

ENTRADAS/APPETIZERS

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

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 CREMAS/ 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.

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 **\$ 43.50**

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

Certified Natural Black Angus Beef **\$ 45.50**

***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 Shishebab,

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 **\$ 33.50**

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** **\$ 54.70**

Untrimmed and well marbled, highly recommended.

***Bife de Filete / Prime Porterhouse 28 oz and up** **\$ 61.00**

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.**

Add 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

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

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

Extra item \$ 2.50

VEGETARIAN

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