

## Postres-Desserts

### CARRITO DE HELADOS

MIX OF ARTISANAL CREAM ACCOMPANIED BY ITS SAUCES

### EL BOLSÓN

RASPBERRY ICE CREAM WITH WILD BERRIES AND PRALINE 1,13

### LA MORENITA

FOUR LAYER CHOCOLATE CAKE 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 BUTS 3,7,13

### TIRAMISÙ AL DULCE DE LECHE

### FLAN CASERO DE VANILLA CON DULCE DE LECHE

VANILLA CRÈME CARAMEL 1,3,7

### PANQUEQUE CON DULCE DE LECHE

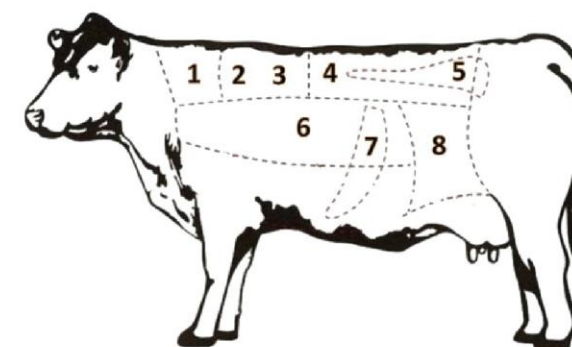
CREPES WITH CREAM CARAMEL FILLING 1,3,7

### PANQUEQUE DE MANZANA

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

# 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.

All prices include Vat.  
The service charge is € 8,00 each.



## Entradas-Starters

### MAR Y TIERRA

TOASTED BRIOCHE BREAD WITH FASSONA OR TUNA STUFFING,  
CAVIAR PEARLS AND QUAIL EGGS 1,3,4,7

### PATA NEGRA 5 JOTAS

RAW SPANISH HAM – AGED 32 MONTHS

### TIRADITO DE AJI AMARILLO

KNIFE-CUTTED FASSONA FILLET, LIME SWEET AND SOUR VEGETABLES,  
SOUTH AMERICAN MINCED AND AJI AMARILLO CANCHA SAUCE

### SASHIMI PATO

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

### CEVICHE DI AVOCADO

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

### 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,  
BREAD CROUTONS, ORANGE PEEL AND DIJON MUSTARD 1,6,7,9

### MOLLEJAS SALTEADAS

COW GLANDS SWEETBREADS SAUTÉED WITH LEEKS AND CHARDONNAY 1,7

### NUESTRA PROVOLETA

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

### MOSAICO VEG

AVOCADO MOSAIC, SLIGHTLY SPICY WITH CUCUMBERS AND LIME SCENT 1,3,7

## Guarniciones

### VERDURAS GRILLADAS

ZUCCHINI, EGGPLANT, RADISH RADICCHIO, TOMATO AND MAIS

### PAPA PLOMO

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

### PAPAS FRITAS

FRENCH FRIES

### ENSALADA CRIOLLA

LETTUCE, ONIONS AND TOMATOES

### ENSALADA CLÁSICA

ROCKET SALAD AND GRANA PADANO CHEESE 7

### ZANAHORIA Y HUEVO

CARROTS AND BOILED EGG 3

### ENSALADA VERDE

MIX OF GREEN LEAVES

### PURE DE CALABAZA

PUMPINK PUREE 7

### PURE DE PAPA

MASHED POTATO 7,13

### INSALATINA ARGENTINA

TOMATO, ONION AND CUCUMBER

### ENSALADA RUSA

POTATOES, CARROTS, PEAS, MAYONNAISE AND BOILED EGG 3



## De La Parrilla-From the Grill

**ASADO DE TIRA**  
BEEF RIBS

**VACIO**  
BLACK ANGUS THIN FLANK

**GALLETTO**  
GRILLED WHOLE ROOSTER

**BIFE DE CHORIZO**  
ARGENTINIAN BLACK ANGUS SIRLOIN

**PECHUGAS SABORIZADAS**  
CHICKEN BREAST WITH LEMON AND HERBS

**MOLLEJAS**  
COW GLANDS SWEETBREADS

**CHORIZO**  
CHORIZO SAUSAGE – ONE PIECE

## Wagyu

**BIFE DE KOBE**  
JAPANESE KOBE BEEF

**TOMAHAWK DE WAGYU**  
AUSTRALIAN WAGYU RIB EYE

**VACIO DE WAGYU**  
AUSTRALIAN WAGYU THIN FLANK

**LOMO DE WAGYU**  
AUSTRALIAN WAGYU TENDERLOIN

## 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

**ESTIVA**   
TRILOGY OF TOMATOES IN VARIOUS CONSISTENCIES WITH BABY BASIL

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

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

**CECITA**   
CECI AL NATURALE, SEMI DI GIRASOLE, FETA, POMODORINI CHERRY, MAIS, CHIPS DI CIPOLLA ROSSA, MELA VERDE, OLIVE NERE, PEPPERONCINO, JALAPEÑO, BARBABIETOLA E SALSA DI SOIA AGRUMATA 1,6,7,10



## De la Cocina-From the Kitchen

### LOMO FOIE GRAS

ARGENTINIAN BEEF FILLET WITH FOIE GRAS, BALSAMIC VINEGAR REDUCTION, BLACK TRUFFLE AND MASHED POTATO 1,7,13

### 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

### SALMON COLORADO

BAKED SALMON SERVED WITH SEASONAL VEGETABLES AND ROASTED PEPPER CREM 4

### PULPO A LA PARILLA

ROASTED OCTOPUS WITH CORN CREAM AND PURPLE POTATO CHIPS 6,11

### TONNO

SEARED TUNA, SPINACH WITH LEMON AND JALPEÑO

### TARTARE ESPECIAL

KNIFE-CUT FASSONA 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

### BURGER PORTEÑO

ARGENTINIAN BEEF HAMBURGER WITH FRENCH FRIES

### SPAGHETTI ORO POMODORO LIMONE E BURRATA

SPAGHETTI "ORO" WITH FRESH TOMATO, LEMON AND BURRATA CHEESE 1,7

### ARROZ VERDULERO

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

### VERDURAS SOHO

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

## De la Parrilla

### GRAN LOMO

ARGENTINIAN BLACK ANGUS TENDERLOIN 1500 GR. CA

### TOMAHAWK

BLACK ANGUS RIB EYE WITH BONE

### FIorentINA

NEBRASKA RIB EYE WITH TENDERLOIN

### COSTATA

BLACK ANGUS RIB EYE

### BEEF ENTRAÑA

BLACK ANGUS INTERCOSTAL CUT 800 GR. CA for two people

### COSTILLAR EL PORTEÑO

BLACK ANGUS RIB-CUT ACROSS THE BONE

### BEEF ENTRAÑA

BLACK ANGUS INTERCOSTAL CUT 350 GR. CA

### LOMO BUENOS AIRES

ARGENTINIAN TENDERLOIN BEEF 300 GR.

### CORDERO PATAGONICO

LAMB RIBS GRILLED MARINATED WITH HERBS

### OJO DE BIFE/BIFE ANCHO

ARGENTINIAN BLACK ANGUS RIB EYE CUBE ROLL

