

Platos Especial

TAGLIATELLA CON RAGÙ DI ENTRAÑA (ALLA CACCIATORA)

EGG PASTA TAGLIATELLA WITH ENTRAÑA SAUCE
AND ARGENTINIAN EXTRA VIRGIN OLIVE OIL 1,3,7,12

RISOTTO GOURMET

SAFFRON RISOTTO WITH CRISPY SWEETBREADS SAUTÉED
IN BUTTER AND LEMON, SERVED WITH A PARSLEY REDUCTION 7,9

PACCHERO DELLA REINA

PACCHERI WITH GUINEA FOWL RAGOUT AND BLACK TRUFFLE 1,7,9,12

Entradas-Starters

GRAN PLATEAU PORTEÑO

TASTING OF ALL OUR RAW MEAT 1,3,5,7,10

CEVICHE

FASSONA BEEF TENDERLOIN, LIME, MARINATED RED ONION, TOMATO,
JALAPEÑO, CORIANDER AND MALDON SALT CRYSTALS 6,7

SASHIMI PORTEÑO

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

SASHIMI PATO

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

TIRADITO DE ZUCCHINE

COURGETTES CARPACCIO, WHITE SESAME SEEDS, GINGER,
LESS SALT SOY AND HOT SESAME OIL 6,11

TARTARE DI POMODORO AFFUMICATO

TOMATO, CAPERS, MUSTARD BEANS,
LEMON AND SPROUTS, WITH OR WITHOUT ANCHOVIES 10

NUESTRA PROVOLETA

PROVOLA MELTED, INSPIRATION OF THE CHEF 7

CALDO FREDDO DI MANZO

GRILLED BONE MARROW WITH PIEMONTESE FASSONA MEAT 6,10

PATA NEGRA 5 JOTAS

PATA NEGRA: RAW SPANISH HAM – AGED 32 MONTHS 12

TOSTADO PORTEÑO

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

Guarniciones

PURE DE CALABAZA

PUMPKIN PUREE 7

PURE DE PAPA

MASHED POTATO 7,13

INSALATINA ARGENTINA

TOMATO, ONION AND CUCUMBER

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

ZANAHORIA Y HUEVO

CARROTS AND BOILED EGG 3

ENSALADA VERDE

MIX OF GREEN LEAVES

VERDURAS GRILLADAS

ZUCCHINI, EGG PLANT, RADISH RADICCHIO, TOMATO AND CORN

ANCORA CHOCLO

CORN COB WITH LIME BUTTER AND RED ONION CHUTNEY,
CHILI PEPPER AND PARMESAN FONDUE

our Sauces

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



de la Cocina-from the Kitchen

TARTARE ESPECIAL

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

UNA STRANA MILANESA ALLA NAPOLETANA

MILANESE BREADED BEEF, STUFFED WITH HAM AND
PROVOLETTA WITH PIZZAIOLA SAUCE

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

STRACOTTO DI GUANCIA DI MANZO

BEEF CHEEK AND HIS SAUCE, POTATO PUREE AND SAUTEED CHANTERLES

LOMO "ROSSINI"

ARGENTINE BEEF TENDERLOIN, FOIE GRAS, SAUTEED SPINACH
AND MEAT REDUCED SCENTED WITH BLACK TRUFFLE

BURGER PORTEÑO

ARGENTINIAN BEEF HAMBURGER WITH FRENCH FRIES

no solo Carne

SALMONE PORTEÑO

PLANKED SALMON ON BURNED PEPPER SAUCE
AND CRISPY VEGETABLES SCENTED WITH GINGER

VERDURAS SOHO

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

POKE GOURMET

BLACK RICE, FASSONA, EDAMAME, CUCUMBER MAYONNAISE,
DUO OF TOMATOES, MARINATED GINGER AND GUACAMOLE

de la Parrilla-from the Grill

VACIO

THIN FLANK

ASADO DE TIRA

CALF RIBS

OJO DE BIFE/BIFE ANCHO

ARGENTINIAN BLACK ANGUS CUBE ROLL

BIFE DE CHORIZO

ARGENTINIAN SIRLOIN

BEEF ENTRAÑA

BLACK ANGUS INTERCOSTAL CUT
800 GR. CA for two people

BEEF ENTRAÑA

BLACK ANGUS INTERCOSTAL CUT
350 GR. CA

ENTRAÑA FINA

BLACK ANGUS INTERCOSTAL CUT
500 GR. CA

BIFE MILONGA

RIB EYE WITH TENDERLOIN

LOMO BUENOS AIRES

ARGENTINIAN TENDERLOIN BEEF 300 GR.

COSTILLAR EL PORTEÑO

RIB-CUT ACROSS THE BONE

BIFE DE COSTILLA

BONE-IN BLACK ANGUS RIB EYE



de la Parrilla-from the Grill

BIFE DE KOBE
KOBE BEEF

TOMAHAWK
BLACK ANGUS RIB EYE WITH BONE

PECHUGAS SABORIZADAS
CHICKEN BREAST WITH LEMON AND HERBS

GALLETTO
GRILLED WHOLE ROOSTER

PECHITO DE CERDO
CRUSTED PORK RIBS WITH BARBECUE SAUCE 1

CHORIZO
CHORIZO SAUSAGE – ONE PIECE 1

Duo de Empanadas

AT YOUR CHOICE TWO STUFFED PASTRIES

CARNE
KNIFE-CUTTED ROASTBEEF 1,3

POLLO
HAND-FRAYED 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

OF THE DAY 1,3,7

Ensaladas-Salads

LA NOSTRA CAESAR
*CHICKEN, LETTUCE, CROUTONS, CHEESE,
BACON, TOMATO AND CAESAR DRESSING 1,3,4,7,10*

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*



Postres-Desserts

FLAN CASERO DE VANILLA CON DULCE DE LECHE

VANILLA CRÉME 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

SORBETE DE LIMON O MANDARINA

LEMON OR MANDARIN SORBET 7

EL BOLSÓN

RASPBERRY ICE CREAM WITH WILD BERRIES
AND PRALINE 1,13

LIME PIE

PIE CRUST FILLED WITH LIME CREAM AND
MERINGUE FLAMBE 1,3,7

LA MORENITA

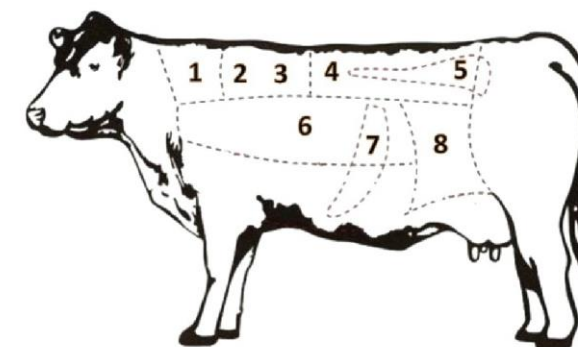
FOUR LAYER CHOCOLATE CAKE 1,3,7

CARRITO DE HELADOS

MIX OF ARTISANAL ICE CREAM ACCOMPANIED BY ITS SAUCES

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

