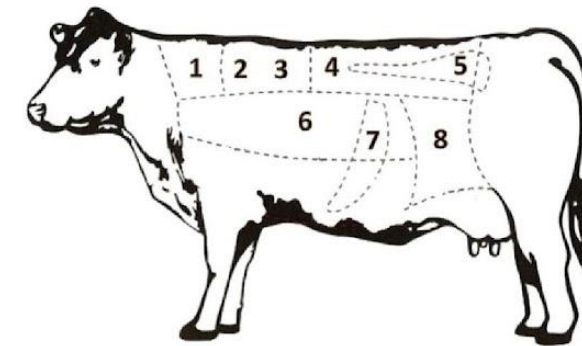


el sabor de la Cocina Argentina

Empanadas e dulce de leche sono le tracce più gustose dei conquistadores spagnoli ma gli argentini di ogni origine si sentono uniti dall'asado, il piatto nazionale di carne grigliata. Occasione per stare insieme mentre la carne cuoce lentamente, accompagnato dal tipico mate, l'asado criollo diventa pretesto per il rituale di una chiacchiera di vera amicizia.



Cortes argentinos

1 roast beef	5 lomo
2 ojo de bife	6 asado
3 bife ancho	7 entrana
4 bife angosto	8 vacio

Gentile Cliente, se soffre di ALLERGIE o INTOLLERANZE alimentari richiedi informazioni al nostro personale. Sappia comunque che per gli alimenti offerti in questo locale non è possibile escludere che abbiano subito un contatto con gli allergeni. Alcuni prodotti potrebbero essere surgelati secondo disponibilità del mercato. La carne somministrata è conforme alle prescrizioni del regolamento CE853/2004.



Entradas

CARCIOFO GIUDEA

FRIED ARTICHOKE

NUESTRA PROVOLETA

BAKED PROVOLONE WITH SAN MARZANO CHERRY TOMATOES, ROAST ONIONS AND OREGANO 7

MOLLEJAS SALTEADAS

SAUTÉED SWEETBREADS WITH LEEK CHUTNEY, CHARDONNAY AND CREAM 1,7

TIRADITO DE ZUCCHINE

ZUCCHINI CARPACCIO, WHITE SESAME SEEDS, GINGER, LESS SALT SOY AND HOT SESAME OIL 6,11

CAPRESE GOURMET

YELLOW AND RED CHERRY TOMATOES, BURRATA CHEESE, BASIL, OIL AND BREAD CROUTONS 1,7

CEVICHE DI AVOCADO

AVOCADO WITH CITRUS SAUCE, CUCUMBER, CHERRY TOMATOES CORIANDER, RED ONION AND JALAPEÑO 6

SASHIMI PATO

FASSONA PIEMONTESE RAW TENDERLOIN WITH FOIE GRAS, BALSAMIC VINEGAR DRESSING AND MALDON SALT

SASHIMI PORTEÑO

FASSONA PIEMONTESE RAW TENDERLOIN MARINATED IN SOY SAUCE, ORANGE PEEL AND DIJON MUSTARD 1,3,6,7,9

PATA NEGRA 5 JOTAS

PATA NEGRA: RAW SPANISH HAM – AGED 32 MONTHS

Postres

TIRAMISU AL DULCE DE LECHE

MASCARPONE, SAVOIARDI SOAKED IN SWEETED CAFFEE WITH EGG, CREAM AND DULCE DE LECHE 1,3,7

SORBETE DE LIMON O MANDARINA

LEMON OR MANDARIN SORBET 7

FLAN CASERO DE VANILLA CON DULCE DE LECHE

VANILLA CRÉME CAMEL 1,3,7

PANQUEQUE CON DULCE DE LECHE

CREPES WITH CREAM CAMEL FILLING 1,3,7

PANQUEQUE DE MANZANA

CREPES WITH CARAMELISED APPLE WITH RUM AND VANILLA ICE CREAM 1,3,7

MIL HOJAS DE MANZANA

COOKED RED APPLES SERVED WITH SALTED CAMEL SAUCE VANILLA ICE CREAM AND CARAMELIZED NUTS 7

DON PEDRO

VANILLA ICE CREAM DROWNED IN WHISKY WITH NUTS 3,7,13

LA MORENITA

FOUR LAYER CHOCOLATE CAKE 1,3,7

EL BOLSÓN

RASPBERRY ICE CREAM WITH WILD BERRIES AND PRALINE 1,13

Duo de Empanadas

AT YOUR CHOICE TWO STUFFED PASTRIES

GOURMET

ACCORDING TO THE CHEF'S IMAGINATION

CARNE

KNIFE CUTTED ROASTBEEF 1,3

POLLO

HAND-FRAYED CHICKEN WITH BELL PEPPERS AND ONIONS 1,3

VERDURA

SPINACH, BECHAMEL SAUCE AND CHEESE 1,3,7,13

JAMON Y QUESO

COOKED HAM AND MOZZARELLA CHEESE 1,3,7

HUMITA

CORN CREAM AND MOZZARELLA CHEESE 1,3,7,13



Guarniciones

PURE DE CALABAZA
PUMPKIN PUREE 7

PURE DE PAPA
MASHED POTATO 7,13

INSALATINA ARGENTINA
TOMATO, ONION AND CUCUMBER

ENSALADA RUSA
POTATOES, CARROTS, PEAS, MAYONNAISE
AND BOILED EGG 3

PAPA PLOMO
WHOLE BAKED POTATO WITH YOUR CHOICE OF TOPPING:
GORGONZOLA CREAM, SOUR CREAM AND BUTTER 7

PAPAS FRITAS
FRENCH FRIES

ENSALADA CRIOLLA
LETTUCE, ONIONS AND TOMATOES

ENSALADA CLÁSICA
ROCKET SALAD AND GRANA PADANO CHEESE 7

ZANAHORIA Y HUEVO
CARROTS AND BOILED EGG 3

ENSALADA VERDE
MIX OF GREEN LEAVES


VERDURAS GRILLADAS
ZUCCHINI, EGG PLANT, RADICCHIO, TOMATO AND CORN

De Argentina A Italia

FUSILLONI ALLA PUTTANESCA
CHOPPED OLIVES, CAPERS, ANCHOVIES, TOMATO SAUCE,
JALAPEÑO, CORIANDER, PARSLEY AND GARLIC SCENT 1,4

RISOTTO GOURMET (ALMOST MILANESE)
SAFFRON RISOTTO CREAMED WITH SWEETBREADS 7

SPAGHETTI DI STAGIONE
COURGETTE CREAM WITH PUMPKIN FLOWERS,
BASIL, PINE NUTS, OIL AND CORIANDER 1,7

ARROZ VERDULERO 
WOK SAUTÉED RED RICE WITH EGGPLANTS,
COURGETTES, PEPPERS, LEEK, JACKDAWS, SOY,
SESAME OIL AND SESAME SEEDS 6,11

TAGLIATELLA CON RAGÙ DI ENTRAÑA
EGG PASTA WITH ENTRAÑA SAUCE AND
ARGENTINIAN EXTRA VIRGIN OLIVE OIL 1,3,7

Principales

BURGER PORTEÑO
ARGENTINIAN BEEF HAMBURGER WITH FRENCH FRIES

BIFE GOURMET
SIRLOIN STEAK, CHIMICURRI BUTTER,
ROASTED POTATOES AND ROSEMARY 7

NUESTRA TARTARE
FASSON BEEF TENDERLOIN WITH SEASONINGS,
CAPERS RED ONION, ANCHOVIES, MUSTARD,
TABASCO AND WORCHESTER SAUCE 4,9,7

SALMON COLORADO
SMOKED GRILLED SALMON SERVED
WITH SEASONAL VEGETABLES 4

TRIS DE LOMO ARGENTINO
THREE WAY ARGENTINIAN BLACK ANGUS FILLET WITH:
MALBEC REDUCTION, CHARDONNAY SAUCE AND
TRUFFLE SCENT, BACON AND PLUM CREAM 1,7,8

LOMO FOIE GRAS
ARGENTINIAN BEEF FILLET WITH FOIE GRAS,
BALSAMIC VINEGAR REDUCTION AND MASHED POTATO 1,7,13



de la Parrilla

COSTILLAR EL PORTEÑO (4 HOURS)
SLOWLY COOKED BLACK ANGUS RIB WITH ASADOR

PECHITO DE CERDO
CRUSTED PORK RIBS COOKED 6 HOURS AT LOW TEMPERATURE WITH A BBQ CRUST¹

LOMO BUENOS AIRES
BLACK ANGUS TENDERLOIN 250 GR.

GRAN LOMO
BLACK ANGUS TENDERLOIN 1500 GR.

BIFE DE CHORIZO
ARGENTINIAN SIRLOIN

OJO DE BIFE/BIFE ANCHO
ARGENTINIAN BLACK ANGUS RIB EYE CUBE ROLL

ASADO DE TIRA
BLACK ANGUS RIBS

VACIO
THIN FLANK

ENTRAÑA FINA
BLACK ANGUS INTERCOSTAL CUT
500 GR. CA

BEEF ENTRAÑA DAL MONDO
BLACK ANGUS INTERCOSTAL CUT
CANADA / AMERICA / AUSTRALIA 350 GR. CA

BIG ENTRAÑA DAL MONDO
BLACK ANGUS INTERCOSTAL CUT
800 GR. CA for two people

de la Parrilla

BIFE MILONGA
T-BONE STEAK

BIFE DE COSTILLA
BLACK ANGUS SIRLOIN WITH BONE

BIFE DE KOBE
WAGYU RIB EYE "JAPANESE" cat. A5

TOMAHAWK ((FROM NATIVE AMERICANS)
BLACK ANGUS RIB EYE WITH BONE

PECHUGAS SABORIZADAS
CHICKEN BREAST FLAVOURED WITH LEMON

GALLETTO
GRILLED WHOLE BURGUNDY ROOSTER

CHORIZO
CHORIZO SAUSAGE – ONE PIECE 1

Ensaladas

CAESAR SALAD
CHICKEN, LETTUCE, FRESH HERBS, BREAD, EGG
PARMESAN CHEESE, CAESAR SAUCE AND CORN^{1,3,4,7}

CECITA
NATURAL CHICKPEAS, SUNFLOWER SEEDS, FETA CHEESE,
CHERRY TOMATOES, CORN, RED ONION CHIPS,
GREEN APPLE, BLACK OLIVES, JALAPEÑO SPICY PEPPER,
BEET AND CITRUS SOY SAUCE ^{1,6,7,10}

