

STARTERS ... Entradas

G	Beef Steak Tartar , Smoke Portuguese Caviar, Parsley, Rustic Paprika Aioli & Butter Herbs Toast	208
G/D	Duck Prosciutto , House Cured Duck Breast, Parmesan Shaves, Pickled Veggie	208
V/D	Burrata , Macerated Tomato, Basil, Salsa Verde	178
V/G/D	Provolata al Horno , Classic Melted Provolone Cheese, Oregano and Chilli Flakes	128
	Bone Marrow with Herbs & Garlic (please allow 20 minutes)	108
V/D	Creamed Corn , Humita Salteña, Melted Cheese	108
	Chef's Seasonal Daily Soup	78

ENSALADAS ... A choice of crisp and tasty salads

	Grilled Octopus Salad , Mix Field Greens, Cucumber, Tomato, Onion and Garlic Dressing	168
V	Caesar Salad , Home made Caesar dressing with Croutons	158
V/G	Black Beans Hummus , Feta Cheese Crumbles	138
V	Mix Lettuce, Tomatoes and Red Onion , Red Wine Vinaigrette	98

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

G	Tasting of Empanadas , 3 pieces	220
G	"Carne" Minced Argentinean Beef, Onion, Olives	75
G	"Pollo" Grilled Chicken, Tomato, Oregano	75
	"Fugazetta" Provolone Cheese & Caramelized Onion	75

SEAFOOD ... Frutos de Mar

	Combo Ceviche	298
	Octopus Ceviche , Octopus, Avocado, Red Onion, Lime, Yuzu Leche de Tigre	168
	Wild Prawn Ceviche , Marinated Prawns, Guajillo and Citrus Sauce, Onion	168
	Hokkaido Scallop Crudo , Cucumber & Coriander Vinaigrette, Green Chilli, Pulverised Black Olives	168

BARBECUE ... Achuras

G	Grilled Sausage Platter , Served with Chimichurri, Red Chilli Pickle	298
G	Beef Sausage	198
G	Lamb Sausage	178
G	Chicken Sausage	168
	Chinchulines , Grilled Intestines	168
	Mollejas , Roasted Sweetbread with Red Onion and Lemon	188

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

	T-Bone / Bife de Costilla Con Lomo 500g/1000g	578/1198
	Cowboy Steak (Ribeye) / Bife de Ancho Con Hueso 800g	998
	Wagyu Skirt / Entraña 400g	498
	Hanger / Entraña Gruesa 400g	448
	Ribeye / Bife de Ancho 300g	418
	Fillet / Bife de Lomo 300g / 220g	418/328
	Sirloin / Bife de Chorizo 300g	418
	Rump Steak / Filete de Cuadril 300g	358
	Slow Cooked Beef Tongue with Baby Potatoes, Pickled Mushrooms, Veal Jus	298

A LA PARRILLA ~ Slow roasted meats and seafood (non-beef dishes)

	Fresh Grilled Tiger Prawns	428
	Grilled Lamb Rack with Gremolata and Sweet Potato Purée	358
	Grilled Octopus Tentacles , Eggplant Mashed & Chimichurri	298
	Grilled Spatchcock Chicken , Chimichurri, Confit Garlic and Lemon	288
	Catch of the Day , Daily Fresh Fish with Rustic Ratatouille & Crispy	278

PASTAS ... Fresh pasta prepared Argentinian Style

G	Langostino Pasta , Argentinian Pink Prawns Tartare, Spaghetti in Bisque Sauce	228
V/D	Rigatoni Picante , Rigatoni cooked with Tomatoes and Chili in light Creamy Sauce	218
D	Chicken Alfredo , Crispy chicken breast, Parmesan Cheese, Olive Oil & Fettuccine	208
G/D	Beef Ragù , Slow Cooked Beef Pasta Red-Wine Tomato & Carrot	208

SIDEDISHES ... Guarniciones

V/D	Classic Mashed Potato , Truffle Butter & Herbs	88
V/D	Potato Au Gratin	88
V/D	Braised Mushroom , Garlic, Onions and Herbs	88
V/D	Creamed Spinach	88
V/N	Pumpkin , Fire Roasted, Fresh Herbs	88
V	Thin Cut Fries , Fresh Parsley and Garlic Oil	78
V	Roasted Brussel Sprout	98
V	Sautee Asparagus	98

