — 66
rocket, pistachios, lemon, parmesan, truffle, bread

Soups

Langoustine bisque — 52
Humboldt squid rings in panko, Argentine prawn, mussels, chervil

Cream of parsnip soup v — 39
apple chutney, hazelnut, crème fraîche

Argentine beef

Black Angus from the Argentine province of La Pampa, wet-aged for at least 30 days, grilled over charcoal. Prices per 100 g.

Ribeye — 64 / 100 g
small steak 250–300 g or large steak 300–400 g
intense marbling, juicy and buttery

Tenderloin — 72 / 100 g
small steak 200–250 g or large steak 250–350 g
the most tender cut, lean and mild

Striploin — 59 / 100 g
small steak 250–300 g or large steak 300–400 g
firm texture, bold flavour and a strip of fat

T-bone — 62 / 100 g
steak 500–700 g
tenderloin and striploin separated by a T-shaped bone

Tomahawk — 59 / 100 g
steak 1000–1600 g
bone-in ribeye with a long rib bone, for sharing

JAPANESE WAGYU

Wagyu A3 — 169 / 100 g
striploin or ribeye
wet-aged for at least 30 days

Surf — 16 each
add a grilled wild Argentine prawn to any steak

Sides

Mashed potatoes — 21

Truffle mashed potatoes — 26

Baked potato — 24
crème fraîche, chives

Sides — continued

Homemade fries	21
Truffle fries truffle mayonnaise, parmesan, chives	32
Grilled seasonal vegetables	32
Grilled corn herb and garlic butter	21
Grilled Padrón peppers	32
Seasonal mushrooms	36
Mixed leaves	26

Sauces

Pepper sauce	15
Mushroom sauce	15
Béarnaise sauce	15
Chimichurri	15
Red chimichurri	15
Salsa criolla	12
Truffle mayonnaise	12
Spicy mayonnaise	12
Herb and garlic butter	12

Main courses

La Pampa steak 180 g ribeye, homemade fries, pepper sauce	119
Beef tenderloin schnitzel 180 g herb and garlic butter, mashed potatoes, mixed leaves	109
Grilled chicken pollo a la parrilla, lemon, homemade fries, mixed leaves, ají verde (green chilli sauce)	68

Main courses — continued

Beef burger 69
brioche, smoked bacon, mimolette cheese, onion, lettuce, spicy mayonnaise

Tuna steak 99
200 g tuna, grilled romaine, seasonal vegetables, ponzu

Grilled fish of the day 89
homemade fries, mixed leaves, herb and garlic butter, chimichurri, lemon

Grilled celeriac v 59
mashed potatoes, red chimichurri, hazelnut crunch

Desserts

Chocolate fondant 39
wine-poached pear, cinnamon ice cream

Plum crumble 36
grilled plum, plum butter, salted caramel, kogel-mogel (egg yolks whipped with sugar)

Kids' menu

Beef tenderloin steak 72
100 g, homemade fries

Chicken strips 40
homemade fries

Battered fish 42
homemade fries, ketchup

Cold drinks

Freshly squeezed orange or grapefruit juice 300 ml 24

Homemade lemonade 300 ml 18

Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Kinley Tonic 250 ml 14

Kropla Beskidu still or Kropla Delice sparkling water 330 ml 12

Cisowianka still or Cisowianka Perlage sparkling water 700 ml 25

FuzeTea peach and hibiscus or lemon 250 ml 14

Cold drinks — continued

Cappy orange, apple or grapefruit juice 250 ml	14
Burn 250 ml	18
Red Bull 250 ml	21

Hot drinks

Espresso 30 ml	14
Doppio 60 ml	18
Americano 180 ml	16
Caffè Latte 300 ml	18
Flat White 180 ml	18
Cappuccino 180 ml	18
Tea 250 ml	16
Irish Coffee 250 ml	42
Baileys Coffee 250 ml	42

Cocktails

Whiskey Sour whiskey, lemon juice, sugar syrup, egg white, Angostura	42
Daiquiri rum, lime juice, sugar syrup	39
Pornstar Martini vanilla vodka, Passoa, passion fruit, prosecco, lemon juice	44
Aperol Spritz Aperol, prosecco, soda	38
Hugo prosecco, elderflower syrup, lime juice, soda, mint	36
Negroni gin, Campari, Martini Rubino	48

Cocktails — continued

Long Island Iced Tea rum, vodka, gin, tequila, Cointreau, lemon juice, Coca-Cola	74
Moscow Mule vodka, ginger beer, lime juice, Angostura	46
Old Cuban rum, prosecco, lime juice, sugar syrup, Angostura, mint	48
Aperitivo Sour Aperol, gin, lemon juice, sugar syrup	48
Old Fashioned Bulleit Bourbon, Angostura, sugar syrup	48
Espresso Martini vodka, Kahlúa, coffee, sugar syrup	42

Beer

Draught pilsner 300 ml · 4.4%	20
Draught pilsner 400 ml · 4.4%	24
Książęce wheat beer 500 ml · 4.9%	26
Książęce dark beer 500 ml · 4.1%	26
Książęce non-alcoholic IPA 500 ml	24

Spirits 40 ml serving

VODKA

Chopin Rye 40%	29
Chopin Potato 40%	38
Belvedere Organic 40%	38

WHISKY

Jameson 40%	26
Jack Daniel's 40%	29
Glenmorangie 12 YO 40%	36

Spirits — continued 40 ml serving

The Singleton 12 YO 40%	46
Talisker 10 YO 45.8%	49
Aultmore 12 YO 46%	54
Macallan 12 YO Sherry Oak 40%	62
Lagavulin 16 YO 43%	69
Hibiki Japanese Harmony 43%	89
Macallan 15 YO Double Cask 43%	96
Johnnie Walker Blue Label 40%	109

GIN

Tanqueray 43.1%	32
Drumshanbo Gunpowder 43%	36
Hendrick's 41.4%	38
Isle of Harris 45%	62

BOURBON

Bulleit Bourbon 45%	32
Woodford Reserve 43.2%	39

RUM

Planteray O.F.T.D. 69%	38
Bumbu The Original 35%	42
Dictador 12 YO 40%	44
Zacapa 23 40%	52
Dictador XO 40%	82

COGNAC

Hennessy VS 40%	39
Rémy Martin VSOP 40%	46
Rémy Martin XO 40%	139

Spirits — continued 40 ml serving

Hennessy XO 40%	159

TEQUILA

Olmeca Blanco 35%	28
Olmeca Gold 35%	29
Patrón Silver 40%	49

LIQUEURS

Jägermeister 35%	25
Śledziówka 40%	26
Rosolis Rose 35%	26
Baileys 17%	26
Sambuca Bottega 40%	28
Cointreau 40%	28
Fireball 33%	28
Amaretto Disaronno 28%	28
Amaro Montenegro 23%	28
Fernet-Branca 39%	32
Goldwasser 40%	34
Grand Marnier 40%	36

No alcohol for intoxicated persons or anyone under 18.

Prices in Polish złoty (PLN). 10% service charge for groups of 6 or more. Please ask our staff about allergens. V – vegetarian.
Reservations: lapampa.pl · +48 797 591 212