

## STARTERS ~ ENTRADAS

### ARGENTINE TURNOVER (EMPANADAS)

2 PER SERVING \$8

The quintessential Argentine appetizer

### PORK & SPINACH (CHORIZO & ESPINACA)

Argentine spicy ground pork, creamed spinach, sautéed minced onion and shredded mozzarella

### BEEF (CARNE)

Ground top sirloin with green onions and spices

### CHICKEN (POLLO)

Pulled chicken, tomatoes, red pepper and spices

### SWEET CORN (HUMITA)

Creamy sweet corn and fontina cheese

### LAMB (CORDERO)

Ground leg of lamb with raisins, scallions and garlic

### HAM & CHEESE (JAMON Y QUESO)

Thinly sliced ham and mozzarella cheese

## APPETIZERS ~ APERITIVO

### BAKED PROVOLONE CHEESE (PROVOLETA) \$12

Baked Argentine provolone cheese, served with grilled homemade bread

### BUENOS AIRES TENDERLOIN DIABLITO \$13

Sliced tenderloin sautéed in butter, garlic, red pepper flake, cream and served with grilled homemade bread

### ARGENTINE STYLE PORK SAUSAGE (CHORIZO) 2 PER SERVING \$7

Hand made by Master Butcher Uli Lengenber. Ground pork, white wine, garlic and spices

### BEEF SWEETBREADS (MOLLEJAS) \$10

Grilled lemon marinated beef sweetbreads

### BLOOD SAUSAGE (MORCILLA) 1 PER SERVING \$6

Grilled blood sausage filled with pork and spices

### SALMON CAKES \$10

Knife chopped salmon with diced red pepper, green pepper, onion and bread crumbs served on a bed of baby arugula with our homemade chipotle aioli

### CALAMARI (FRITURA DE MAR) \$10

Lightly breaded pacific coast calamari, flash fried served with marinara and tartar sauce

### SEAFOOD PLATTER \$14

Grilled jumbo shrimp, lightly breaded calamari and panko fried shrimp served with chimichurri and tartar sauce

### SAUTEED MUSSELS (ESTOFADO DE MEJILLONES) \$12

Penn cove mussels sautéed in olive oil with tomatoes, basil, fresh garlic, red pepper flake and a splash of torrontes wine

### SAUTEED CLAMS (ALMEJAS A LA CRIOLLA) \$12

Manila clams sautéed and tossed with our criolla vinaigrette, served with grilled toast

### SHRIMP COCKTAIL \$10

Pacific prawns served with fresh horseradish and cocktail sauce

## SALADS ~ ENSALADAS

### POACHED PEAR SALAD \$9

Fresh pears poached in Malbec wine, served with baby arugula, candied walnuts, goat cheese, dressed with our raspberry balsamic vinaigrette

### CAPRESE SALAD (MARGARITA) \$8

Vine ripe tomatoes, fresh mozzarella, hard boiled eggs, fresh basil and oil cured black olives dressed with our white balsamic vinaigrette

### SKIRT STEAK SALAD (ENSALADA ENTRANA) \$16

Grilled skirt steak strips with caramelized onions, tomatoes, bleu cheese crumbles served atop shredded romaine lettuce, dressed with our white balsamic vinaigrette

### BEEF SALAD (REMOLACHA) \$9

Roasted beets, peppery arugula in a pomegranate vinaigrette topped with goat cheese and roasted almonds slivers

### GRILLED PRAWNS & ROMAINE SALAD (MAR DEL PLATA) \$11

Grilled romaine lettuce with pacific prawns, heart of palm, dressed with our tarragon vinaigrette

### GRILLED CHICKEN CAESAR SALAD \$13

Crisp romaine lettuce, grilled chicken strips, parmesan cheese dressed with our home-made caesar dressing and croutons

*During our tango show nights (Fridays, Saturdays) minimum consumption is \$30 per person at the table, (children excluded). Gracias! A gratuity of 18% will be added to parties of 6 or more. 419941*

# FROM THE GRILL~PARRILLA

*All of our mixed grills come with one side order choice of:  
Homemade mash potatoes – Fries – Garlic and Parsley fries (Price is Per Person, No exceptions)*

## USDA PRIME PORTERHOUSE STEAK (BIFE DE COSTILLA) 24 OZ \$51

A combination of a strip and a filet in one delicious cut

## USDA PRIME NEW YORK STRIP STEAK (BIFE DE CHORIZO) 16 OZ \$39

### BUENOS AIRES CUT 32 OZ \$64

(Served on our table top grill)

Full bodied texture, hearty flavor and robust taste

## USDA PRIME BONE-IN RIBEYE STEAK (OJO DE BIFE) 16 OZ \$39

Richly marbled and intense flavor

## USDA CHOICE FILET MIGNON STEAK 8 OZ \$30 / 14OZ \$43

Hand cut for the ultimate in tenderness, juiciness and taste

## USDA CHOICE OUTSIDE SKIRT STEAK (ENTRANA)

### 10 OZ \$26 / 16 OZ \$31

Our most popular cut!

Tender and juicy with amazing flavor

## USDA CHOICE BONE IN SHORT RIBS (ASADO DE TIRA) 16 OZ \$23

Flavorful bone-in beef short ribs

## USDA PRIME TOP SIRLOIN STEAK (CUADRIL) 16 OZ \$31

Our baseball cut, center cut with unmatched flavor

## FRENCHED RACK OF LAMB (CORDERO) 16 OZ \$36

The highest quality Organic rack of lamb, marinated in our rosemary garlic olive oil

## USDA PRIME NEW YORK STEAK SKEWERS (BROCHETTE DE CARNE) 12 OZ \$29

Tender cubes of USDA Prime New York Strip steak, skewered with vegetables and maple cured bacon, grilled to order and served with sweet potato fries

## GRILLED WILD SALMON \$31

Only the freshest wild salmon filet grilled over our mesquite charcoal lightly basted with garlic butter and served with Spanish rice and sautéed vegetables

## USDA PRIME MILANESA \$26

Thin, breaded USDA Prime Top Sirloin deep fried and served with fried eggs and your choice of fries or mashed potatoes  
(Sorry no temperatures on the steak or egg)

## SUPREMA DE POLLO NAPOLITANA \$26

Thin, breaded chicken breast covered with homemade marinara sauce, thin slices of prosciutto, stuffed olives and smothered with cheese

## BUENOS AIRES PARRILLADA \$37

Our original Argentine mixed grill, a combination of skirt steak, hanger steak, bone-in short ribs, beef sweet breads, marinated chicken breast and pork sausage served on our table top grill

*Meat Temperatures: • Blue- red center, cold • Rare- red center, cool • Medium Rare- red center, warm  
• Medium- pink center, warm • Medium Well- pink center, hot • Well Done- no pink*

## HOMEMADE PASTA ~ PASTAS DEL DIA

### RICOTTA CHEESE RAVIOLOI (RAVIOLES AL FUNGHI DE RICOTTA) \$19

Homemade ricotta cheese raviolis in our porcini mushroom crème sauce

### CANELONES \$19

Thin, pancake crepes stuffed with spinach, parmesan cheese, and ground veal oven baked and topped with béchamel and tomato sauce

### ANGEL HAIR PASTA WITH PACIFIC PRAWNS \$19

Homemade angel hair pasta with sautéed pacific prawns served with our spicy marinara sauce

### ANGEL HAIR PASTA WITH GRILLED CHICKEN \$19

Homemade angel hair pasta with marinated grilled chicken breast served with our creamy alfredo sauce

## SIDE DISHES~GUARNICIONES

### MASHED POTATOES (PURE DE PAPAS) \$7

Homemade mashed potatoes

### STEAK FRIES (PAPAS FRITAS) \$5

Thick cut French fries, you may order "A la provenzal" with garlic and parsley

### CREAMED SPINACH (SPINACH A LA CREMA) \$8

Creamed spinach with prosciutto bites

### GRILLED VEGETABLES (VERDURAS DE LA HUERTA A LA PARRILLA) \$8

Grilled fresh vegetables, dressed with our balsamic vinaigrette

### SWEET POTATO FRIES \$7

### GRILLED PORTABELLO MUSHROOM \$8

### GRILLED ASPARAGUS \$8

*Our steaks are cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness. 419941*