

• SOUPS & APPETIZERS •

SOPA DE ESTACION Seasonal special soup
cup 6 / bowl 9

GAZPACHO Fresh cold tomato soup |
bay shrimp | crostino | avocado, radish,
parsley garnish | lemon wedges 12

DUO DE EMPANADAS (choice of two)
Beef | spinach & cheese | corn & queso fresco
| chicken | ham & cheese | spicy beef 11

PULPO Grilled octopus | aji Amarillo aioli |
steam potatoes | extra virgin olive oil | parsley
| smoked paprika 16

TUNA TARTARE Ahi tuna sushi grade |
avocado | red onions | balsamic | toasts 16

BURRATA & PROSCIUTTO Creamy mozzarella
cheese | Prosciutto di Parma | roasted pears
| baby frisee | toasted almonds | lemon truffle
vinaigrette 16

PROVOLETA Melted Argentinean provolone
cheese | grilled piquillo peppers | crispy
prosciutto | chives | ciabatta toast 15

FRITO MIXTO Lightly fried calamari | shrimp |
mushrooms | piquillo & tartar sauce 18

CARPACCIO DE LOMO Thin sliced beef
tenderloin | arugula | shaved parmesan
cheese | capers | red onions | avocado |
lemon & extra virgin olive oil vinaigrette 16

MOLLEJAS A LA PARRILLA Grilled veal
sweetbreads | salsa criolla | avocado, red
onions & tomato salad 18

• TABLA DE CHORIZOS •

(Choice: two 14 | three 18 | four 24)

Argentinean chorizo | Red Argentinean chorizo
Thin "parrillera" sausage | Morcilla
Salsa criolla & Cannellini bean salad
add veal sweetbreads 9

• SALADS •

Add 8 oz chicken breast 9 | 7 oz sirloin steak 13 |
4 oz ahi tuna 8 | 6 oz shrimp 8

MALBEC Organic romaine hearts | radicchio |
goat cheese | avocado | cucumbers | frisse |
crouton | goat cheese | creamy anchovies
dressing 14

REMOLACHAS Y PERAS Wild arugula |
golden & red beets | roasted pears | toasted
almonds | blue cheese | grain mustard red
wine vinaigrette 15

ENSALADA DE LA CASA Organic mixed greens
| carrots | celery | cherry tomato | corn |
ricotta salata | balsamic vinaigrette 14

ESPINACA Y PORTOBELLO Organic baby
spinach | red onions | toasted walnuts |
green apple | Portobello mushrooms | bacon |
tomato | feta cheese | warm grain mustard
dressing 15

PLATO VEGETARIANO (VEGETARIAN PLATE)

Warm vegetable spaghetti, quinoa & toasted
almonds | Roasted eggplant, yogurt dressing,
red onion, cilantro & ricotta salata, pimenton
de la Vera | Portobello & spinach au gratin |
Burrata, pears, beets & avocado tartare 26

Any substitution fee \$2

Split fee \$3 | Cutting Cake fee \$2

Parties of 6 or more people
add 20% of gratuity



• HOMEMADE PASTAS •

RAVIOLES DE ESPINACA Stuffed spinach &
ricotta ravioli | fresh tomato | basil | light
tomato sauce | ricotta salata 23

RAVIOLES SCARPARO Stuffed spinach ravioli
& ricotta | bacon | fresh tomato | scallions |
cream 24

SORRENTINOS Stuffed round pasta, imported
ham, smoked mozzarella, asparagus | mixed
mushrooms | light pink sauce 24

TAGLIOLINI GOLFO NUEVO Thin pasta |
scallops | calamari | octopus | shrimp |
tomato | saffron | white wine | garlic |
mussels 29

CANELONES DE ESPINACA Two crepes stuffed
spinach | béchamel & fresh tomato sauce 22

ESPAGUETI CON ESTOFADO Thin long
spaghetti pasta | beef stew & porcini
mushrooms 22

FETUCCHINES CON SALMON Thin long pasta |
salmon | spicy Calabria peppers | zucchini |
capers | black olives | garlic | tomato sauce 24

ÑOQUIS MAR Y TIERRA Potato dumpling |
truffle manchego cheese fondue | grilled
chicken breast | shrimp | black truffle |
green peas | au gratin 26

ARROZ CON MARISCOS

Saffron rice | scallops | calamari | grilled
octopus | shrimp | tomato | saffron | white
wine | garlic | mussels
One person 32 | Two person 60
add red chorizo 5

• MAINS •

All served with choice of two: roasted potatoes,
mashed potatoes, sautéed seasonal vegetables or
sautéed spinach

SALMON CON SALSA VERDE 8 oz. Grilled
natural salmon | olives, parsley, cilantro salsa
& anchovies sauce 29

LENGUADO AL LIMON Y ALCAPARRAS 10 oz.
Flat grilled Pacific sole | lemon-caper sauce 24

POLLO A LAS HIERBAS 12 oz. Half flat grilled
free range chicken | herbs & lemon marinade
25 *Diabla style (Spicy) \$2

NAPOLITANA Breaded pounded natural
tenderloin steak or natural chicken breast |
tomato sauce | imported ham | melted
cheese | oregano 25

COSTILLAS DE CORDERO 12 oz. Pan roasted
rack of lamb | Madeira & porcini sauce 34

ENTRAÑA AL CHIMICHURRI 10 oz. Wood fired
grilled natural Skirt steak | chimichurri
norteño 35

MEDALLONES AL MALBEC 14 oz. Wood fired
grilled two sirloin steak medallions | Malbec
wine reduction, mushrooms & caramelized
onions 31

• FROM OUR WOOD FIRED GRILL •

HIGH QUALITY ALL NATURAL MEATS + NO ARTIFICIAL
INGREDIENTS + NO ADDED HORMONES + 21 DAYS WET AGED

All steaks served with three sauces:
chimichurri norteño | salsa criolla | salsa mia

ENTRAÑA A LA PARRILLA 10 oz. Skirt steak 31

OJO DE BIFE 14 oz. Rib Eye steak 38

LOMO 8 oz. Center cut beef tenderloin steak +
2 oz. applewood bacon 39

BIFE DE CHORIZO 16 oz. New York steak 38

TABLA MIXTA Choose any 2 cuts from the
above | sliced on a skillet | family style | great
for sharing

add any kind of chorizo to the "Tabla mixta" 5

• SPECIAL SAUCES •

Add any for 4

MADEIRA Madeira wine | veal demiglace

PIMIENTA VERDE Creamy green peppercorn

SALSA ARGENTINA Malbec wine reduction |
caramelized pearl onions | mushrooms

PIQUILLO Spanish pepper | olive oil | roasted
garlic

GORGONZOLA Oyster mushrooms |

caramelized onions | gorgonzola cheese

SALSA DIABLA Spicy calabrese pepper | olive
oil | lemon & thyme

• SIDE ORDERS •

PAPAS PROVENZAL French fries | garlic &
parsley 8

CHAUCHAS CON BACON Sautéed green beans
| applewood bacon 9

PURE DE PAPAS Mashed potato 8

VEGETALES DE ESTACIÓN Sautéed or Steamed
seasonal vegetables 9

PAPAS AL HORNO Rosemary heirloom
fingerling roasted potatoes 9

VEGETALES LA PARRILLA Grilled vegetables 11

ESPARRAGOS GRILLADOS Grilled asparagus |
hardboiled eggs vinaigrette 11

HONGOS PROVENZAL Mushrooms | garlic |
parsley | white wine 11

ARROZ AL AZAFRAN Saffron rice | green peas
carrots | peppers | onions 9

ENSALADA DE PALTA Avocado | cluster
tomato | red onions | lemon juice & extra
virgin olive oil 10

CANNELLINI White bean | tomato | red
Onions | parsley | grain mustard vinaigrette 8

ESPINACA SALTEADA Sautéed spinach |
shallots | butter | extra virgin olive oil 9

CREMA DE ESPINACA Creamed spinach 11

CHOCLOS ASADOS Grilled corn | roasted garlic-
paprika butter | parsley 11

Chef/owner: Pablo Alcorta

• ESPRESSO BAR •

- Espresso 4
- Espresso Macchiato 5
- Espresso con Crema 5
- Cappuccino 5
- Café Latte 5
- Iced Cappuccino 5
- Café Americano 5
- Café Au Lait 5
- Coffee (with refills) 4
- Iced Coffee 5
- Hot Chocolate 5
- Hot Tea 4
- Hot Mate (Argentinean herbal tea) 4
- Extra Espresso Shots 2

• JUICE | SODA BAR •

- Fresh Squeezed Orange Juice (no refills) 5
- Fresh Lemonade (no refills) 5
- Fresh Mint Lemonade (no refills) 5
- San Benedetto Still Water Small 6 / Large 9
- San Benedetto Sparkling Small 6 / Large 9
- Fountain drinks (with refills) 4
- Soda Water (with refills) 3
- Iced Tea (with refills) 5
- Iced Tea & Lemonade (with refills) 5

• HOMEMADE DESSERTS •

BUDIN DE PAN

Argentinean style custard bread pudding | figs | raisins | dulce de leche | Chantilly cream 10

PANQUEQUES DE DULCE DE LECHE

Two crepes filled | dulce de leche | berries | banana | chocolate | artisan French vanilla bean ice cream 11

MOUSSE DE CHOCOLATE

Smooth chocolate mousse | imported dark chocolate | sponge cake | meringue pieces | berries 11

FLAN DE CARAMELO

Tradicional Argentinean caramel custard | dulce de leche | whipped cream 8

CREMA CATALANA

Spanish style crème brulée | citrus-cinnamon infused | berries 10

AFFOGATO

Artisan French vanilla bean ice cream | espresso | Chantilly cream | raw chocolate nibs 11

COPA HELADA

Artisan natural ice cream & sorbet | three flavors | wafer cookies 11

BOCHA DE HELADO

Ice cream scoop | choice of dark chocolate | French vanilla bean or strawberry sorbet 4

• DESSERT WINES •

- Alvear "Medium-Dry" "Pedro Ximenez" Amontillado Spain 12
- Port "10 year Old Tawny" Portugal 11
- Port "Late Bottle Vintage" Portugal 2014 12
- Casa Del Bosque "Late Harvest" Riesling, Casablanca 2015 12

• SPARKLING •

	Glass	Bottle
Alta Vista "Rose de Malbec" Brut. Lujan De Cuyo, Mendoza.....	13	45
Montchenot "Pinot noir and chardonnay" NV, Mendoza.....	14	50
William Deutz "Champagne Brut" France 2010.....		155

• MALBEC •

	Glass	Bottle
Lagarde Malbec 2017.....	11	38
Humberto Canale "Estate" Patagonia 2019.....	13	45
Bodega El Esteco "Don David" Salta 2017.....	15	52
Lagarde "Primeras Vinas" Lujan de Cuyo 2013.....	17	64
Humberto Canale "Gran Reserva" Patagonia 2018.....		58
Zaha "Toko Vineyard" "Altamira" 2017.....		72
Teho Uco Valley 2016.....		110
Colome "Altura Máxima" Salta 2015.....		165
Catena "River Stones" Gualtallary 2017.....		250

• BEERS •

QUILMES Argentinean beer.....	7
DRAFT LOCAL BREWERIES.....	9
Ask your server for our seasonal selection	

• CABERNET SAUVIGNON •

	Glass	Bottle
Marcelo Pelleriti Signature, Uco Valley 2018.....	15	52
Bianchi Particular, San Rafael 2015.....		68
Catena Alta, Uco Valley 2016.....		92

• SPANISH STYLE SANGRIA •

	Glass	Carafe
White.....	13	38
Red.....	13	38
Rose.....	13	38

Corkage fee \$25 per 750ml (2 bottles maximum)
- \$35 per 1.5-liter magnum bottle-

• OTHER REDS •

	Glass	Bottle
Errazuriz "Max" Pinot Noir Aconcagua, Chile 2018.....	16	54
Bodega Garzon "Single Vineyard" Pinot Noir, Uruguay 2016.....		62
Lunita by Chacra Pinot Noir, Rio Negro Patagonia 2018.....		90
Humberto Canale "Gran Reserva" Cab Franc Patagonia 2016.....		57
El Gran Enemigo by Alejandro Vigil "Cab Franc, Gualtallar 2014.....		170
Bodega Garzon "Reserva" Tannat, Uruguay 2016.....		62
Felipe Staiti "Vertigo", Valle de Uco 2014.....		65
Bodega Lopez "Montchenot 20 years" IP Mendoza 1995.....		125
Balasto by Garzon, Uruguay 2016.....		155
Bodega Tapiz "Las Notas de Jean Claude" Merlot Blend Mendoza 2012.....		175

• ROSE •

	Glass	Bottle
Garzon "Rose of Pinot Noir" Uruguay 2020.....	15	52

• TORRONTES •

	Glass	Bottle
Colome Salta 2019.....	13	45

• CHARDONNAY •

	Glass	Bottle
Marcelo Pelleriti "Signature" Uco Valley 2018.....	14	48
Gran Sombrero by Huentala Gualtallary 2017.....		58
Salentein "Single Vineyard San Pablo Estate Plot 2" Tunuyan Mendoza 2013.....		90
Catena "White Bones" Gualtallary 2018.....		165

• OTHER WHITES •

	Glass	Bottle
Bianchi "New Age" Torrontes/Sauvignon Blanc (effervescent) NV.....	10	36
Bodega Argento Pinot Grigio Mendoza 2019.....	11	38
Errazuriz "Reserva" Sauvignon Blanc Casablanca, Chile 2017.....	13	45
Humberto Canale "Old Vineyard" Riesling Patagonia 2020.....	13	45