

## SNACKS

<b>Beef empanada (baked)</b> <sup>1-3</sup>	4
Argentinian style beef empanada.	
<b>Cheese and onion empanada (frita)</b> <sup>1-3-6-7-9-11</sup>	4
Soft cheese, provolone and onion empanada.	
<b>Traditional Choripan</b> <sup>1-7-11</sup>	5
Traditional fresh pork sausage with criolla sauce made of bellpeppers, tomatos, onions and garlic.	
<b>Pork Sandwich</b> <sup>1-3-9-14</sup>	12
Breaded pork cutlet on brioche bun with coleslaw.	
<b>Beef Sandwich</b> <sup>1-9-14</sup>	14
Entrecôte steak on brioche bun with chimichurri mayonnaise.	
<b>Pickled Vegetables Plate</b>	5
Selection of assorted pickled vegetables.	
<b>Garlic and Parsley Potatoes</b>	6
Potato fries with garlic and parsley	
<b>Chipa</b> <sup>3-14</sup>	2
Iconic cheese bread from Argentina's coastal region, made with cassava (yucca) starch and naturally gluten-free cheese.	

## ENTREES

<b>Smoked Trout</b> <sup>4-11</sup>	11
Patagonian-style smoked trout.	
<b>Matambre with salad</b> <sup>3-14</sup>	10
Cold rolled veal flank, stuffed with vegetables and egg.	
<b>Chorizo criollo</b> <sup>7-11</sup>	10
Traditional fresh pork sausage with criolla sauce made of bellpepper, tomato, onion and garlic.	
<b>Revuelto gramajo</b> <sup>3</sup>	13
Crispy shoestring fries (Argentine-style), cooked ham, onion, peas, red peppers, and a poached egg.	
<b>Beetroot Carpaccio</b>	8
Thin beetroot slices with microgreens.	



## MAINS

<b>Ribeye Steak with Side Dish</b>	<b>38</b>
Prime Sirloin (Argentine grass-fed beef) with the chef's daily side	
<b>Entrecot Milanese with Side Dish</b> <sup>1-3-6-7-9-10-14</sup>	<b>28</b>
Breaded striploin (Argentine grass-fed beef), gluten-free option available.	
<b>Mushroom Milanese with Side Dish</b> <sup>1-3-5-6-7-9-11</sup>	<b>18</b>
Breaded king oyster mushrooms, served with a side dish (gluten-free option available)..	
<b>Bondiola</b>	<b>25</b>
Pork shoulder (pork neck) served with a side dish.	
<b>Ham and Cheese Sorrentinos</b> <sup>1-3-5-6-7-14</sup>	<b>20</b>
Traditional Argentine stuffed pasta filled with cooked ham and cheese, served with a tomato sofrito sauce and a touch of pesto.	
<b>Canelón</b> <sup>1-3-7</sup>	<b>17</b>
Seasonal vegetable stuffed pasta with sauce.	
<b>Fish of the day</b> <sup>4</sup>	<b>22</b>
Fresh fish served with seasonal vegetables.	
<b>Daily Special</b>	<b>20</b>
Ask.	
<b>KIDS MENU (Up to 10 year olds)</b>	<b>15</b>
Entrecot milanes with potatoes. Ice-cream or Mousse Drink	

## DESSERTS

<b>Pancake</b> <sup>1-3-5-7-14</sup>	<b>8</b>
Argentine-style crepe filled with dulce de leche.	
<b>Vigilante</b> <sup>11-14</sup>	<b>6</b>
Fresh cheese and sweet potato jam.	
<b>Flan mixto</b> <sup>3-5-7-14</sup>	<b>6</b>
Egg flan with dulce de leche and cream.	
<b>Chocolate Mousse</b> <sup>1-3-5-14</sup>	<b>7</b>
<b>Icecream</b> <sup>1-3-14</sup>	<b>7</b>
Ask for flavours.	

