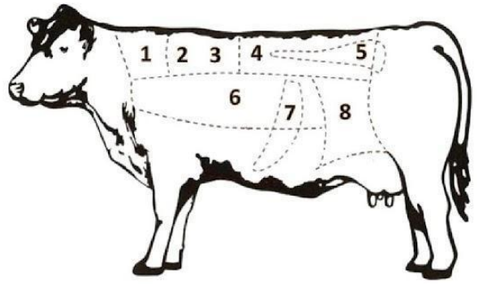
el sabor de la
Cocina Argentina

Empanadas and dulce de leche are the trace
more tasty for the Spanish conquistadors,
but the argentinos of every origin feel joined by
the asado, the national barbecue dish.
An opportunity to create sharing moments
during the slow cooking of meat.
Pairing with the typical mate, the barbecue
(asado) become an excuse for an a real
friendship conversation.



Cortes argentinos

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

We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants considered allergens. The information about the presence of substance or products causing allergies or intolerances can be provided by the staff in service, and you can consult the relevant documentation.
Some products may be frozen according to the market avaibility.
The meat used is conform at the european regulation CE853/2004.

all prices include vat.
cover charge: €5.00 per person.

TABELLA ALLERGENI	
1. CEREALI CONTENENTI GLUTINE / CEREALS CONTAINING GLUTEN	8. FRUTTA A GUSCIO / TREE NUTS
2. CROSTACEI / CRUSTACEANS	9. SEDANO / CELERY
3. UOVA / EGGS	10. SENAPE / MUSTARD
4. PESCE / FISH	11. SEMI DI SESAMO / SESAME SEEDS
5. ARACHIDI / PEANUTS	12. ANIDRIDE SOLFOROSA E SOLFITI / SULPHUR DIOXIDE AND SULPHITES
6. SOIA / SOY	13. LUPINI / LUPINS
7. LATTE / MILK	14. MOLLUSCHI / MOLLUSCS

Entradas

PANZANELLA CON LENGUA A LA VINAGRETA
SOFT BREAD WITH MARINATED TONGUE IN GREEN SAUCE AND PANZANELLA SAUCE 1,4,10

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

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

TARTARE VERDE
AVOCADO MOSAIC, SLIGHTLY SPICY WITH CUCUMBERS AND LIME SCENT

PROVOLETA A LA PARMIGIANA
MELTED PROVOLA CHEESE IN A PAN WITH EGGPLANT AND TOMATO SAUCE

CALDO FREDDO DI MANZO
GRILLED BONE MARROW AND PIEMONTESE FASSONA MEAT
WITH SUMMER TRUFFLE AND ITS CONDIMENTS 6,10

PATA NEGRA 5 JOTAS
IBERIAN PORK HAM - AGED 32 MONTHS 12

Duo de Empanadas

AT YOUR CHOICE TWO STUFFED PASTRIES

CARNE
KNIFE-CUTTED ROASTBEEF 1,3

VERDURA
SPINACH, CHEESE, AND BÉCHAMEL SAUCE 1,7,13

POLLO
HAND FRAYED CHICKEN 1

DEL GIORNO *1,3,7*
FRIED EMPANADAS WITH CHEF'S FILLING

Postres

FLAN CASERO DE VANILLA CON DULCE DE LECHE
VANILLA CRÉME CARAMEL 1,3,7

TORTA DE MANZANA CON HELADO DE CREMA
APPLE PIE WITH VANILLA ICE CREAM 3,7,8

PANQUEQUE CON DULCE DE LECHE
CREPES WITH CREAM CARAMEL FILLING 1,3,7

PANQUEQUE DE MANZANA
CREPES WITH CARAMELISED APPLE 1,3,7

SORBETE DE LIMON O MANDARINA
LEMON OR MANDARIN SORBET 7

EL BOLSÓN
RASPBERRY ICE CREAM WITH WILD BERRIES AND PRALINE 1,13

LA MORENITA
FOUR LAYER CHOCOLATE CAKE 1,3,7

TIRAMISÙ AL DULCE DE LECHE*,3,7*

Guarniciones

PURE DE CALABAZA
PUMPIKIN PUREE 7

PURE DE PAPA
MASHED POTATO 7,13

INSALATINA ARGENTINA
TOMATO, ONION AND CUCUMBER

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

PAPAS FRITAS
FRENCH FRIES

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

CHOCLO GOURMET
CORN COB GRILLED BAKED WITH SHISO AND BUTTER SERVED WITH COOKING SAUCE

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

De la Cocina

SPAGHETTO CACIO E PEPE, MORCILLA E CARCIOFI
ARTISAN SPAGHETTI WITH CACIO AND PEPPER, SPANISH MORCILLA COOKED AND FRIED ARTICHOKES 1,7

RISOTTO GOURMET
SAFFRON RISOTTO WITH CRUNCHY SWEETBREADS AND PARSLEY REDUCTION 7

TARTARE ESPECIAL
KNIFE-CUT FASSONA FILLET, QUAIL EGG, BLACK TRUFFLE AND SPICES 3,4

TRIS DE LOMO ARGENTINO
ARGENTINIAN BEEF FILLET, RESTRICTED TO MALBEC, CHARDONNAY SAUCE AND TRUFFLE SCENT, CREAM OF BACON AND PLUM 1,7

BURGER PORTEÑO
ARGENTINIAN BEEF HAMBURGER WITH FRENCH FRIES 1

VERDURAS SOHO
SAUTÉED VEGETABLE JULIENNE WITH SOY SAUCE 6,11

GUANCIA DI MANZO
SLOW-COOKED BEEF CHEEK WITH ITS REDUCTION, SERVED ON CREAMY MASHED POTATOES 14

De la Parrilla

COSTILLAR EL PORTEÑO
VEAL RIBS CUT ALONG BONE SLOWLY COOKED AT ASADOR (4 HOURS)

LOMO BUENOS AIRES
ARGENTINIAN TENDERLOIN BEEF 250 GR. .

GRAN LOMO
ARGENTINIAN "PREMIUM" BEEF FILLET, APPROX. 1500 GR

BIFE DE CHORIZO
ARGENTINIAN SIRLOIN

OJO DE BIFE/BIFE ANCHO
ARGENTINIAN BLACK ANGUS CUBE ROLL

ASADO DE TIRA
BLACK ANGUS RIBS AS ARGENTINIAN TRADITION

VACIO
BLACK ANGUS THIN FLANK

ENTRAÑA FINA
BLACK ANGUS INTERCOSTAL CUT, APPROX. 500 GR.

ENTRAÑA DAL MONDO *350 GR*
BLACK ANGUS INTERCOSTAL CUT (CANADA, AMERICA, AUSTRALIA) *800 GR*

BIFE MILONGA
BLACK ANGUS RIB WITH TENDERLOIN (AMERICA/ AUSTRALIA)

BIFE DE COSTILLA
BONE-IN BLACK ANGUS RIB EYE (AMERICA/ AUSTRALIA)

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

TOMAHAWK (DAI NATIVI AMERICANI)
CUBE ROLL OF BLACK ANGUS WITH BONE

De la Parrilla

PECHUGAS SABORIZADAS
CHICKEN BREAST WITH LEMON AND HERBS

GALLETTO
GRILLED WHOLE ROOSTER

MOLLEJAS
COW GLANDS SWEETBREADS 1

CHORIZO
CHORIZO SAUSAGE – ONE PIECE 1

Ensaladas

LA NOSTRA CAESAR
CHICKEN, LATTUCE, CROUTONS, CHEESE, BACON, TOMATO AND CAESAR DRESSING 1,3,4,7,10

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