

Postres

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

TORTA DE MANZANA CON HELADO DE CREMA
APPLE PIE WITH VANILLA ICE CREAM 1,3,7,13

DON PEDRO
WHISKY, VANILLA ICE CREAM AND NUTS 3,7,13

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

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

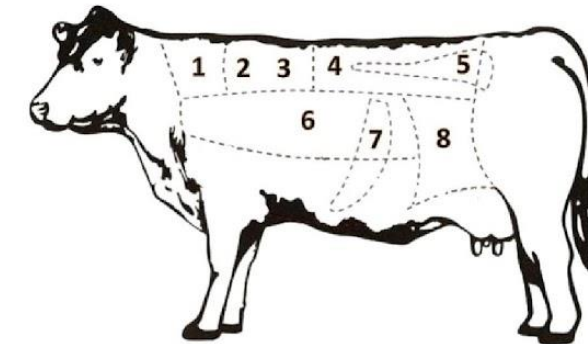
SORBETE DE LIMON O MANDARINA
LEMON OR MANDARIN SORBET 7

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

LA MORENITA
FOUR LAYER CHOCOLATE CAKE 1,3,7

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 | 5 lomo |
| 2 ojo de bife | 6 asado |
| 3 bife ancho | 7 entrana |
| 4 bife angosto | 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 availability. The meat used is conform at the european regulation CE853/2004.

All prices are inclusive of VAT.
The cost of the cover charge may varyrange from € 35.00 to € 45.00 each.



Entradas

TIRADITO DE AJI AMARILLO

KNIFE-CUTTED FASSONA FILLET, LIME SWEET AND SOUR VEGETABLES. SOUTH AMERICAN MINCED AND AJI AMARILLO CANCHA SAUCE

TOSTADO PORTEÑO

PAN BRIOCHE, WAGYU, BLACK TRUFFLE AND PORTEÑO SAUCE
1,3,6,10

SASHIMI PORTEÑO

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

SASHIMI PATO

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

PROVOLETA ALLA MILANESA

MELTED PROVOLONE CHEESE WITH OLIVES, CAPERS, CHERRY TOMATOES AND JALAPEÑO 1,7,10

WAGYU ROLL DI MILANESA A CABALLO

ROLL OF WAGYU TARTARE, QUAIL EGGS, PINK SAUCE AND POTATO CHIPS 1,3,7

MOLLEJAS SALTEADAS

COW GLANDS SWEETBREADS SAUTÉED WITH LEEKS AND CHARDONNAY 1,7

PATA NEGRA 5 JOTAS

PATA NEGRA: RAW SPANISH HAM – AGED 32 MONTHS

ROLL DI FASSONA E WAGYU

WAGYU ROLL WITH SEARED FASSONA, AVOCADO, BLACK TRUFFLE 3,12

CEVICHE DI AVOCADO

AVOCADO, CUCUMBER, RED AND YELLOW CHERRY TOMATOES, CORIANDER, RED ONION AND JALAPEÑO

Guarniciones

PURE DE CALABAZA

PUMPKIN PUREE 7

PURE DE PAPA

MASHED POTATO 7,13

INSALATINA ARGENTINA

TOMATO, ONION AND CUCUMBERI

PAPA PLOMO

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

PAPAS FRITAS

FRENCH FRIES

ENSALADA CRIOLLA

LETTUCE, ONIONS AND TOMATOES

ENSALADA RUSA

POTATOES, CARROTS, PEAS, MAYONNAISE AND BOILED EGG 3

ENSALADA CLÁSICA

ROCKET SALAD AND GRANA PADANO CHEESE 7

ENSALADA VERDE

MIX OF GREEN LEAVES

CHOCLO GOURMET

ROASTED CORN GRILLED WITH SHISO BUTTER

VERDURAS GRILLADAS

ZUCCHINI, EGG PLANT, RADISH RADICCHIO, TOMATO AND CORN



De la Parrilla

BIFE MILONGA

COSTATA DI BLACK ANGUS CON FILETTO

BIFE DE COSTILLA

BLACK ANGUS RIB EYE

TOMAHAWK

BLACK ANGUS RIB EYE WITH BONE

BIFE DE KOBE

KOBE BEEF

CORDERO PATAGONICO

HERBS MARINATED LAMB RIBS GRILLED

PECHUGAS SABORIZADAS

CHICKEN BREAST WITH LEMON AND HERBS

GALLETTO

GRILLED WHOLE ROOSTER

CHORIZO

CHORIZO SAUSAGE – ONE PIECE 1

MOLLEJAS

COW GLANDS SWEETBREADS

Duo de Empanadas

AT YOUR CHOICE TWO STUFFED PASTRIES

CARNE

BEEF TENDERLOIN 1,3

POLLO

CHICKEN WITH BELL PEPPERS AND ONIONS 1

VERDURA

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

JAMÓN Y QUESO

COOKED HAM AND MOZZARELLA CHEESE 1,7

MIX DI FUNGHI

MIX OF MUSHROOMS AND MOZZARELLA CHEESE 1,7

HUMITA

CORN CREAM AND MOZZARELLA CHEESE 1,7,13

Ensaladas

EL PORTEÑO

SALAD PORTEÑO 1,7

CAESAR SALAD

*CHICKEN, LETTUCE, CROUTONS, CHEESE,
TOMATO, BACON AND CAESAR DRESSING 1,3,4,7*



De la Cocina

TARTARE ESPECIAL

KNIFE-CUT FASSONE PIEMONTESE FILLET WITH QUAIL EGGS, BLACK TRUFFLE, RED ONION, CAPERS, MUSTARD GRAIN AND ANCHOVIES 3,4

BIFE DORREGO

SIRLOIN STEAK WITH PEPPERCORN SAUCE AND STUFFED CHEESE POTATO, ONION AND BACON 1,8

TRIS DE LOMO ARGENTINO

THREE WAY ARGENTINIAN BLACK ANGUS FILLET WITH CHARDONNAY THYME AND TRUFFLE SAUCE, MALBEC REDUCTION WITH POTATOES JULIENNE BACON, CRUST AND PLUM 1,8

LOMO FOIE GRAS

ARGENTINIAN BEEF FILLET WITH FOIS GRAS, BALSAMIC VINEGAR REDUCTION, SUMMER TRUFFLE AND MASHED POTATO 1,7,13

No solo Carne

SALMON COLORADO

SMOKED GRILLED SALMON SERVED WITH SEASONAL VEGETABLES 4

PALTA NEGRA

ROASTED AVOCADO WITH SAUTÉED ASPARAGUS AND CHERRY TOMATOES CONFIT AND SUNFLOWER SEEDS 8

ARROZ VERDULERO

WOK STIR-FRIED VEGETABLES AND BEAN SPROUTS WITH BASMATI RICE AND SOY SAUCE 6,11

De la Parrilla

COSTILLAR EL PORTEÑO

RIB-CUT ACROSS THE BONE

LOMO BUENOS AIRES

ARGENTINIAN TENDERLOIN BEEF 300 GR..

GRAN LOMO

ARGENTINIAN TENDERLOIN WHOLE BEEF 1500 GR. CA

BIFE DE CHORIZO

ARGENTINIAN SIRLOIN

OJO DE BIFE/BIFE ANCHO

ARGENTINIAN BLACK ANGUS RIB EYE CUBE ROLL

ASADO DE TIRA

CALF RIBS

VACIO

THIN FLANK

ENTRAÑA FINA

BLACK ANGUS INTERCOSTAL CUT 500 GR. CA

BIG ENTRAÑADAL MONDO

BLACK ANGUS INTERCOSTAL CUT (CANADA, USA, AUSTRALIA) 800 GR. CA recommended for 2 people

BEEF ENTRAÑA DAL MONDO

BLACK ANGUS INTERCOSTAL CUT (CANADA, USA, AUSTRALIA) 350 GR. CA

