



“Porteño” meaning people of sea/port, what comes from the boat, this creates a considerable difference in the temperament of Buenos Aires people.

The natural habitat of every Porteño models his being, his language. In a melting pot city like the capital of Argentina the result could only be an a very particular cocktail.

Time has given rise to a people with unique characteries, and only a people whit these kind of character could give life to a dance like a Tango.

Oggi uno spicchio di Buenos Aires
è approdato in Italia
con un tesoro di grandi specialità.

el Porteño



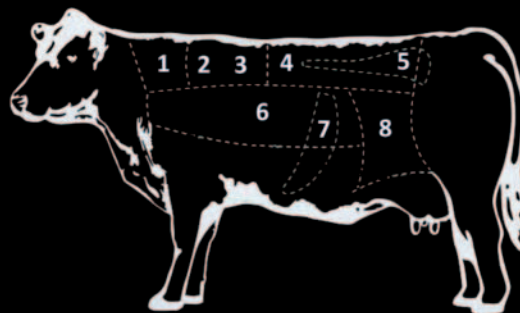
INDUSTRIA ARGENTINA

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.



117° CAMPEONATO ARGENTINO ABIERTO



DOLFINA CHIARTETERA y Adolfo Cambiasso (h)
Mejor Productor Inscripto Polo Argentino / Final Abierto 2006 y 2009



PREMIO ASOCIACIÓN ARGENTINA DE CRIADORES DE CABALLOS DE POLO
al Mejor Productor Jugador Inscripto Polo Argentino de la Final del 117° Campeonato Argentino Abierto



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Guarniciones-SideDishes

PURE DI CALABAZA <i>PUMPKIN PUREE</i> 7	€ 4,00
PURE DE PAPA <i>MASHED POTATO</i> 7,13	€ 4,00
ENSALADA ARGENTINA <i>TOMATO, ONION AND CUCUMBER</i>	€ 4,00
PAPA PLOMO <i>WHOLE BAKED POTATO WITH YOUR CHOICE OF TOPPING GORGONZOLA CREAM, SOUR CREAM, BUTTER</i> 7	€ 6,00
PAPAS FRITAS <i>FRENCH FRIES</i>	€ 6,00
ENSALADA CRIOLLA <i>LETTUCE, ONIONS AND TOMATOES</i>	€ 6,00
ENSALADA RUSA <i>POTATOES, CARROTS, PEAS AND MAYONNAISE</i> 3	€ 4,00
ENSALADA CLÁSICA <i>ROCKET LEAVES AND GRANA PADANO CHEESE</i> 7	€ 6,00
ZANAHORIA Y HUEVO <i>CARROTS AND BOILED EGGS</i> 3	€ 6,00
ENSALADA VERDE <i>MIX OF GREEN LEAVES</i>	€ 6,00
VERDURAS GRILLADAS <i>ZUCCHINI, EGG PLANT, CHICORY, TOMATO AND CORN</i>	€ 10,00

Postres-Desserts

FLAN CASERO DE VAINILLA CON DULCE DE LECHE <i>VANILLA CRÈME CARAMEL</i> 1,3,7	€ 8,00
TORTA DE MANZANA CON HELADO DE CREMA <i>APPLE PIE WITH VANILLA ICE CREAM</i> 1,3,7,13	€ 9,00
DON PEDRO <i>WHISKY, VANILLA ICE CREAM AND NUTS</i> 3,7,13	€ 9,00
PANQUEQUE CON DULCE DE LECHE <i>CREPES WITH CREAM CARAMEL FILLING</i> 1,3,7	€ 8,00
PANQUEQUE DE MANZANA <i>APPLE CREPES WITH CARAMEL</i> 1,3,7	€ 8,00
SORBETE DE LIMON O MANDARINA <i>LEMON OR MANDARIN SORBET</i> 7	€ 7,00
EL BOLSÓN <i>RASPBERRY ICE CREAM WITH WILD BERRIES AND PRALINE</i> 1,13	€ 14,00
LIME PIE <i>PIE CRUST FILLED WITH LIME CREAM AND MERINGUE FLAMBE</i> 1,3,7	€ 9,00
BUDÍN DE PAN <i>TRADITIONAL BREAD PUDDING WITH RAISINS</i> 1,3,7,13	€ 7,00
LA MORENITA <i>FOUR LAYER CHOCOLATE CAKE</i> 1,3,7	€ 9,00

Entradas-Starters

BEEF OLIVA ROAST BEEF, GREEN SALAD, CARASAU BREAD, OLIVE AND TOMATO PESTO, MARSALA REDUCTION, SOUR CREAM, CHERRY TOMATOES, SALT FLAKES 1,7	€ 14,00
BEEF QUAGLIA ROAST BEEF, QUAIL EGGS, GRILLED ASPARAGUS, TRUFFLE OIL AND SALT FLAKES 1,3	€ 15,00
BEEF MALBEC ROAST BEEF, MALBEC REDUCTION, CUCUMBER, ORANGE, TZATZIKI SAUCE (YOGURT, CUCUMBER, GARLIC), TAGGIASCA OLIVES AND SALT FLAKES 1,7,8	€ 16,00
SASHIMI GAZPACHO FASSONA PIEMONTESE RAW TENDERLOIN, GAZPACHO, CORIANDER SPICED MOUSSE, SNOW PEAS, RADISH, SESAME AND SALT FLAKES 7,11	€ 16,00
SASHIMI PORTEÑO FASSONA PIEMONTESE RAW TENDERLOIN MARINATED IN SOY SAUCE, ORANGE PEEL AND DIJON MUSTARD 1,6,7,9	€ 18,00
SASHIMI PATO FASSONA PIEMONTESE RAW TENDERLOIN WITH FOIE GRAS AND A BALSAMIC VINEGAR DRESSING	€ 18,00
LENGUA A LA VINAGRETA BEEF TONGUE MARINATED IN WHITE WINE VINEGAR, PARSLEY AND GARLIC	€ 12,00
NUESTRA PROVOLETA MELTED PROVOLONE CHEESE, SUN DRIED TOMATOES, ROCKET SALAD AND TRUFFLE OIL 1,7,10	€ 14,00
REVUELTO GRAMAJO SCRAMBLED EGGS WITH HAM, CHEESE, PEAS AND FRIED JULIENNE POTATOES 1,3,7	€ 14,00
MOLLEJAS SALTEADAS COW GLANDS SWEETBREADS 1,7	€ 15,00
PATA NEGRA 5 JOTAS PATA NEGRA: RAW SPANISH HAM - AGED 32 MONTHS	€ 24,00

Duo de Empanadas

AT YOUR CHOICE TWO STUFFED PASTRIES	€ 12,00
CARNE BEEF TENDERLOIN 1,3	
POLLO CHICKEN WITH BELL PEPPERS AND ONIONS 1	
VERDURA SPINACH AND BECHAMEL SAUCE 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	

de la **Cocina**-from the **Kitchen**

TARTARE ESPECIAL <i>KNIFE - CUT FASSONE PIEMONTESE FILLET WITH QUAIL EGGS, BLACK TRUFFLES, RED ONION, CAPERS, MUSTARD GRAIN AND ANCHOVIES</i> 3,4	€ 28,00
BIFE DORREGO <i>SIRLOIN STEAK WITH PEPPERCORN SAUCE AND POTATOES STUFFED WITH CHEESE, ONION AND BACON</i> 1,8	€ 28,00
TRIS DE LOMO ARGENTINO <i>THREE WAY ARGENTINIAN BLACK ANGUS FILLET WITH: CHARDONNAY THYME AND TRUFFLE SAUCE, MALBEC REDUCTION WITH POTATOES JULIENNE BACON CRUST AND PLUM</i> 1,8	€ 36,00
LOMO FOIE GRASS <i>ARGENTINIAN BEEF FILLET WITH FOIS GRAS, BLACK TRUFFLE, BALSAMIC VINEGAR REDUCTION AND SUMMER TRUFFLE</i> 7,13	€ 39,00
BURGER PORTEÑO <i>ARGENTINIAN BEEF HAMBURGER WITH FRENCH FRIES</i>	€ 12,00

No Solo Carne

SALMON COLORADO <i>SMOKED GRILLED SALMON SERVED WITH SEASONAL VEGETABLES</i> 4	€ 36,00
BOLEADORA VERDE <i>ASPARAGUS CRÊPES</i> 1,3,7,13	€ 12,00
ARCO IRIS <i>SPINACH, RED BEETROOT, SALTED RICOTTA</i> 1,3,7,13	€ 12,00
VERDURAS SOHO <i>STIR-FRIED JULIENNE VEGETABLES WITH BEAN SPROUTS AND SOY SAUCE</i> 6,11	€ 10,00
ARROZ VERDULERO <i>STIR-FRIED VEGETABLES AND BEAN SPROUTS WITH BASMATI RICE AND SOY SAUCE</i> 6,11	€ 12,00
FIDEOS CON TUCO / MANTECA <i>PENNE PASTA WITH TOMATO SAUCE / BUTTER</i>	€ 8,00

Ensaladas-Salads

EL PORTEÑO <i>SALAD PORTEÑO</i> 1,7	€ 14,00
CAESAR SALAD <i>CHICKEN, LETTUCE, CROUTONS, CHEESE, BACON AND CAESAR DRESSING</i> 1,3,4,7	€ 15,00
CECITA <i>NATURAL CHICKPEAS, SUNFLOWER SEEDS, FETA CHEESE, CHERRY TOMATOES, CORN, RED ONION CHIPS, GREEN APPLE, BLACK OLIVE, JALAPEÑO SPICY PEPPER, BEET AND CITRUS SOY SAUCE</i> 1,6,7,10	€ 15,00
NACIONAL <i>SHREDDED BEEF TENDERLOIN, ROCKET LEAVES AND SOY SPROUTS, WITH A HONEY AND MUSTARD DRESSING</i> 6,9	€ 16,00

de la Parilla-from the Grill

VACIO <i>THIN FLANK</i>	€ 28,00
ASADO DE TIRA <i>RIBS</i>	€ 27,00
OJO DE BIFE/BIFE ANCHO <i>ARGENTINIAN BLACK ANGUS RIB EYE</i>	€ 28,00
BIFE DE CHORIZO <i>ARGENTINIAN SIRLOIN</i>	€ 26,00
BEEF ENTRAÑA <i>SKIRT STEAK 700 GR. CA</i>	€ 46,00
ENTRAÑA FINA <i>SKIRT STEAK 500 GR. CA</i>	€ 33,00
SUPER ANCHO <i>ARGENTINIAN BLACK ANGUS RIB EYE 700 GR. CA</i>	€ 49,00
GRAN LOMO <i>ARGENTINIAN TENDERLOIN WHOLE BEEF FOR FOUR PEOPLE</i>	€ 160,00
BIFE MILONGA <i>RIB EYE STEAK WITH TENDERLOIN 1200 GRAMS</i>	€ 78,00 <i>for KILO</i>
LOMO BUENOS AIRES <i>ARGENTINIAN TENDERLOIN BEEF</i>	€ 33,00
COSTILLAR EL PORTEÑO <i>RIB-CUT ACROSS THE BONE</i>	€ 42,00
BIFE DE COSTILLA <i>ARGENTINIAN BLACK ANGUS RIB EYE STICK</i>	€ 39,00
PARRILLADA EL PORTEÑO <i>MIXED GRILL FOR TWO PEOPLE</i>	€ 45,00
BIFE DE KOBE <i>KOBE BEEF - 800 GRAMS *</i>	€ 32,00 <i>for 100gr</i>
TOMAHAWK <i>BLACK ANGUS RIB EYE WITH BONE</i>	€ 85,00 <i>for KILO</i>
CORDERO PATAGONICO <i>HERBS MARINATED LAMB RIBS GRILLED</i>	€ 37,00
PECHUGAS SABORIZADAS <i>CHICKEN BREAST WITH LEMON AND HERBS</i>	€ 16,00
GALLETTO <i>GRILLED WHOLE ROOSTER</i>	€ 25,00
PECHITO DE CERDO <i>CRUSTED PORK CHOP WITH BARBECUE SAUCE 1</i>	€ 17,00
CHORIZO <i>CHORIZO SAUSAGE - ONE PIECE 1</i>	€ 6,00
RIÑONES <i>KIDNEYS</i>	€ 13,00
MOLLEJAS <i>COW GLANDS SWEETBREADS</i>	€ 14,00

