

Tasting Porteño

ENTRÉE PORTEÑO
WELCOME TASTE PORTEÑO

TRILOGY OF STARTERS
SELECTION OF THREE ENTRADAS FROM OUR MENU

LET US ADVISE YOU FOR AN OPTIMAL ROUTE

From the Grill
CHOICE OF THREE CUTS

VACIO
THIN FLANK

BIFE DE CHORIZO
ARGENTINIAN SIRLOIN

ENTRAÑA
BLACK ANGUS INTERCOSTAL CUT

ASADO DE TIRA
BLACK ANGUS RIBS

Guarniciones

TRIS OF CHIPS: CAMOTE, PURPLE AND CLASSICA

Desserts

CHOOSE A DESSERT FROM OUR MENU

Entradas-Starters

CARCIOFO GIUDEA
FRIED ARTICHOKE

NUESTRA PROVOLETA
BAKED PROVOLONE WITH SAN MARZANO CHERRY TOMATOES,
ROAST ONIONS AND OREGANO 7

MOLLEJAS SALTEADAS
SAUTÉED SWEETBREADS WITH LEEK CHUTNEY,
CHARDONNAY AND CREAM 1,7

TIRADITO DE ZUCCHINE 
ZUCCHINI CARPACCIO, WHITE SESAME SEEDS, GINGER,
LESS SALT SOY AND HOT SESAME OIL 6,11

CAPRESE GOURMET
YELLOW AND RED CHERRY TOMATOES, BURRATA CHEESE,
BASIL, OIL AND BREAD CROUTONS 1,7

CEVICHE DI AVOCADO 
AVOCADO WITH CITRUS SAUCE, CUCUMBER, CHERRY TOMATOES
CORIANDER, RED ONION AND JALAPEÑO 6

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

SASHIMI PORTEÑO
FASSONA PIEMONTESE RAW TENDERLOIN MARINATED IN
SOY SAUCE, ORANGE PEEL AND DIJON MUSTARD 1,3,6,7,9


PATA NEGRA 5 JOTAS
PATA NEGRA: RAW SPANISH HAM – AGED 32 MONTHS

De Argentina A Italia

FUSILLONI ALLA PUTTANESCA
CHOPPED OLIVES, CAPERS, ANCHOVIES, TOMATO SAUCE,
JALAPEÑO, CORIANDER, PARSLEY AND GARLIC SCENT 1,4

RISOTTO GOURMET (ALMOST MILANESE)
SAFFRON RISOTTO CREAMED WITH SWEETBREADS 7

SPAGHETTI DI STAGIONE
COURGETTE CREAM WITH PUMPKIN FLOWERS,
BASIL, PINE NUTS, OIL AND CORIANDER 1,7

ARROZ VERDULERO 
WOK SAUTÉED RED RICE WITH EGGPLANTS,
COURGETTES, PEPPERS, LEEK, JACKDAWS, SOY,
SESAME OIL AND SESAME SEEDS 6,11

TAGLIATELLA CON RAGÙ DI ENTRAÑA
EGG PASTA WITH ENTRAÑA SAUCE AND
ARGENTINIAN EXTRA VIRGIN OLIVE OIL 1,3,7



Principales

BURGER PORTEÑO

ARGENTINIAN BEEF HAMBURGER WITH FRENCH FRIES

BIFE GOURMET

SIRLOIN STEAK, CHIMICURRI BUTTER,
ROASTED POTATOES AND ROSEMARY 7

NUESTRA TARTARE

FASSON BEEF TENDERLOIN WITH SEASONINGS,
CAPERS RED ONION, ANCHOVIES, MUSTARD,
TABASCO AND WORCHESTER SAUCE 4,9,7

SALMON COLORADO

SMOKED GRILLED SALMON SERVED
WITH SEASONAL VEGETABLES 4

TRIS DE LOMO ARGENTINO

THREE WAY ARGENTINIAN BLACK ANGUS FILLET WITH:
MALBEC REDUCTION, CHARDONNAY SAUCE AND
TRUFFLE SCENT, BACON AND PLUM CREAM 1,7,8

LOMO FOIE GRAS

ARGENTINIAN BEEF FILLET WITH FOIE GRAS,
BALSAMIC VINEGAR REDUCTION AND MASHED POTATO 1,7,13

de la Parrilla-from the Grill

CHORIZO

CHORIZO SAUSAGE – ONE PIECE 1

PECHUGAS SABORIZADAS

CHICKEN BREAST FLAVOURED WITH LEMON

PECHITO DE CERDO

CRUSTED PORK RIBS COOKED 6 HOURS AT LOW
TEMPERATURE WITH A BBQ CRUST 1

GALLETTO

GRILLED WHOLE BURGUNDY ROOSTER*

BIFE DE CHORIZO

ARGENTINIAN SIRLOIN

VACIO

THIN FLANK

ASADO DE TIRA

BLACK ANGUS RIBS

*AVAILABILITY MAY VARY DEPENDING ON MARKET



de la Parrilla-from the Grill

OJO DE BIFE/BIFE ANCHO

ARGENTINIAN BLACK ANGUS RIB EYE CUBE ROLL

ENTRAÑA FINA

BLACK ANGUS INTERCOSTAL CUT
500 GR. CA

ENTRAÑA DAL MONDO

BLACK ANGUS INTERCOSTAL CUT
CANADA / AMERICA / AUSTRALIA 350 GR. CA

ENTRAÑA DAL MONDO

BLACK ANGUS INTERCOSTAL CUT
800 GR. CA for two people

LOMO BUENOS AIRES

BLACK ANGUS TENDERLOIN 250 GR.

BIFE DE KOBE

WAGYU RIB EYE “JAPANESE” cat. A5

COSTILLAR EL PORTEÑO (4 HOURS)

SLOWLY COOKED BLACK ANGUS RIB WITH ASADOR

BIFE MILONGA

T-BONE STEAK

BIFE DE COSTILLA

BLACK ANGUS SIRLOIN WITH BONE

TOMAHAWK (FROM NATIVE AMERICANS)

BLACK ANGUS RIB EYE WITH BONE



Duo de Empanadas

AT YOUR CHOICE TWO STUFFED PASTRIES

GOURMET

ACCORDING TO THE CHEF'S IMAGINATION

CARNE

KNIFE-CUTTED ROASTBEEF 1,3

POLLO

HAND-FRAYED CHICKEN WITH BELL PEPPERS AND ONIONS 1,3

VERDURA

SPINACH, BECHAMEL SAUCE AND CHEESE 1,3,7,13

JAMON Y QUESO

COOKED HAM AND MOZZARELLA CHEESE 1,3,7

HUMITA

CORN CREAM AND MOZZARELLA CHEESE 1,3,7,13

Ensaladas-Salads

CAESAR SALAD

CHICKEN, LETTUCE, FRESH HERBS, BREAD, EGG
PARMESAN CHEESE, CAESAR SAUCE AND CORN 1,3,4,7

CECITA

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

Guarniciones

PURE DE CALABAZA

PUMPKIN PUREE 7

PURE DE PAPA

MASHED POTATO 7,13

INSALATINA ARGENTINA

TOMATO, ONION AND CUCUMBER

ENSALADA RUSA

POTATOES, CARROTS, PEAS, MAYONNAISE
AND BOILED EGG 3

PAPA PLOMO

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

PAPAS FRITAS

FRENCH FRIES

ENSALADA CRIOLLA

LETTUCE, ONIONS AND TOMATOES

ENSALADA CLÁSICA

ROCKET SALAD AND GRANA PADANO CHEESE 7

ZANAHORIA Y HUEVO

CARROTS AND BOILED EGG 3

ENSALADA VERDE

MIX OF GREEN LEAVES

VERDURAS GRILLADAS

ZUCCHINI, EGG PLANT, RADICCHIO,
TOMATO AND CORN

CHIMICHURRI

VINEGAR, OIL, SALT, GARLIC INFUSION, PARSLEY,
AJI MOLIDO, OREGANO AND PAPRIKA

CRIOLLA

VINEGAR, OIL, SALT, TOMATO AND ONION

PROVENZALE

VINEGAR, OIL, SALT, PARSLEY AND GARLIC



Postres-Dessert

TIRAMISU AL DULCE DE LECHE

MASCARPONE, SAVOIRARDI SOAKED IN SWEETED CAFFEE
WITH EGG, CREAM AND DULCE DE LECHE 1,3,7

SORBETE DE LIMON O MANDARINA

LEMON OR MANDARIN SORBET 7

FLAN CASERO DE VANILLA CON DULCE DE LECHE

VANILLA CRÉME CARAMEL 1,3,7

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

MIL HOJAS DE MANZANA

COOKED RED APPLES SERVED WITH SALTED CARAMEL SAUCE,
VANILLA ICE CREAM AND CARAMELIZED NUTS 7

DON PEDRO

VANILLA ICE CREAM DROWNED IN WHISKY WITH NUTS 3,7,13

LA MORENITA

FOUR LAYER CHOCOLATE CAKE 1,3,7

EL BOLSÓN

RASPBERRY ICE CREAM WITH WILD BERRIES
AND PRALINE 1,13

