

DINNER MENU

Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of food borne illness. Please advise us of any food allergies or specially diets.

COLD APPETIZERS

CAMARONES CON PALMITOS \$20

Shrimp cocktail and hearts of palm. House Argentine cocktail sauce.

TABLA DE QUESOS \$18

Artisan cheese board. Selection of cheeses, olives, and dried figs.

QUESOS Y FIAMBRES \$28

Charcuterie and cheese board. Prosciutto, soppressata, mortadella, artisan cheeses, dried figs, and olives.

MELON & PROSCIUTTO \$15

Melon balls wrapped in prosciutto.

HOT APPETIZERS

EMPANADAS ARGENTINAS

Beef \$5.00 | Chicken \$5.00 | Ham & Cheese \$5.00 | Spinach & Mozzarella \$5.00 | Mushroom & Cheese \$6.00 | Shrimp & Cheese \$6.00 • Argentinian handmade fried empanadas.

PATATAS BRAVAS \$11

Crispy rustic potatoes. Garlic, aioli, and chipotle sauce.

CHORIZO / MORCILLA \$8

Grilled Argentine sausage or blood sausage. Housemade and grilled.

MOLLEJAS A LA PROVENZAL \$19

Veal sweetbreads Provençal style. Sautéed with garlic and fresh parsley.

CHINCHULINES \$16

Argentine-style grilled beef chitterlings. Served with lemon and chimichurri.

PROVOLONE A LA PARRILLA \$16

Melted provolone cheese. Fresh tomatoes, olive oil, and oregano.

RABAS \$18

Crispy fried calamari. Jalapeño, marinara, and rose sauce.



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SALADS

ENSALADA DE LA CASA \$10

House salad. Romaine lettuce, cherry tomatoes, red onions, and house dressing.

ENSALADA DE RUCULA E PALTA \$17

Arugula and avocado salad. Baby arugula, avocado, hearts of palm, and house dressing.

ENSALADA DE HIGOS \$18

Figs and arugula salad. Baby arugula, dried figs, shaved almonds, goat cheese, and olive oil.

ENSALADA RUSA \$12

Potato salad. Potatoes, green peas, carrots, eggs, and mayonnaise.

CAPRESE \$15

Caprese salad. Fresh mozzarella, sliced tomatoes, oregano, basil, and olive oil.

SIDES

PAPAS FRITAS CASERAS \$8

Hand-cut fries.

PURÉ DE PAPAS \$8

Homemade mashed potatoes.

ARROZ BLANCO \$8

White rice.

PAPAS FRITAS PROVENZAL \$12

Fresh-cut fries. Garlic and parsley.

VEGETALES A LA PARRILLA \$16

Grilled seasonal vegetables.

CREMA AL CHAMPIGNON \$12

Mushrooms and onions. Sautéed in creamy wine reduction.

ROQUEFORT GRATINADO \$12

Blue cheese au gratin.

BROCCOLI / SPINACA \$11

Sautéed broccoli or spinach. Garlic and olive oil.



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FROM OUR GRILL

These entrees are served with your choice of French fries, mashed potatoes, house salad, or white rice.

PARRILLADA ARGENTINA PARA DOS \$73

Argentine classic mixed grill for two. Angus short rib, skirt steak, chicken breast, chorizo, and blood sausage. (Served with choice of two sides listed above) • Add Grilled Chinchulines +\$14.00 | Sweetbreads +\$15.00

ENTRAÑA \$40

10 oz. Angus skirt steak. Tender and full of flavor.

BIFE DE CHORIZO \$48

14 oz. Angus New York strip. Balanced marbling, bold flavor.

OJO DE BIFE \$54

14 oz. Angus ribeye steak. Well-marbled, deep, and robust flavor.

BIFE DE LOMO \$52

8 oz. Center cut Angus filet mignon. Lean and exceptionally tender.

PECHUGA DE POLLO \$23

Grilled chicken breast. Served with house chimichurri.

POLLO AL CHAMPIGNON \$33

Chicken breast with mushrooms. In a creamy Malbec wine reduction.

MILANESAS

Served with your choice of one side: French fries, mashed potatoes, house salad, or white rice.

MILANESA MALBEC \$24

Breaded Angus steak. Thinly sliced and lightly fried • Add A Caballo (Two Fried Eggs) +\$3.50 | A La Caprese (Melted Mozzarella, Sliced Tomatoes, Oregano & Basil) +\$3.50

SUPREMA MALBEC \$22

Breaded chicken breast. Boneless, lightly fried • Add A Caballo (Two Fried Eggs) +\$3.50 | A La Caprese (Melted Mozzarella, Sliced Tomatoes, Oregano & Basil) +\$3.50

FROM THE CHEF

STARTERS:



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BURRATA \$20

Fresh burrata filled with shredded mozzarella and cream, orange segments, smoked prosciutto, cherry tomatoes, toasted almonds, balsamic reduction and honey drizzle

BEET SALAD \$17

Steamed beets, boiled egg, feta cheese, sheered carrot, olive oil

SAUTÉED CALAMARI \$20

Garlic butter-sautéed calamari, white wine reduction and fresh lemon

SALMON TARTARE \$21

Fresh raw salmon with avocado, scallions, mango and seasoned rice, molded and finished with chipotle aioli and soy reduction

ENTREES:

BRAISED SHORT RIBS

Over garlic mashed potatoes \$39.00 | Over fettuccine with red sauce \$48.00 •
Slow-braised boneless short ribs, fall-apart tender

BACON - WRAPPED FILET MIGNON \$62

Served with Bordelaise sauce, patatas bravas and seasonal vegetables

LAMB CHOPS \$38

Pan-seared lamb chops, herb-crusted and finished with a fig reduction, rustic potatoes and seasonal vegetables

PREMIUM PORK CHOP \$37

Served with your choice of: garlic cream sauce, rustic potatoes and sautéed broccoli | or creamy wine reduction sauce, with sautéed mushroom and onion

FROM THE SEA

BRANZINO \$39

Branzino fillet. Sautéed in butter, garlic, and Chardonnay reduction. Served with white rice or mashed potatoes.

SALMON \$32

Grilled salmon with chimichurri. Served over a bed of spinach. Choice of white rice or mashed potatoes.



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MALBEC SEAFOOD PASTA \$39

Housemade fettuccine. Clams, mussels, calamari, and shrimp. Choice of white wine reduction or fresh tomato sauce • Add Gluten-Free Pasta +\$2.00

PAELLA \$39

Seafood paella. Saffron rice with clams, mussels, calamari, and shrimp.

COLA DE LANGOSTA \$32

South African lobster tail 4.5 oz. Grilled, served with butter sauce.

SURF & TURF \$79

Lobster tail and skirt steak. Grilled, with butter sauce, and sautéed vegetables.

HOMEMADE PASTA

Pasta served with your choice of: Argentine-style white cream sauce, fresh tomato sauce, or rose sauce.

ÑOCQUIS (ONLY ON THE 29 OF EACH MONTH) \$22

Homemade potato gnocchi. Eating gnocchi on the 29 of each month is an Argentine tradition (or some kind of superstition) for luck and prosperity!

RAVIOLIS \$22

Homemade ravioli. Ricotta or spinach and cheese.

FETTUCCHINE \$20

Homemade fettuccine.

GLUTEN-FREE FUSILLI \$20

Choice of fresh tomato or white wine sauce.

STARTERS

BURRATA \$20

Fresh burrata filled with shredded mozzarella and cream, orange segments, smoked prosciutto, cherry tomatoes, toasted almonds, balsamic reduction, and honey drizzle.

BEEF SALAD \$17

Steamed beets, boiled egg, feta cheese, sheered carrot, and olive oil.

SAUTÉED CALAMARI \$20

Garlic butter-sautéed calamari, white wine reduction, and fresh lemon.



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SALMON TARTARE \$21

Fresh raw salmon with avocado, scallions, mango, and seasoned rice, molded and finished with chipotle aioli and soy reduction.

ENTREES

BRAISED SHORT RIBS

Over Garlic Mashed Potatoes \$39.00 | Over Fettuccine with Red Sauce \$48.00 •
Slow-braised boneless short ribs, fall-apart tender.

BACON-WRAPPED FILET MIGNON \$62

Served with bordelaise sauce, patatas bravas, and seasonal vegetables.

LAMB CHOPS \$38

Pan-seared lamb chops, herb-crusted and finished with a fig reduction, rustic potatoes, and seasonal vegetables.

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Served with your choice of garlic cream sauce, rustic potatoes, and sautéed broccoli, or creamy wine reduction sauce, with sautéed mushroom and onion.



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