

Appetizers Entradas

Grilled Calf Sweetbreads • Mollejas de Ternera	\$21.00
Garlic Shrimps • Camarones al Ajillo	\$18.00
Pan-fried with roasted garlic puree (head on)	
Stewed Squid Buenos Aires • Calamares Buenos Aires	\$16.00
With peppers, herbs, onions and sherry wine	
Pork Loin Ribs • Costillitas de Lechon	\$17.00
Grilled Pork Sausage & Blood Sausage • Chorizo & Morcilla	\$14.90
Empanadas Argentinas • Hearty Beef Pastry (2)	\$12.00
Stuffed with spicy ground beef	
Sauteed Cracked Conch • Caracol al Muelle	\$18.00

Salads Ensaladas

Shrimps & Avocado Salad • Ensalada de Camarones y Aguacate	\$19.50
Avocado Salad • Ensalada de Aguacates	\$14.75
Sliced avocado, cucumbers and red onions tossed with fresh lemon vinaigrette	
Mix Salad • Ensalada Mixta	\$10.50
The Classic Ceasar • El Clasico Ceasar	\$14.75

Salad dressing available:
Blue Cheese, Italian, Thousand Island, Ceasar
and Balsamic Vinagrette

Soups Sopas y Cremas

Beef & Vegetable Soup • Sopa de Carne y Verduras	\$9.50
Cream of Pumpkin • Crema de Zapallo	\$12.00
Cream of Broccoli • Crema de Brocoli	\$12.00

Seafood Mariscos

Grilled Caribbean Lobster Tail • Langosta al Asador	\$54.50
Fish Fry • Pescado Frito	\$33.00
Deep fried Grouper Fillet in Batter	
Shrimp Scampi • Camarones al Ajillo	\$47.50
Smothered in roasted garlic puree	
Caribbean Seafood Combo • Combinacion del Mar	\$54.50
A sample plate: Stewed Squid, Garlic Shrimp and Battered Fish	
New Zealand Salmon fillet • Filete de Salmon	\$38.00
Grilled and served with lemon herb butter	
Surf and Turf	\$43.50
Grilled Tenderloin & Shrimps Scampi	
Lolas Combo	\$53.00
Combinacion de Lomo y Langosta al asador	
Grilled Caribbean lobster tail and Argentine Tenderloin	

Vegetarian Vegetariano

Grilled Vegetables Kebab	\$26.50
Served over a bed of rice, sautéed broccoli & carrots, home style potatoes & corn on the cob	

From the Grill Carnes a la parrilla

**Prime Porterhouse 28 oz • Bife de Filete 28 oz	\$79.00
**Prime T-Bone Steak • Bife Costilla Ancho	\$65.00
**Bone in Rib Eye • Ojo de Bife con hueso	\$65.00
Full of flavor, untrimmed, well marbled	
**Rib Eye Steak • Ojo de Bife	\$55.75
Well marbled, Premium	
**Prime Sirloin Steak • Bife de Chorizo	\$54.50
Very tasty, untrimmed, well marbled	
Gaucha Steak • Churrasco Argentino	\$55.00
Juicy, tender & lean. One pound of Premium Argentine Beef, natural grass fed	
Argentine Grill • Parrilla Argentina	\$55.00
Special dish from Argentina: consisting of 5 different selected meats: Tenderloin, Chorizo, Ribs, Pork Loin & Beef Short Ribs	
Grilled Rack of Lamb • Costillitas de Cordero	\$52.00
New Zealand spring lamb marinated in chimichurri	
Tenderloin Trio • Trio de Lomo	\$54.00
6 oz each of Beef Tenderloin, Pork Tenderloin and New Zealand Lamb Chop	
Tenderloin Steak 12 oz • Bife de Lomito 12 oz	\$53.50
Prime center cut of Premium Argentinean Beef	
Argentine Shiskebab • Pincho Toro Caliente	\$49.00
Grilled Beef Tenderloin, Chorizo, Pork Tenderloin and char-grilled vegetables on a skewer	
Skirt Steak • Entraña	\$42.00
Beef Short Ribs • Asado de Tira	\$44.00
A typical Argentinean cut, firm y tasty, char broiled to your taste	
Pork Tenderloin • Bife Angosto Lomito de Lechon	\$40.00
Pork Loin Ribs • Costillas de Lomo de Cerdo	\$37.00
With homemade sweet and tangy bbq sauce	
St Louis Style Ribs • Costillas St Louis Style	\$38.00

Chicken Pollo

Chicken Breast • Pechugas de Pollo al Llanero	\$36.50
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Side Orders Acompañamientos

French Fries • Fried Plantain • White Rice • Broccoli & Carrots • Corn On The Cob
Home Style Potatoes • Coconut Rice • Smashed Potatoes
Sauteed Mushrooms \$9.75

Tax is included in the price. All prices are subject to change.
For your convenience, 15% s.c is added to your bill. For 20 people or more 18% SC is added to your bill.