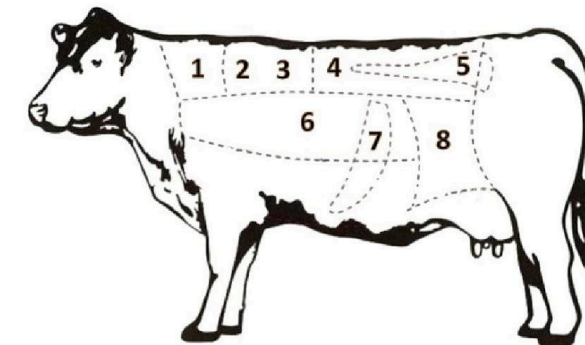


el sabor de la Cocina Argentina

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 service charge is € 5,00 each.



Entradas-Starters

MAR Y TIERRA

TOASTED BRIOCHE BREAD WITH FASSONA SAUCE, CAVIAR PEARLS AND QUAIL EGGS 1,3,4,7

TIRADITO DE AJI AMARILLO

KNIFE-CUTTED FASSONA OR TUNA FILLET, LIME SWEET AND SOUR VEGETABLES, SOUTH AMERICAN MINCED AND AJI AMARILLO CANCHA SAUCE

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

MOSAICO VEG

AVOCADO MOSAIC, SLIGHTLY SPICY WITH CUCUMBERS AND LIME SCENT

NUESTRA PROVOLETA

MELTED PROVOLA IN A PAN WITH BEATEN SPINACH, DEEP FRIED EGG AND TRUFFLE 7

CALDO FREDDO DI MANZO

GRILLED BONE MARROW AND PIEMONTESE FASSONA MEAT WITH SUMMER TRUFFLE AND ITS CONDIMENTS 6,10

PATA NEGRA 5 JOTAS

IBERIAN PORK HAM - AGED 32 MONTHS 12

ANNI '70

FASSONA FILLET CATALANA STYLE WITH APULIAN BURRATA TOMATO SAUCE AND CRUNCHY KATAIFY

Duo de Empanadas

AT YOUR CHOICE TWO STUFFED PASTRIES

CARNE

KNIFE-CUTTED ROASTBEEF 1,3

POLLO

HAND FRAYED CHICKEN 1

DEL GIORNO 1,3,7

FRIED EMPANADAS WITH CHEF'S FILLING

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 1,3,7

SORBETE DE LIMON O MANDARINA

LEMON OR MANDARIN SORBET 7

EL BOLSÓN

RASPBERRY ICE CREAM WITH WILD BERRIES AND PRALINE 1,13

LA MORENITA

FOUR LAYER CHOCOLATE CAKE 1,3,7

CARRITO DE HELADOS

MIX OF ARTISANAL ICE CREAM ACCOMPANIED BY ITS SAUCES

TIRAMISÙ AL DULCE DE LECHE



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

ENSALADA VERDE

MIX OF GREEN LEAVES

CHOCLO GOURMET

CORN COB GRILLED BAKED WITH SHISO AND BUTTER
SERVED WITH COOKING SAUCE

VERDURAS GRILLADAS

ZUCCHINI, EGG PLANT, RADISH RADICCHIO, TOMATO AND CORN

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

SPAGHETTO CACIO E PEPE, MORCILLA E CARCIOFI

ARTISAN SPAGHETTI WITH CACIO AND PEPPER
SPANISH MORCILLA COOKED AND FRIED ARTICHOKES

RISOTTO GOURMET

SAFFRON RISOTTO WITH CRUNCHY SWEETBREADS
AND PARSLEY REDUCTION

PACCHERO DEL MAR

PACCHERI WITH ROASTED OCTOPUS, OLIVES
CAPERS AND REGENERATED MOTHER CHIMICHURRI

TARTARE ESPECIAL

KNIFE-CUT FASSONA FILLET, QUAIL EGG,
BLACK TRUFFLE AND SPICES 3,4

TOMAHAWK DI VITELLO ALLA MILANESE

MILANESE VEAL WITH POTATOES PUREE
FLAVOURED WITH SAFFRON

TRIS DE LOMO ARGENTINO

ARGENTINIAN BEEF FILLET, RESTRICTED TO MALBEC
CHARDONNAY SAUCE AND TRUFFLE SCENT
CREAM OF BACON AND PLUM 1,8

BURGER PORTEÑO

ARGENTINIAN BEEF HAMBURGER WITH FRENCH FRIES

TONNO WOW

BLUEFIN TUNA PANZANELLA WITH TOMATO SAUCE AND LEGUI,
LEMON AND SPROUTS



VERDURAS SOHO

SAUTÉED VEGETABLE JULIENNE WITH SOY SAUCE 6,11

PULPO A LA PARRILLA

ROAST OCTOPUS, POTATO CREAM CREAMED WITH GREEN
AND BLACK OLIVE PUREE AND CRISPY CHIPS



De la Parrilla-from the Grill

VACIO

BLACK ANGUS THIN FLANK

ASADO DE TIRA

BLACK ANGUS RIBS AS ARGENTINIAN TRADITION

OJO DE BIFE/BIFE ANCHO

ARGENTINIAN BLACK ANGUS CUBE ROLL

BIFE DE CHORIZO

ARGENTINIAN SIRLOIN

BIG ENTRAÑA

BLACK ANGUS INTERCOSTAL CUT
800 GR. CA for two people

ENTRAÑA DAL MONDO

BLACK ANGUS INTERCOSTAL CUT
350 GR. CA (CANADA, AMERICA, AUSTRALIA)

ENTRAÑA FINA

BLACK ANGUS INTERCOSTAL CUT
500 GR. CA

BIFE MILONGA

BLACK ANGUS RIB WITH TENDERLOIN (AMERICA/ AUSTRALIA)

LOMO BUENOS AIRES

ARGENTINIAN TENDERLOIN BEEF 300 GR.

COSTILLAR EL PORTEÑO

VEAL RIBS CUT ALONG BONE SLOWLY
COOKED AT ASADOR (4 HOURS)

BIFE DE COSTILLA

BONE-IN BLACK ANGUS RIB EYE (AMERICA/ AUSTRALIA)

BIFE DE KOBE

RIB EYE STEAK DI WAGYU "JAPANESE" cat. A5

TOMAHAWK (DAI NATIVI AMERICANI)

CUBE ROLL OF BLACK ANGUS WITH BONE

de la Parrilla-from the Grill

PECHUGAS SABORIZADAS

CHICKEN BREAST WITH LEMON AND HERBS

GALLETTO

GRILLED WHOLE ROOSTER

PECHITO DE CERDO

PORK TIPS COOKED 8 HOURS AT LOW TEMPERATURE
WITH BBQ CRUST FINISHED IN PARRILLA 1

MOLLEJAS

COW GLANDS SWEETBREADS

CHORIZO

CHORIZO SAUSAGE – ONE PIECE

Ensaladas-Salads

LA NOSTRA CAESAR

CHICKEN, LATTUCE, CROUTONS, CHEESE,
BACON, TOMATO AND CAESAR DRESSING 1,3,4,7,10

ESTIVA

TRILOGY OF TOMATOES IN VARIOUS
CONSISTENCIES WITH BABY BASIL

NIZZARDA PORTEÑO

ROMAN SALAD, BOILED EGGS, CANTABRIAN ANCHOVIES,
CAPERS IN BLOOM AND TUNA

