



### STARTERS ... Entradas

G	<b>Beef Steak Tartar</b> , Smoke Portuguese Caviar, Parsley, Rustic, Paprika Aioli & Butter Herbs Toast	208
V/D	<b>Burrata</b> , Macerated Tomato, Basil, Salsa Verde	178
	<b>Pan Fried Beef Liver</b>	158
V/G/D	<b>Provoleta al Horno</b> , Classic Melted Provolone Cheese, Oregano and Chilli Flakes	128
	<b>Bone Marrow</b> with Herbs & Garlic (please allow 20 minutes)	108
	<b>Chef's Seasonal Daily Soup</b>	78

### ENSALADAS ... A choice of crisp and tasty salads

	<b>Grilled Octopus Salad</b> , Mix Field Greens, Cucumber, Tomato, Onion and Garlic Dressing	168
V	<b>Caesar Salad</b> , Home made Caesar dressing with Croutons	158
V/D	<b>Horiatiki Greek Salad</b> , Red Onion, Feta, Red Tomato, Dill, Fresh Oregano	138
V	<b>Mix Lettuce, Tomatoes and Red Onion</b> , Red Wine Vinaigrette	98

### EMPANADAS ... Traditional Argentine savory pasties stuffed with a variety of fillings, served with fresh onion salsa

G	<b>Tasting of Empanadas</b> , 3 pieces	220
G	<b>"Carne"</b> Minced, Argentinean Beef, Onion, Olive	75
G	<b>"Pollo"</b> Grilled Chicken, Tomato, Oregano	75
V/G/D	<b>Feta Cheese &amp; Spinach</b>	75

### SEAFOOD ... Frutos de Mar

	<b>Combo Ceviche</b>	298
	<b>Octopus Ceviche</b> , Octopus, Avocado Red Onion, Lime, Yuzu Leche de Tigre Maiz Cancha	168
	<b>Wild Prawn Ceviche</b> , Marinated Prawns, Guajillo and Citrus Sauce, Onion	168
	<b>Tuna Ceviche</b> , Crispy Tortilla, Mango, Passionfruit, Fresh onion, Chilli, Citrus Sauce	168
	<b>Hokaido Scallop Crudo</b> , Coriander Vinaigrette, Green Chilli, Pulverised Black Olive	168

### BARBECUE ... Achuras

G	<b>Grilled Sausage Platter</b> , Served with Chimichurri, Red Chilli Pickle	298
G	<b>Beef Sausage</b>	198
G	<b>Lamb Sausage</b>	178
G	<b>Chicken Sausage</b>	168
G	<b>Mollejas</b> , Roasted sweetbread with Red onion and Lemon	188

### CARNE DE RES (MEATS) ... One month aged grass fed beef from Argentina

	<b>T-Bone</b> / Bife de Costilla Con Lomo 500g/1000g	578/1198
	<b>Cowboy Steak (Ribeye)</b> / Bife de Ancho Con Hueso 800g	998
	<b>Wagyu Skirt</b> / Entrana 400g	498
	<b>Hanger</b> / Entrana Guesa 400g	448
	<b>Ribeye</b> / Bife de Ancho 300g	418
	<b>Fillet</b> / Bife de Lomo 300g / 220g	418/328
	<b>Sirloin</b> / Bife de Choriz 300g	418
	<b>Flat Iron</b> / Filete de Flanco 300g	358
	<b>Rump Steak</b> / Filete de Cuadril 300g	358

### NON BEEF DISHES ... A la Parrilla - Slow roasted meats and seafood

	<b>Fresh Grilled Seafood Platter</b> , Whole Lobster, Fish, Scallops & Octopus	1198
	<b>Fresh Grilled Boston Whole Lobster</b>	498
	<b>Fresh Grilled Tiger Prawns</b>	428
	<b>Lamb Roll</b> with Herbs & Garlic	358
	<b>Grilled Lamb Rack</b> with Gremolata and Sweet Potato Puree	358
	<b>Grilled Octopus Tentacles</b> , Eggplant Mash, Grilled Sweet Potato & Chimichurri	298
	<b>Catch of the Day</b> Daily Fresh Fish with Rustic Ratatouille & Crispy Basil Leaves	278
	<b>Grilled Spatchcock Chicken</b> Chimichurri Butter, Confit Garlic and Lemon	288

### PASTAS ... Fresh pasta prepared Argentinian Style

V/D	<b>Rigatoni Picante</b> , Rigatoni cooked with Tomatoes and Chilli in light Creamy Sauce	218
D	<b>Chicken Alfredo</b> , Crispy chicken breast, Parmesan Cheese, Olive Oil & Fettuccine	208
	<b>Linguine Sea Urchin</b> , cooked in Squid Ink with Chilli Flake	208
	<b>Beef Ragu</b> Slow cooked beef pasta red-wine Tomato & Carrot	208

### SIDEDISHES ... Guarniciones

V/D	<b>Classic Mashed Potato</b> Butter & Herbs	88
V/D	<b>Creamed Corn</b> Humita Saltena (Maiz de Crème)	88
V/D	<b>Potato Au Gratin</b>	88
V	<b>Grilled Seasonal Vegetable</b>	88
V/D	<b>Braised Mushroom</b> , Garlic, Onions and Herbs	88
V/D	<b>Creamed Spinach</b>	88
V	<b>Thin Cut Fries</b> Fresh Parsley and Garlic Oil	78