

ENTRADAS/APPETIZERS

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| Camarones al Ajillo/ Garlic Shrimps, (head on) pan-fried with roasted garlic puree | \$ 14.95 |
| Calamares Buenos Aires/stewed Squid Buenos Aires, with peppers, herbs, onions and sherry wine | \$ 14.00 |
| Caracoles al muelle/Conch Harbor-Style, prepared in a seasoned batter and sautéed. A local favorite | \$ 15.50 |
| Costillas de lechon/Pork Loin Ribs, meaty and juicy ribs grilled and served with our homemade rib sauce: full slab (Great for sharing!) | \$ 14.50 |
| Mini Pincho de lomito/Tenderloin chunks with vegetables on a skewer | \$ 13.90 |
| Chorizo & Morcilla /Grilled pork sausage and blood sausage | \$ 12.90 |
| Empanadas Argentinas / Hearty Beef pastry (2) stuffed with spicy ground beef, vegetables, olive and slice of boiled egg | \$ 10.50 |
| Mollejas/ Grilled Calf Sweetbreads | \$ 16.00 |

ENSALADAS/ SALADS

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| Ensalada de Camarones y Aguacate/ Shrimps and avocado Salad | \$ 15.00 |
| Ensalada Pequena/Mix Side Salad with choice of dressing | \$ 7.00 |
| Cuarto de Lechuga/ Ice berg Wedge, topped with blue cheese dressing, crumbled blue cheese, bacon, toasted walnut & diced tomatoes | \$ 12.00 |
| El Clasico Ceasar/The Classic Ceasar, romaine lettuce, home made croutons, anchiovy, shaved parmesan and homemade ceasar dressing. | \$ 11.00 |
| with shrimps | \$ 17.50 |
| with grilled Chicken breast | \$ 17.50 |
| Ensalada de Aguacates /Avocado Salad (seasonal) Sliced Avocado, cucumbers and red onions tossed with fresh lemon vinaigrette | \$ 12.00 |

Salad dressing available:

Blue Cheese, Italian, Thousand Island, Ceasar and Balsamic Vinagrette

SOPAS Y CREAMAS/ SOUPS

All our soups are made daily with fresh vegetables and homemade broth. A touch of cream and fresh parmesan cheese is added to the creamy soups.

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| Sopa de Carne y Verduras /Beef and Vegetable Soup | \$ 8.00 |
| Crema de Zapallo/Cream of Pumpkin | \$ 9.60 |
| Crema de Broccoli/Cream of broccoli | \$ 9.60 |

CARNES A LA PARILLA/ FROM THE GRILL

Churrasco Argentino / The Gaucho Steak, juicy, tender & lean.

One pound of Premium Argentine Beef, natural grass fed **\$ 45.00**

Parrilla Argentina / Argentine Grill,

\$ 45.00

Special dish from Argentina: consisting of 5 different selected meats: Tenderloin, Argentine Chorizo, Ribs, Pork Loin & Beef Short Ribs.

Bife de Chorizo/ Prime Sirloin steak, very tasty, untrimmed and well marbled **\$ 41.50**

***Ojo de Bife/ Rib Eye Steak** , well marbled, Premium

Certified Natural Black Angus Beef **\$ 42.50**

***Ojo de Bife con hueso / Bone in Rib Eye**

\$ 52.70

Certified Black Angus Beef, full of flavor, untrimmed, well marbled. Exquisite!

Pincho Toro Caliente / Argentine Shiskebab,

Grilled Tenderloin, Chorizo, Pork Tenderloin and char grilled vegetables on a skewer **\$ 40.00**

Entraña /Skirt Steak, juicy strip of Premium Certified Black Angus Beef **\$ 30.50**

Asado de Tira / Beef Short Ribs, **\$ 30.50**

A typical Argentinean cut, firm y tasty, char broiled to your taste.

***Bife Costilla Ancho / Prime T-Bone Steak** **\$ 46.00**

Untrimmed and well marbled, highly recommended.

***Bife de Filete / Prime Porterhouse 28 oz and up** **\$ 58.00**

A beautiful combination of Tenderloin and Strip steak, for the befeater, it is unforgettable

Bife de Lomito 12 oz / Tenderloin Steak 12 oz, **\$ 41.50**

Prime center cut of Premium Argentinean Beef. Tender, juicy and lean

Bife de lomito 8 oz /Tenderloin Steak petit cut 8 oz **\$30.00**

Lomito de Lechon /Pork Tenderloin well seasoned with 5 spices,

very tender and juicy **\$ 30.00**

Costillitas de Cordero / Grilled rack of lamb, **\$ 42.50**

New Zealand spring lamb, marinated 24 hrs in chimichurri.

Pork Loin Ribs, grilled & basted with or homemade sweet and tangy bbq sauce **\$ 29.50**

Tenderloin Trio, 6 oz each of Argentine Tenderloin, Pork Tenderloin and **\$ 42.00**

New Zealand Lamb Tenderloin

Parrillita para dos/Mini Grill for Two: (only one grill per table)

Served at your table with a selection of cuts: Chorizo, Beef tenderloin, Pork Tenderloin Chicken breast and Ribs. Accompanied with two sides of your choice, soup or salad as appetizer and a dessert combination for two. A bottle of wine or garafe is also included: **\$110.00**

***These cuts are juicy and full of flavor because they are well marbled and contains fat. Don't order these cuts if you want a lean cut of beef.**

**Our Beef is carefully selected, cut and weighted daily by our butcher,
Please allow time for grilling when ordering medium well or well done.**

Ad a Grilled Caribbean Lobster Tail to your main dish for only \$29.00

POLLO/CHICKEN

Pechugas de pollo al Llanero /Chicken breast done over coals, juicy and lean **\$ 27.00**

MARISCOS/SEAFOOD

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| Langosta al Asador/Grilled Caribbean Lobster Tail | \$ 39.90 |
| served with drawn butter, Smashed red bliss potatoes, broccoli and fried plantain | |
| Pescado del dia/ Catch of the Day | \$ 29.00 |
| served with creole or meuniere sauce | |
| Fish Fry, deep fried Grouper Fillet in Batter | \$ 29.00 |
| Camarones al Ajillo/ Shrimp Scampi | \$ 40.00 |
| smothered in roasted garlic puree | |
| Caracoles al Muelle/ Conch Harbor Style (kalko) | \$ 39.00 |
| prepared in our signature batter and sautéed. Locals favorite | |
| Combinacion del Mar/ Caribbean Seafood Combo | \$ 48.90 |
| a sample plate of: conch, squid, shrimp and fish, each prepared as described above. | |
| Filete de Salmon/ New Zealand Salmon fillet | \$ 32.00 |
| grilled and served with lemon herb butter | |
| Surf and Turf, grilled Tenderloin & Shrimps Scampi | \$ 33.00 |
| Lolas Combo, Combinacion de LOmo y LAngosta al asador | |
| Grilled Caribbean lobster tail and Argentine Tenderloin | \$ 43.50 |

ACOMPAÑAMIENTOS / SIDE ORDERS

Please make your selection from the list below, 3 sides included

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| French fries | Fried Plantain | White Rice |
| Steamed broccoli | Corn on the cob | Home style potatoes |

Extra item \$ 2.50

VEGETARIAN

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| Grilled Vegetables Kebab served over a bed of rice, sautéed broccoli, home style potatoes & corn on the cob | \$ 23.00 |
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Local tax included in the price