

MARISCOS/SEAFOOD

Grilled Caribbean Lobster Tail / Langosta al Asador	\$ 51.90
Grouper Fillet/ filete de Mero served with meuniere sauce	\$ 31.40
Fish Fry , deep fried Grouper Fillet in Batter	\$ 31.40
Shrimp Scampi / Camarones al Ajillo smothered in roasted garlic puree	\$ 45.40
Caribbean Seafood Combo / Combinacion del Mar a sample plate: Stewed Squid, Garlic Shrimp and Battered Fish	\$ 51.90
Filete de Salmon/ New Zealand Salmon fillet <i>grilled and served with lemon herb butter</i>	\$ 36.80
Surf and Turf , grilled Tenderloin & Shrimps Scampi	\$ 41.10
Lolas Combo , Combinacion de LOMO y LANGOSTA al asador Grilled Caribbean lobster tail and Argentine Tenderloin	\$ 49.70

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 \$ 8.70

VEGETARIAN

Grilled Vegetables Kebab served over a bed of rice,
sautéed broccoli & carrots, home style potatoes & corn on the cob **\$ 24.90**

CARNES A LA PARILLA/ FROM THE GRILL

* Prime Porterhouse 28 oz /Bife de Filete	\$ 76.70
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	\$ 53.00
Argentine Grill / Parrilla Argentina	\$ 51.90
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 , very tasty, untrimmed, well marbled	\$ 51.90
*Ojo de Bife/ Rib Eye Steak , well marbled, Premium	\$ 53.00
*Ojo de Bife con hueso / Bone in Rib Eye	\$ 61.60
full of flavor, untrimmed, well marbled. Exquisite!	
Argentine Shishebab/ Pincho Toro Caliente	
Grilled Beef Tenderloin, Chorizo, Pork Tenderloin and char-grilled vegetables on a skewer	\$ 46.50
Skirt Steak / Entraña	\$ 40.00
Beef Short Ribs/ Asado de Tira	\$ 41.10
A typical Argentinean cut, firm y tasty, char broiled to your taste.	
* Prime T-Bone Steak / Bife Costilla Ancho	\$ 59.40
Untrimmed and well marbled, highly recommended.	
Tenderloin Steak 12 oz/ Bife de Lomito 12 oz	\$ 50.80
Prime center cut of Premium Argentinean Beef. Tender, juicy and lean	
Lomito de Lechon /Pork Tenderloin well seasoned with 5 spices,	
very tender and juicy	\$ 37.80
Grilled rack of lamb / Costillitas de Cordero	\$ 49.70
New Zealand spring lamb marinated in chimichurri.	
Pork Loin Ribs , grilled & basted with or homemade sweet and tangy bbq sauce	\$ 34.60
St Louis Style ribs	\$ 34.60
Tenderloin Trio , 6 oz each of Argentine Tenderloin, Pork Tenderloin and New Zealand Lamb Tenderloin	\$ 50.80

***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 **\$ 34.60**

ENTRADAS/APPETIZERS

Grilled Calf Sweetbreads/ Mollejas de ternera	\$ 19.50
Garlic Shrimps /Camarones al Ajillo (head on) pan-fried with roasted garlic puree	\$ 17.30
Stewed Squid Buenos Aires/ Calamares Buenos Aires with peppers, herbs, onions and sherry wine	\$ 15.20
Pork Loin Ribs /Costillitas de lechon , meaty and juicy ribs grilled and served with our homemade rib sauce. Great for sharing	\$ 16.20
Chorizo & Morcilla /Grilled pork sausage and blood sausage	\$ 14.10
Empanadas Argentinas / Hearty Beef pastry (2) stuffed with spicy ground beef	\$ 10.80
Sauteed Cracked Conch/ Caracol al muelle	\$ 17.30

ENSALADAS/ SALADS

Shrimps and Avocado Salad/ Ensalada de Camarones y Aguacate	\$ 18.40
Avocado Salad / Ensalada de Aguacates	\$ 14.10
Sliced Avocado, cucumbers and red onions tossed with fresh lemon vinaigrette	
Mix Salad /Ensalada Mixta	\$ 9.80
The Classic Ceasar /El Clasico Ceasar	\$ 14.10
with shrimps	\$ 20.60
with grilled Chicken breast	\$ 20.00

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.

Beef and Vegetable Soup /Sopa de Carne y Verduras	\$ 8.70
Cream of Pumpkin /Crema de Zapallo	\$ 9.80
Cream of broccoli /Crema de Broccoli	\$ 9.80

Tax is included in the price
All prices are subject to change. For your convenience, 15% s.c is added to your bill.