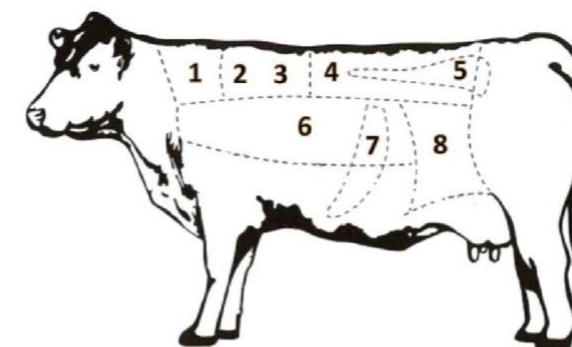


## Postres-Desserts

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

# 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 price include Vat.  
The cover charge is € 5,00 cad.



## Platos Especial

<b>TAGLIATELLA PASTA WITH ENTRAÑA RAGOUT</b> <i>EGG PASTA TAGLIATELLA WITH ENTRAÑA SAUCE AND ARGENTINE EXTRA VIRGIN OLIVE OIL 3,7</i>	€ 16,00
<b>RISOTTO GOURMET</b> <i>SAFFRON RISOTTO CREAMED WITH SWEETBREADS 7</i>	€ 16,00
<b>SPAGHETTI CHOCHAN</b> <i>SPAGHETTI WITH PATA NEGRA AND CREAM CHEESE AND LEEKS 7</i>	€ 18,00
<b>PACCHERO DELLA REINA</b> <i>TOMATO PACCHERO WITH FRAYED GUINEA FOWL WITH TRUFFLE SCENT</i>	€ 18,00

## Entradas-Starters

<b>BEEF OLIVA</b> <i>ROAST BEEF, GREEN SALAD, CARASAU BREAD, OLIVE AND TOMATO PESTO, MARSALA REDUCTION, SOUR CREAM, CHERRY TOMATOES, SALT FLAKES 1,7</i>	€ 15,00
<b>BEEF QUAGLIA</b> <i>ROAST BEEF, QUAIL EGGS, GRILLED ASPARAGUS, TRUFFLE OIL AND SALT FLAKES 1,3</i>	€ 16,00
<b>BEEF MALBEC</b> <i>ROAST BEEF, MALBEC REDUCTION, CUMCUBER, ORANGE, TZATZIKI SAUCE (YOGURT, CUCUMBER, GARLIC), TAGGIASCA OLIVES AND SALT FLAKES 1,7,8</i>	€ 17,00
<b>SASHIMI GAZPACHO</b> <i>FASSONA PIEMONTESE RAW TENDERLOIN, GAZPACHO, CORIANDER SPICED MOUSSE, SNOW PEAS, RADISH SESAME AND SALT FLAKES 7,11</i>	€ 16,00
<b>SASHIMI PORTEÑO</b> <i>FASSONA PIEMONTESE RAW TENDERLOIN MARINATED IN SOY SOUCE, ORANGE PEEL AND DIJON MUSTARD 1,6,7,9</i>	€ 18,00

## Guarniciones

<b>PURE DE CALABAZA</b> <i>PUREA DI ZUCCA 7</i>	€ 4,00
<b>PURE DE PAPA</b> <i>PUREA DI PATATA 7,13</i>	€ 4,00
<b>INSALATINA ARGENTINA</b> <i>POMODORO, CIPOLLA E CETRIOLI</i>	€ 4,00
<b>PAPA PLOMO</b> <i>PATATA AL CARTOCCIO CON LE SUE SALSE: CREMA DI GORGONZOLA, PANNA ACIDA E BURRO 7</i>	€ 6,00
<b>PAPAS FRITAS</b> <i>PATATE FRITTE</i>	€ 6,00
<b>ENSALADA CRIOLLA</b> <i>LATTUGA, POMODORO E CIPOLLA</i>	€ 6,00
<b>ENSALADA RUSA</b> <i>PATATE, CAROTE, PISELLI, UOVO SODO E MAIONESE 3</i>	€ 4,00
<b>ENSALADA CLÁSICA</b> <i>RUCOLA E GRANA 7</i>	€ 6,00
<b>ZANAHORIA Y HUEVO</b> <i>CAROTE E UOVO SODO 3</i>	€ 6,00
<b>ENSALADA VERDE</b> <i>MISTICANZA DI FOGLIE VERDI</i>	€ 6,00
<b>VERDURAS GRILLADAS</b> <i>ZUCCHINE, MELANZANA, RADICCHIO, POMODORO E MAIS</i>	€ 10,00



## de la Parilla-from the Grill

<b>SUPER ANCHO</b> ARGENTINIAN BLACK ANGUS RIB EYE 700 GR. CA	€ 68,00
<b>GRAN LOMO</b> ARGENTINIAN TENDERLOIN WHOLE BEEF 1500 GR. CA	€ 185,00
<b>BIFE MILONGA</b> RIB EYE STEAK WITH TENDERLOIN	€ 80,00 for KILO
<b>LOMO BUENOS AIRES</b> ARGENTINIAN TENDERLOIN BEEF 300 GR.	€ 37,00
<b>COSTILLAR EL PORTEÑO</b> RIB-CUT ACROSS THE BONE	€ 48,00
<b>BIFE DE COSTILLA</b> ARGENTINIAN BLACK ANGUS RIB EYE STICK 350 GR. CA	€ 80,00 for KILO
<b>PARILLADA EL PORTEÑO</b> MIXED GRILL	€ 45,00
<b>BIFE DE KOBE</b> KOBE BEEF	€ 32,00 for 100 gr.
<b>TOMAHAWK</b> BLACK ANGUS RIB EYE WITH BONE	€ 92,00 for KILO
<b>PECHUGAS SABORIZADAS</b> CHICKEN BREAST WITH LEMON AND HERBS	€ 17,00
<b>GALLETTO</b> GRILLED WHOLE ROOSTER	€ 25,00
<b>PECHITO DE CERDO</b> CRUSTED PORK CHOP WITH BARBECUE 1	€ 17,00
<b>CHORIZO</b> CHORIZO SAUSAGE – ONE PIECE 1	€ 6,00
<b>RIÑONES</b> KIDNEYS	€ 13,00
<b>MOLLEJAS</b> COW GLANDS SWEETBREADS	€ 15,00

## Entradas-Starters

<b>SASHIMI PATO</b> FASSONA PIEMONTESE RAW TENDERLOIN WITH FOIE GRAS AND BALSAMIC VINEGAR DRESSING	€ 18,00
<b>LENGUA A LA VINAGRETA</b> BEEF TONGUE MARINATED IN WHITE WINE VINEGAR, PARSLEY AND GARLIC	€ 12,00
<b>NUESTRA PROVOLETA</b> MELTED PROVOLONE CHEESE, SUN DRIED TOMATOES, ROCKET SALAD AND TRUFFLE OIL 1,7,10	€ 14,00
<b>REVUELTO GRAMAJO</b> SCRAMBLED EGGS WITH HAM, CHEESE, PEAS AND FRIED JULIENNE POTATOES 1,3,7	€ 14,00
<b>MOLLEJAS SALTEADAS</b> COW GLANDS SWEETBREADS 1,7	€ 15,00
<b>PATA NEGRA 5 JOTAS</b> PATA NEGRA: RAW SPANISH HAM – AGED 32 MONTHS	€ 24,00

## Duo de Empanadas

AT YOUR CHOICE TWO STUFFED PASTRIES	€ 12,00
<b>CARNE</b> BEEF TENDERLOIN 1,3	
<b>POLLO</b> CHICKEN WITH BELL PEPPERS AND ONIONS 1	
<b>VERDURA</b> SPINACH AND BECHAMEL SAUCE 1,7,13	
<b>JAMÓN Y QUESO</b> COOKED HAM AND MOZZARELLA CHEESE 1,7	
<b>MIX DI FUNGHI</b> MIX OF MUSHROOMS AND MOZZARELLA CHEESE 1,7	
<b>HUMITA</b> CORN CREAM AND MOZZARELLA CHEESE 1,7,13	



## Ensaladas-Salads

<b>EL PORTEÑO</b> SALAD PORTEÑO 1,7	€ 15,00
<b>CAESAR SALAD</b> CHICKEN, LETTUCE, CROUTONS, CHEESE, BACON AND CAESAR DRESSING 1,3,4,7	€ 16,00
<b>CECITA</b> NATURAL CHICKPEAS, SUNFLOWER SEEDS, FETA CHEESE, CHERRY TOMATOES, CORN, RED ONION CHIPS, GREEN APPLE, BLACK OLIVE, JALAPEÑO SPICY PEPPER, BEET AND CITRUS SOY SAUCE 1,6,7,10	€ 16,00
<b>NACIONAL</b> SHREDDED BEEF TENDERLOIN, ROCKET LEAVES AND SOY SPROUTS, WITH A HONEY AND MUSTARD DRESSING 6,9	€ 17,00

## de la Cocina-from the Kitchen

<b>TARTARE ESPECIAL</b> KNIFE-CUT FASSONE PIEMONTESE FILLET WITH QUAIL EGGS, BLACK TRUFFLES, RED ONION, CAPERS, MUSTARD GRAIN AND ANCHOVIES 3,4	€ 30,00
<b>BIFE DORREGO</b> SIRLOIN STEAK WITH PEPPERCORN SAUCE AND POTATOES STUFFED WITH CHEESE, ONION AND BACON 1,8	€ 29,00
<b>TRIS DE LOMO ARGENTINO</b> THREE WAY ARGENTINIAN BLACK ANGUS FILLET WITH: CHARDONNAY THYME AND TRUFFLE SAUCE, MALBEC REDUCTION WITH POTATOES JULIENNE BACON, CRUST AND PLUM 1,8	€ 39,00
<b>LOMO FOIE GRASS</b> ARGENTINIAN BEEF FILLET WITH FOIS GRAS, BLACK TRUFFLE, BALSAMIC VINEGAR REDUCTION AND SUMMER TRUFFLE 1,7,13	€ 43,00
<b>BURGER PORTEÑO</b> ARGENTINIAN BEEF HAMBURGER WITH FRENCH FRIES	€ 16,00

## no solo Carne

<b>SALMON COLORADO</b> SMOKED GRILLED SALMON SERVED WITH SEASONAL VEGETABLES 4	€ 38,00
<b>BOLEADORA VERDE</b> ASPARAGUS CRÊPES 1,3,7,13	€ 16,00
<b>ARCO IRIS</b> SPINACH, RED BEETROOT, SALTED RICOTTA 1,3,7,13	€ 16,00
<b>VERDURAS SOHO</b> STIR-FRIED JULIENNE VEGETABLES WITH BEAN SPROUTS AND SOY SAUCE 6,11	€ 15,00
<b>ARROZ VERDULERO</b> STIR-FRIED VEGETABLES AND BEAN SPROUTS WITH BASMATI RICE AND SOY SAUCE 6,11	€ 16,00
<b>FIDEOS CON TUCO / MANTECA</b> PENNE PASTA WITH TOMATO SAUCE / BUTTER	€ 12,00

## de la Parilla-from the Grill

<b>VACIO</b> THIN FLANK	€ 29,00
<b>ASADO DE TIRA</b> RIBS	€ 32,00
<b>OJO DE BIFE/BIFE ANCHO</b> ARGENTINIAN BLACK ANGUS RIB EYE	€ 34,00
<b>BIFE DE CHORIZO</b> ARGENTINIAN SIRLOIN	€ 27,00
<b>BEEF ENTRAÑA</b> SKIRT STEAK 800 GR. CA for two people	€ 80,00
<b>BEEF ENTRAÑA</b> SKIRT STEAK 350 GR. CA	€ 38,00
<b>ENTRAÑA FINA</b> SKIRT STEAK 500 GR. CA	€ 37,00

