

CEVICHEs

Fresh seafood marinated in citrus juices and fresh herbs

Shrimps and Scallop Golf Sauce, Red Onion and Fresh Coriander	158
Salmon Diced Salmon, Classic Tiger Milk, Grilled Corn	158
Tuna Black Olive, Avocado, Chili, Vinaigrette	158
Tasting of 3 Ceviches	258

EMPANADAS

Traditional Argentine savory pasties stuffed with a variety of fillings

"Carne" Grounded Beef, Onions and Olives	68
"Fugazzeta" Provolone Cheese Roasted Onions	68
"Capresse" Cheese, Dried Tomato, Basil Leaves and Pesto Sauce	68
Selection of Empanadas	178

ENTRADAS

Selection of starters Argentinean style

Chorizo Sausages Grilled Argentinean Pork Sausages with Chimichurri Sauce	118
Morcilla Sausage Argentinean Blood Sausage	68
Sausage Platter Chorizo, Morcilla and Salchicha Parrillera	168
Provoleta Classic Grilled Provolone, served with Criolla and Lemon	148
Supreme Provoleta Soft Provolone Cheese with Roasted Onion, Peppers Cherry Tomatoes and Rocket Salad	158
"Rabas" Deep Fried Calamari Rings Served with Aioli	148
"Lomo" Steak Tartar Served with Skinny Fries	198
Picada Cured Meats, Parmesan and Olives	148
Soup of the day	68

ENSALADAS

A choice of crisp and tasty salads

Caesar Hard Boiled Egg, Lardones, White Sardine	128
Grilled Squid Char Grilled Calamari, Garlic Aioli, Avocado and Lettuce	148
Mixed Salad Field Greens, Red onion, Tomato	128
Grilled Hearts of Palm, Avocado and Tomatoes Creamy "Golf" Dressing	128
Burrata Pesto, Tomato, Parma Ham, Focaccia Bread and Balsamic Dressing	158

CARNES

All our beef comes from Argentina and it is served with a selection of 6 Salsas: Chimichurri, Criolla, Spicy Tomato, Roasted Tomatillo, Dijon Mustard and Horseradish

Ribeye / Ojo de Bife	14 oz / 400 grs	378
Fillet / Lomo	10 oz / 280 grs 8 oz / 230 grs	358 298
Sirloin / Bife de Chorizo	14 oz / 400 grs 12 oz / 340 grs	348 298
Skirt Steak / Entraña	12 oz / 340 grs	298
Rump Steak / Picanha	14 oz / 400 grs	298
Gaucha Platter (Serves 2) Rump Steak, Fillet and Skirt	20 oz / 580 grs	548
Bone-in Sirloin Bife de Chorizo con Hueso	24 oz / 700 grs	698
Bone-in Ribeye (Serves 2) Ojo de Bife con Hueso	35 oz / 1000 grs	1098
T-bone (Serves 2) Bife de Costilla con Lomo	35 oz / 1000 grs	1098
Chimichurri Butter	Add to Any Steak	18
"A Caballo" Sunny Side Up Organic Egg on Top		38

PARRILLA

Succulent meat and fish cooked on the barbeque grill over the flames

Gran Parrillada (Serves 2) Mixed Grill of Lamb Chump, Skirt, Chorizo, Morcilla and Salchicha Parrillera	598
Lamb Chump Steak Australian Lamb Rump, Herbs Marination	298
Braised Lamb Shank with "Locro", Corn and Beans Stew with Braised Meat	298
Roasted Chicken Lemon Marinade	178
Grilled Salmon Smoked Tomato Paste, Asparagus and Seafood Sauce	258

PASTAS

Traditional pasta prepared Argentinean style

Sea Food Riggati Prawns, Mussels, Spring Onion, Cherry Tomatoes and White Sauce	188
Potato Gnocchi Black Truffle Cream, Comfit Cherry Tomato, Parmesan	198
Fresh Pappardelle Sautéed Caracu, Maitake Mushrooms and Veal Jus	198

GUARNICIONES

Traditional Argentinean side dishes

"Locro" Corn and Beans Stew with Braised Meat	68
Sautéed Mix Fresh Vegetables	68
Roasted Sweet Potato, Rosemary Butter	68
Humita "Spiced Creamed Corn"	68
Sautéed Mushrooms, Herbs and Garlic	68
Parmesan Creamed Spinach	68
Skinny Fries "Provenzal"	68
Rustic Andean Mashed Potato	68