



On the grill

Visit Buenos Aires Restaurant in Purley for a delicious taste of Latin America, says Leah Gauthier

You may have eaten at Italian, Spanish, Indian and Chinese restaurants but have you ever tried Argentinian food? Well now is your chance as an Argentinian restaurant has just opened in Purley.

Buenos Aires Restaurant is run by husband and wife Christian and Linda Barrioneuro. Christian, who has many years experience in the restaurant business in Argentina, came to Britain to work in a London restaurant.

"I was working there part-time," says Linda. The couple decided to put their years of experience in the trade to use opening their first Argentinian restaurant in Vallencia. "But we missed England too much," says Linda, "So we decided to look for a second restaurant here and settled on Purley because we like the area."

With this background, diners can be assured the food they will sample is really authentic. Manuel Rama Rodriguez, the Argentinian chef prepares Argentinian steaks on a charcoal grill just as it would be in an Argentinian 'asados'.

The restaurant has a Latin American atmosphere with bold, warm colours. When we visited on

a Wednesday evening, Argentinian music was gently playing in the background.

On arrival, we were served with warm ciabatta bread and crackers, green olives and two different dips - chimichurri - special Argentinean sauce (red peppers, onion and spices in olive oil and chopped parsley and garlic in olive oil. All of this had been freshly prepared.

We chose provoleta (grilled provolone cheese) for starters with empanada de carne (Argentinian beef pasty) and empanada de pollo (chicken pasty). Provoleta is semi-hard provolone cheese. It is sliced about 2cm thick and cooked on the grill until it melts and the outside is crisp. The cheese is then seasoned with a generous amount of oregano and a sprinkling of dried red chilli flakes. All three starters were fabulous. We opted for chargrilled

sirloin Argentinian steak and ribeye steak for the main course served with Roquefort sauce. I have to say the steaks were the best we had ever eaten - it is no surprise as Argentina is famous for its beef. But Buenos Aires



Christian Barrioneuro with assistant manager Ozvaldo

Restaurant will not only appeal to meat-lovers. It offers a good selection of vegetarian dishes - for example mozzarella and onion pasty, grilled red peppers or grilled aubergine stuffed with sun-dried tomatoes and fresh basil.

The restaurant also offers a selection of Spanish tapas served every day. I would certainly recommend a visit to Buenos Aires Restaurant as the atmosphere, food, service and value for money is well worth it.

Buenos Aires Restaurant
4 Tudor Court
Russell Hill Road
Purley
CRO 2LA
Tel: 020 8660 5200

