Frutos de Mar
Fresh Seafood selection
Octopus Ceviche 158
Cherry Tomato, Roasted Yellow Pepper Tiger Milk
Shrimp and Scallop 158
Jalapeño Dressing and Toasted Sesame Seeds
Tuna Ceviche 158
Avocado, Red Onion, Spice Tiger Milk and Sesame Seeds
Tasting of Three Octopus, Tuna and Shrimp & Scallop 258
"Rabas" G Deep Fried Calamari Rings Served with Aioli 148

Empanadas
Traditional Argentine savory pastries stuffed with a variety of fillings, served with fresh onion salsa
"Carne" Minced Beef, Onion and Olives G 68
"Chicken" Braised Chicken, Tomato and Oregano G 68
"Vegetable" Roasted Seasonal Vegetables, Provolone Cheese VG/D 68
Canasta de Empanadas G 178

Entradas
Selection of starters Argentinean style
Provoleta V/D 148
Dry Provolone, Oregano, Chilli Flakes, Criolla and Lemon
Old Style Provoleta V/D 148
Classic Melted Provolone Cheese, Oregano and Chilli Flakes
Burrata Panzanella G/V/D 158
Boquerones, House Made dry Tomato, Basil Oil
"Lomo" Steak Tartar G Pickles, Garlic Skinny Fries 198
Picada D 158
Assorted Dry Meats, Marinated House Made Pickles and Mantecoso Cheese
Soup of the Day V/D 68

Achuras
Variety of Argentinean barbecue delicacies
Chorizo Sausages G 118
Argentinian Beef and Pork Sausage, Green Onions and Chimichurri
Morcilla Sausage G 68
Argentinian Blood Sausage, House Made Bread and Criolla Sauce
Salchicha Parrillera G 78
Argentinian Beef and Pork Sausage, Grilled Green Chile Peppers
Sausage Platter G Chorizo, Morcilla and Salchicha Parrillera 178
Mollejas 138
Roasted Sweetbreads with Roasted Red Onions and Lemon
Tablita de Achuras G 258
Chorizo, Morcilla, Salchicha Parrillera and Mollejas

Ensaladas
A choice of crisp and tasty salads
Mixed Lettuces, Tomatoes and Red Onion V 98
Red Wine Vinagrette
Caesar D Hard Boiled egg, Bacon, White Sardine 128
Grilled Calamari Salad 128
Mix Field Greens, Cucumber, Tomato, Onion and Garlic Dressing
Mixed Heirloom Tomatoes V 128
Shallots, Black Olive Powder, Thyme and Sherry Vinagrette

Carnes
Premium Argentinian cuts 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 12 oz / 340 grs 398
Sirloin / Bife de Chorizo 16 oz / 450 grs 378
Skirt Steak / Extraña 12 oz / 340 grs 298
Rump Steak / Picanha 16 oz / 450 grs 298
Gaucho Platter (Serves 2) 548
Rump Steak, Fillet and Skirt
Bone-in Sirloin 24 oz / 700 grs 698
Bife de Chorizo con Hueso
Bone-in Ribeye (Serves 2) 32 oz / 950 grs 1098
Ojo de Bife con Hueso
T-bone (Serves 2) 35 oz / 1000 grs 1098
Bife de Costilla con Lomo
"A Caballo" Sunny Side Up Organic Egg on Top 38

A la Parrilla
Succulent meat and fish cooked on the barbeque grill over the wood fired flames
Gran Parrillada G 598
Mixed Grill of Chorizo, Morcilla, Sweetbreads, Lamb Chump and Skirt Steak
Lamb Chump Steak Paprika, Garlic and Thyme 298
Roasted Chicken D 258
Roasted Potato, Green Beans, Shallots and Chardonnay Cream
Grilled Daily Fish 258
Grill Baby Asparagus and Carrots, Spice Mango and Roasted Pepper Sauce

Pastas
Traditional pasta prepared Argentinean style
Penne Pasta V/G/D 188
Rustic Pomodoro Sauce, Mozzarella Cheese and Basil
Chefs Ravioli G/D 198
Lemon Butter Sauce, Roasted Seasonal Vegetables and Crispy Onions
Seafood Fettuccine Di Sepia G/D 198
House Made Pasta, Seafood and Saffron Sauce

Guarniciones
Traditional Argentinean side dishes
Brussels Sprouts D Bacon, Vegetable Stock and Herbs 68
Healthy Vegetables V/D 68
Green Beans, Cauliflower, Broccoli and Herb Butter
Garlic Fries V Parsley and Garlic Oil 68
Braised Mushrooms V/D Garlic, Shallots and Herbs 68
Creamed Spinach and Leeks G Cream and Parmesan Cheese 68
Creamed Corn V/G/D Humita Salleni 68
Truffle Mashed Potatoes V/D Garlic Confit and Herbs 68

V - vegetarians  G - contains gluten  N - contains nuts  D - contains dairy  plus 10% service charge