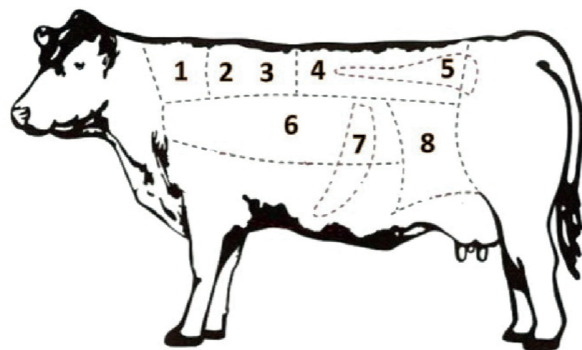


el sabor de la Cocina Argentina

Empanadas and dulce de leche are the trace more tasty for the Spanish conquistadors, but the argentinos of every origin feel joined by the asado, the national barbecue dish. An opportunity to create sharing moments during the slow cooking of meat. Pairing with the typical mate, the barbecue (asado) become an excuse for an a real friendship conversation.



Cortes argentinos

- | | |
|----------------|-----------|
| 1 roast beef | 5 lomo |
| 2 ojo de bife | 6 asado |
| 3 bife ancho | 7 entrana |
| 4 bife angosto | 8 vacio |

We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants considered allergens. The information about the presence of substance or products causing allergies or intolerances can be provided by the staff in service, and you can consult the relevant documentation. Some products may be frozen according to the market availability. The meat used is conform at the european regulation CE853/2004.

Entradas-Starters

BEEF OLIVA

ROAST BEEF, GREEN SALAD, CARASAU BREAD, OLIVE AND TOMATO PESTO, MARSALA REDUCTION, SOUR CREAM, CHERRY TOMATOES, SALT FLAKES 1,7

BEEF QUAGLIA

ROAST BEEF, QUAIL EGGS, GRILLED ASPARAGUS, TRUFFLE OIL AND SALT FLAKES 1,3

BEEF MALBEC

ROAST BEEF, MALBEC REDUCTION, CUCUMBER, ORANGE, TZATZIKI SAUCE (YOGURT, CUCUMBER, GARLIC), TAGGIASCA OLIVES AND SALT FLAKES 1,7,8

SASHIMI GAZPACHO

FASSONA PIEMONTESE RAW TENDERLOIN, GAZPACHO, CORIANDER SPICED MOUSSE, SNOW PEAS, RADISH SESAME AND MALDON SALT FLAKES 7,11

SASHIMI PORTEÑO

FASSONA PIEMONTESE RAW TENDERLOIN MARINATED IN SOY SOUCE, ORANGE PEEL AND DIJON MUSTARD 1,6,7,9

SASHIMI PATO

FASSONA PIEMONTESE RAW TENDERLOIN WITH FOIE GRAS, BALSAMIC VINEGAR DRESSING AND MALDON SALT

LENGUA A LA VINAGRETA

BEEF TONGUE MARINATED IN WHITE WINE VINEGAR, PARSLEY AND GARLIC

NUESTRA PROVOLETA

MELTED PROVOLONE CHEESE, SUN DRIED TOMATOES, ROCKET SALAD AND TRUFFLE OIL 1,7,10

REVUELTO GRAMAJO

SCRAMBLED EGGS WITH HAM, CHEESE, PEAS AND FRIED JULIENNE POTATOES 1,3,7

MOLLEJAS SALTEADAS

COW GLANDS SWEETBREADS SAUTÉED WITH LEEKS AND CHARDONNAY 1,7

PATA NEGRA 5 JOTAS

PATA NEGRA: RAW SPANISH HAM – AGED 32 MONTHS

TIRADITO DE ZUCCHINE

ZUCCHINI CARPACCIO, WHITE SESAME SEEDS, GINGER, LESS SALT SOY AND HOT SESAME OIL 11

CEVICHE DI AVOCADO

AVOCADO, CUCUMBER, RED AND YELLOW CHERRY TOMATOES, CORIANDER, RED ONION AND JALAPEÑO



Duo de Empanadas

AT YOUR CHOICE TWO STUFFED PASTRIES

CARNE

KNIFE-CUTTED ROASTBEEF 1,3

POLLO

HAND-FRAYED CHICKEN WITH BELL PEPPERS AND ONIONS 1

VERDURA

SPINACH, BECHAMEL SAUCE AND CHEESE. 1,7,13

JAMÓN Y QUESO

COOKED HAM AND MOZZARELLA CHEESE 1,7

MIX DI FUNGHI

MIX OF MUSHROOMS AND MOZZARELLA CHEESE 1,7

HUMITA

CORN CREAM AND MOZZARELLA CHEESE 1,7,13

Ensaladas-Salads

EL PORTEÑO

SALAD PORTEÑO 1,7

CAESAR SALAD

CHICKEN, LETTUCE, CROUTONS, CHEESE,
TOMATO, BACON AND CAESAR DRESSING 1,3,4,7

CECITA

NATURAL CHICKPEAS, SUNFLOWER SEEDS, FETA
CHEESE, CHERRY TOMATOES, CORN, RED ONION CHIPS,
GREEN APPLE, BLACK OLIVES, JALAPEÑO SPICY PEPPER,
BEET AND CITRUS SOY SAUCE 1,6,7,10

NACIONAL

SHREDDED BEEF TENDERLOIN, ROCKET LEAVES AND
SOY SPROUTS, WITH A HONEY AND MUSTARD DRESSING 6,9

de la Cocina-from the Kitchen

TARTARE ESPECIAL

KNIFE-CUT FASSONE PIEMONTESE FILLET WITH
QUAIL EGGS, BLACK TRUFFLE, RED ONION, CAPERS,
MUSTARD GRAIN AND ANCHOVIES 3,4

BIFE DORREGO

SIRLOIN STEAK WITH PEPPERCORN SAUCE AND
STUFFED CHEESE POTATO, ONION AND BACON 1,8

TRIS DE LOMO ARGENTINO

THREE WAY ARGENTINIAN BLACK ANGUS FILLET
WITH: CHARDONNAY THYME AND TRUFFLE SAUCE,
MALBEC REDUCTION WITH POTATOES JULIENNE
BACON, CRUST AND PLUM 1,8

LOMO FOIE GRAS

ARGENTINIAN BEEF FILLET WITH FOIE GRAS,
BALSAMIC VINEGAR REDUCTION, SUMMER TRUFFLE
AND MASHED POTATO 7,1

BURGER PORTEÑO

ARGENTINIAN BEEF HAMBURGER WITH FRENCH FRIES

no solo Carne

SALMON COLORADO

SMOKED GRILLED SALMON SERVED WITH
SEASONAL VEGETABLES 4

PALTA NEGRA

ROASTED AVOCADO WITH SAUTÉED ASPARAGUS AND
CHERRY TOMATOES CONFIT AND SUNFLOWER SEEDS 8

VERDURAS SOHO

STIR-FRIED JULIENNE VEGETABLES WITH
BEAN SPROUTS AND SOY SAUCE 6,11

ARROZ VERDULERO

WOK STIR-FRIED VEGETABLES AND BEAN SPROUTS
WITH BASMATI RICE AND SOY SAUCE 6,11

FIDEOS CON TUCO / MANTECA

PENNE PASTA WITH TOMATO SAUCE / BUTTER



de la Parrilla-from the Grill

VACIO
THIN FLANK

ASADO DE TIRA
CALF RIBS

OJO DE BIFE/BIFE ANCHO
ARGENTINIAN BLACK ANGUS RIB EYE CUBE ROLL

BIFE DE CHORIZO
ARGENTINIAN SIRLOIN

BEEF ENTRAÑA
BLACK ANGUS INTERCOSTAL CUT
800 GR. CA for two people

BEEF ENTRAÑA
BLACK ANGUS INTERCOSTAL CUT
350 GR. CA

ENTRAÑA FINA
BLACK ANGUS INTERCOSTAL CUT
500 GR. CA

SUPER ANCHO
ARGENTINIAN BLACK ANGUS RIB EYE
700 GR. CA

GRAN LOMO
ARGENTINIAN TENDERLOIN WHOLE BEEF
1500 GR. CA

BIFE MILONGA
RIB EYE WITH TENDERLOIN

LOMO BUENOS AIRES
ARGENTINIAN TENDERLOIN BEEF 300 GR.

COSTILLAR EL PORTEÑO
RIB-CUT ACROSS THE BONE

de la Parrilla-from the Grill

BIFE DE COSTILLA
BLACK ANGUS RIB EYE

PARILLADA EL PORTEÑO
MIXED GRILL

BIFE DE KOBE
KOBE BEEF

TOMAHAWK
BLACK ANGUS RIB EYE WITH BONE

CORDERO PATAGONICO
HERBS MARINATED LAMB RIBS GRILLED

PECHUGAS SABORIZADAS
CHICKEN BREAST WITH LEMON AND HERBS

GALLETTO
GRILLED WHOLE ROOSTER

PECHITO DE CERDO
CRUSTED PORK RIBS WITH BARBECUE SAUCE 1

CHORIZO
CHORIZO SAUSAGE – ONE PIECE 1

RIÑONES
KIDNEYS

MOLLEJAS
COW GLANDS SWEETBREADS



Guarniciones

PURE DE CALABAZA

PUMPKIN PUREE 7

PURE DE PAPA

MASHED POTATO 7,13

ENSALADA ARGENTINA

TOMATO, ONION AND CUCUMBER

PAPA PLOMO

*WHOLE BAKED POTATO WITH YOUR CHOICE OF TOPPING:
GORGONZOLA CREAM, SOUR CREAM, BUTTER 7*

PAPAS FRITAS

FRENCH FRIES

ENSALADA CRIOLLA

LETTUCE, ONIONS AND TOMATOES

ENSALADA RUSA

POTATOES, CARROTS, PEAS, MAYONNAISE AND BOILED EGG 3

ENSALADA CLÁSICA

ROCKET SALAD AND GRANA PADANO CHEESE 7

ZANAHORIA Y HUEVO

CARROTS AND BOILED EGG 3

ENSALADA VERDE

MIX OF GREEN LEAVES

VERDURAS GRILLADAS

ZUCCHINI, EGG PLANT, RADISH RADICCHIO, TOMATO AND CORN

our Sauces

CHIMICHURRI

*VINEGAR, OIL, SALT, GARLIC INFUSION, PARSLEY,
AJI MOLIDO, OREGANO AND PAPRIKA*

CRIOLLA

VINEGAR, OIL, SALT, TOMATO AND ONION

PROVENZALE

VINEGAR, OIL, SALT, PARSLEY AND GARLIC

Postres-Desserts

FLAN CASERO DE VANILLA CON DULCE DE LECHE

VANILLA CRÈME CARAMEL 1,3,7

TORTA DE MANZANA CON HELADO DE CREMA

APPLE PIE WITH VANILLA ICE CREAM 1,3,7,13

DON PEDRO

WHISKY, VANILLA ICE CREAM AND NUTS 3,7,13

PANQUEQUE CON DULCE DE LECHE

CREPES WITH CREAM CARAMEL FILLING 1,3,7

PANQUEQUE DE MANZANA

*CREPES WITH CARAMELISED APPLE
WITH CARAMEL RHUM AND VANILLA ICE CREAM 1,3,7*

SORBETE DE LIMON O MANDARINA

LEMON OR MANDARIN SORBET 7

EL BOLSÓN

*RASPBERRY ICE CREAM WITH WILD BERRIES
AND PRALINE 1,13*

LIME PIE

*PIE CRUST FILLED WITH LIME CREAM AND
MERINGUE FLAMBE 1,3,7*

BUDÍN DE PAN

*TRADITIONAL BREAD PUDDING
WITH RAISINS AND GREEN APPLE 1,3,7,13*

LA MORENITA

FOUR LAYER CHOCOLATE CAKE 1,3,7

