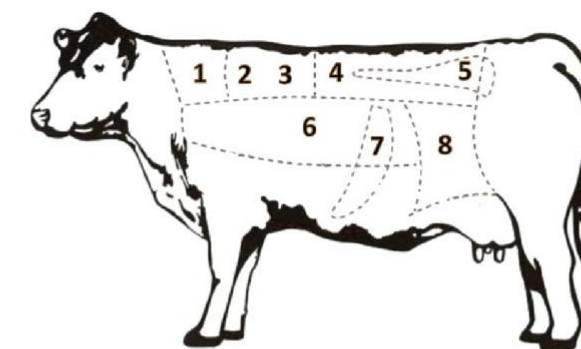


Postres-Desserts

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

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 include Vat.
The cover charge is € 5,00 each.



Entradas-Starters

BEEF QUAGLIA ROAST BEEF, QUAIL EGGS, GRILLED ASPARAGUS, TRUFFLE OIL AND SALT FLAKES 1,3	€ 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 SOUCE, ORANGE PEEL AND DIJON MUSTARD 1,6,7,9	€ 18,00
SASHIMI PATO FASSONA PIEMONTESE RAW TENDERLOIN WITH FOIE GRAS AND BALSAMIC VINEGAR DRESSING	€ 18,00
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

Guarniciones

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



de la Parilla-from the Grill

BIFE DE COSTILLA <i>ARGENTINIAN BLACK ANGUS RIB EYE STICK</i>	€ 80,00 <i>for KILO</i>
PARILLADA EL PORTEÑO <i>MIXED GRILL</i>	€ 45,00
BIFE DE KOBE <i>KOBE BEEF</i>	€ 32,00 <i>for 100 gr</i>
TOMAHAWK <i>BLACK ANGUS RIB EYE WITH BONE</i>	€ 92,00 <i>for KILO</i>
PECHUGAS SABORIZADAS <i>CHICKEN BREAST WITH LEMON AND HERBS</i>	€ 17,00
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
MOLLEJAS <i>COW GLANDS SWEETBREADS</i>	€ 15,00

Duo de Empanadas

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

Ensaladas-Salads

EL PORTEÑO <i>SALAD PORTEÑO 1,7</i>	€ 15,00
CAESAR SALAD <i>CHICKEN, LETTUCE, CROUTONS, CHEESE, BACON AND CAESAR DRESSING 1,3,4,7</i>	€ 16,00
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 1,6,7,10</i>	€ 16,00
NACIONAL <i>SHREDDED BEEF TENDERLOIN, ROCKET LEAVES AND SOY SPROUTS, WITH A HONEY AND MUSTARD DRESSING 6,9</i>	€ 17,00



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 3,4</i>	€ 30,00
BIFE DORREGO <i>SIRLOIN STEAK WITH PEPPERCORN SAUCE AND POTATOES STUFFED WITH CHEESE, ONION AND BACON 1,8</i>	€ 29,00
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 1,8</i>	€ 39,00
LOMO FOIE GRASS <i>ARGENTINIAN BEEF FILLET WITH FOIS GRAS, BLACK TRUFFLE, BALSAMIC VINEGAR REDUCTION AND SUMMER TRUFFLE 7,1</i>	€ 43,00

no solo Carne

SALMON COLORADO <i>SMOKED GRILLED SALMON SERVED WITH SEASONAL VEGETABLES 4</i>	€ 38,00
BOLEADORA VERDE <i>ASPARAGUS CRÊPES 1,3,7,13</i>	€ 16,00
ARROZ VERDULERO <i>STIR-FRIED VEGETABLES AND BEAN SPROUTS WITH BASMATI RICE AND SOY SAUCE 6,11</i>	€ 16,00

de la Parilla-from the Grill

VACIO <i>THIN FLANK</i>	€ 29,00
ASADO DE TIRA <i>RIBS</i>	€ 32,00
OJO DE BIFE/BIFE ANCHO <i>ARGENTINIAN BLACK ANGUS RIB EYE</i>	€ 34,00
BIFE DE CHORIZO <i>ARGENTINIAN SIRLOIN</i>	€ 27,00
BEEF ENTRAÑA <i>SKIRT STEAK 800 GR. CA for two people</i>	€ 80,00
BEEF ENTRAÑA <i>SKIRT STEAK 350 GR. CA</i>	€ 38,00
ENTRAÑA FINA <i>SKIRT STEAK 500 GR. CA</i>	€ 37,00
SUPER ANCHO <i>ARGENTINIAN BLACK ANGUS RIB EYE 700 GR. CA</i>	€ 68,00
GRAN LOMO <i>ARGENTINIAN TENDERLOIN WHOLE BEEF 1500 GR. CA</i>	€ 185,00
BIFE MILONGA <i>RIB EYE STEAK WITH TENDERLOIN</i>	€ 80,00 for KILO
LOMO BUENOS AIRES <i>ARGENTINIAN TENDERLOIN BEEF 300 GR.</i>	€ 37,00
COSTILLAR EL PORTEÑO <i>RIB-CUT ACROSS THE BONE</i>	€ 48,00

