

ENTRADAS/APPETIZERS

Grilled Calf Sweetbreads/ Mollejas de ternera	\$ 16
Garlic Shrimps /Camarones al Ajillo	\$ 14
(head on) pan-fried with roasted garlic puree	
stewed Squid Buenos Aires/ Calamares Buenos Aires	\$ 14
with peppers, herbs, onions and sherry wine	
Pork Loin Ribs /Costillitas de lechon , meaty and juicy ribs grilled and served with our homemade rib sauce. Great for sharing	\$ 15
Chorizo & Morcilla /Grilled pork sausage and blood sausage	\$ 12
Empanadas Argentinas / Hearty Beef pastry (2)	\$ 10
stuffed with spicy ground beef	

ENSALADAS/ SALADS

Shrimps and Avocado Salad/ Ensalada de Camarones y Aguacate	\$ 15
Avocado Salad / Ensalada de Aguacates	\$ 12
Sliced Avocado, cucumbers and red onions tossed with fresh lemon vinaigrette	
Mix Side Salad /Ensalada Pequena,	\$ 8
Iceberg Wedge Salad/ Cuarto de Lechuga	\$ 12
topped with blue cheese dressing, crumbled blue cheese, bacon, walnut & diced tomatoes	
The Classic Ceasar /El Clasico Ceasar	\$ 11
with shrimps	\$ 18
with grilled Chicken breast	\$ 18

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.

Beef and Vegetable Soup /Sopa de Carne y Verduras	\$ 8
Cream of Pumpkin /Crema de Zapallo	\$ 9
Cream of broccoli /Crema de Broccoli	\$ 9

Tax is included in the price

All prices are subject to change. For your convenience, 15% s.c is added to your bill.

CARNES A LA PARILLA/ FROM THE GRILL

* Prime Porterhouse 28 oz /Bife de Filete	\$ 69
A beautiful combination of Tenderloin and Strip steak, for the befeater, it is unforgettable	
The Gaucho Steak/Churrasco Argentino	
juicy, tender & lean.	
One pound of Premium Argentine Beef, natural grass fed	\$ 47
Argentine Grill / Parrilla Argentina	\$ 48
Special dish from Argentina: consisting of 5 different selected meats: Tenderloin, Argentine Chorizo, Ribs, Pork Loin & Beef Short Ribs.	
* Prime Sirloin steak/ Bife de Chorizo	\$ 47
very tasty, untrimmed, well marbled	
*Ojo de Bife/ Rib Eye Steak	\$ 46
well marbled, Premium	
*Ojo de Bife con hueso / Bone in Rib Eye	\$ 53
full of flavor, untrimmed, well marbled. Exquisite!	
Argentine Shishebab/ Pincho Toro Caliente	
Grilled BeefTenderloin, Chorizo, Pork Tenderloin and char-grilled vegetables on a skewer	\$ 40
Skirt Steak / Entraña	\$ 34
Beef Short Ribs/ Asado de Tira	\$ 35
A typical Argentinean cut, firm y tasty, char broiled to your taste.	
* Prime T-Bone Steak / Bife Costilla Ancho	\$ 49
Untrimmed and well marbled, highly recommended.	
Tenderloin Steak 12 oz/ Bife de Lomito 12 oz	\$ 42
Prime center cut of Premium Argentinean Beef. Tender, juicy and lean	
Tenderloin Steak petit cut 8 oz/ Bife de lomito 8 oz	\$ 31
Lomito de Lechon /Pork Tenderloin	
well seasoned with 5 spices, very tender and juicy	
	\$ 30
Grilled rack of lamb / Costillitas de Cordero	\$ 44
New Zealand spring lamb marinated in chimichurri.	
Pork Loin Ribs	\$ 31
grilled & basted with or homemade sweet and tangy bbq sauce	
St Louis Style ribs	\$ 34
Tenderloin Trio	\$ 44
6 oz each of Argentine Tenderloin, Pork Tenderloin and 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 carafe is also included: **\$120.00**

***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 cuts are Natural Certified Black Angus beef, carefully selected, cut and weighted daily by our butcher.

Please allow time for grilling when ordering medium well or well done.

POLLO/CHICKEN

Chicken breast /Pechugas de pollo al Llanero done over coals, juicy and lean **\$ 28**

MARISCOS/SEAFOOD

Grilled Caribbean Lobster Tail / Langosta al Asador	\$ 44
Grouper Fillet/ filete de Mero	\$ 29
served with meuniere sauce	
Fish Fry, deep fried Grouper Fillet in Batter	\$ 29
Shrimp Scampi / Camarones al Ajillo	\$ 40
smothered in roasted garlic puree	
Caribbean Seafood Combo / Combinacion del Mar	\$ 48
a sample plate: Stewed Squid, Garlic Shrimp and Battered Fish	
Filete de Salmon/ New Zealand Salmon fillet	\$ 32
grilled and served with lemon herb butter	
Surf and Turf, grilled Tenderloin & Shrimps Scampi	\$ 33
Lolas Combo, Combinacion de LOmo y LAngosta al asador	
Grilled Caribbean lobster tail and Argentine Tenderloin	\$ 43

ACOMPAÑAMIENTOS / SIDE ORDERS

Your sides are included, please select 3 from the list below

French fries	Fried Plantain	White Rice
Broccoli & Carrots	Corn on the cob	Home style Potatoes

Sauteed Mushrooms \$ 7

VEGETARIAN

Grilled Vegetables Kebab served over a bed of rice,
sautéed broccoli & carrots, home style potatoes & corn on the cob **\$ 23**