

ENTRADAS - STARTERS

CRUDO\$12

Sashimi-style seasonal fish, aji mirasol citrus sauce, avocado

TRÍO DE CEVICHE\$18

Ceviche tasting, chef's choice

CEVICHE NIKKEI\$12

tuna, avocado, seaweed, huacatay sauce

EMPANADAS

beef & olives / ham & cheese / humita - corn & mozzarella / ask for daily specials 1 order \$4, 3 orders \$11, 5 orders \$15

PROVOLETA\$12

melted smoked provolone cheese, cherry tomatoes, chimichurri

PULPO A LA PARILLA\$14

octopus, kale, cherry tomatoes, garlic, roasted potato, chili oil

ENSALADA DE ENDIVIAS\$13

Grilled endive, mixed greens, brie cheese, butternut squash, cherries, candied hazelnuts, honey vinaigrette

ENSALADA DE OTOÑO\$13

Heirloom beets, squash, mixed greens, aged goat cheese, crostini, sunflower seed vinaigrette

CARPACCIO DE CARDERO\$13

Thinly sliced spicy rub lamb loin, grilled orange, apple, citrus vinaigrette

PIZZA A LA PARILLA\$12

our unique thin-crust pizza, grilled to perfection on our Argentine Parilla. Ask your server for daily specials.

CEVICHE ISLA\$12

shrimp, passion fruit, aji amarillo sauce

PLATOS PRINCIPALES - MAINS

POLLO A LA PARRILLA\$19

1/2 grilled chicken infused with chimichurri butter, lemon confit, roasted potato, aioli

PESCADO DEL DIA\$27

grilled market fish, fennel, potato, capers, lemon-herb butter

PAELLA DEL SUR

prawns, market fish, scallops, calamari, shrimp, saffron rice, almonds, red pepper small 1-2 people \$34 large 3-4 people \$51

CIERVO SALVAJE\$45

Grilled rack of venison, yam, grilled corn, wild mushrooms sauce.

PERLA NEGRA\$29

Grilled duck breast, sweet potato, cherry-malbec sauce

QUINOA RISOTTO\$19

Quinoa, wild mushrooms, manchego cheese, herb oil

CONEJO RUSTICÓ\$19

Rabbit casserole, potato, wild mushrooms, butternut squash, pearl onions.

DE NUESTRA PARRILLA - OUR GRILL

all beef is locally raised, highest quality prime or black angus, hand cut & grilled gaucho-style on our argentine parrilla, served with homemade chimichurri, malbec sauce & hand cut fried potatoes

TIRA DE ANCHO\$44

prime spiral cut rib-eye, slow grilled 12 oz.

BIFE DE LOMO\$38

filet mignon, juicy & tender cut 10 oz

BIFE DE CHORIZO\$33

prime new york strip steak, 12 oz.

ENTRAÑA\$33

prime center cut aged skirt steak, thin cut, 10 oz.

BIFE DE VACÍO\$28

prime flank steak, 12 oz.

CHURRASCO DE CHORIZO\$28

sirloin, 12 oz.

ASADO ARGENTINO\$48

traditional selection of flank steak, short ribs, morcilla & chorizo

PARA COMPARTIR\$51

tasting plate for two: cap of ribeye, NY strip steak, sirloin

ASADO DE TIRA\$34

grilled short ribs

ASADO DE POLLO\$55

Grilled amish chicken, flank steak, sirloin steak served with chimichurri, malbec sauce and fry potato.

OJO DE BIFE\$44

prime eye of rib eye, delicately marbled for exceptional tenderness and flavor, 12 oz.