

APPETIZERS



Picada a la Maradona: Caramelized onions, Pesto sauce & Chevre cheese with a toasted French Baguette	\$9.95
Caprese: Fresh Buffalo Mozzarella cheese, sliced tomatoes, fresh basil, extra virgin olive oil & balsamic vinegar	\$9.95
Calamares Fritos: Baby Calamari, lightly fried, served with lemon, capers & roasted garlic aioli	\$9.95
Camarones al Ajillo: 6 large shrimp, sautéed in olive oil, garlic & Spanish paprika	\$9.95
Provoleta: Oven-baked provolone cheese with olive oil & oregano	\$9.25
Hongos al Ajillo: Fresh field mushrooms sautéed in olive oil, fresh garlic, white wine & parsley	\$8.95
Mollejas: Grilled Argentine sweetbreads	\$6.95
Chorizo: Argentine-style beef & pork sausage, mildly spicy	\$6.25
Morcilla: Argentine-style grilled seasoned blood sausage	\$5.95

EMPANADAS



The traditional Argentine tapa A lightly crusted, baked turnover with your choice of stuffing	\$2.75
Carne: Ground beef, onions, scallions, hard-boiled eggs, spices	
Pollo: Chicken breast, onions & spices	
Queso: Gouda cheese, onions, scallions, red crushed pepper	
Napolitana: Mozzarella cheese, tomatoes, ham & oregano	
Roquefort: Roquefort cheese & celery	
Espinaca: Spinach, onions & Parmesan	

SALADS



Completa: Mixed greens, tomatoes, shredded carrots, boiled potatoes, beets, hard-boiled eggs, red onions, hearts of palm, cucumbers, bell peppers, olives & Chevre cheese in our house dressing	\$10.50
Pampas: Romaine lettuce, baby spinach, celery, Roquefort & caramelized walnuts in our own house dressing	\$10.50
Mixta: Mixed greens, Romaine lettuce, tomatoes & red onions in our house dressing	\$6.95

DE LA COCINA



All kitchen entrees served with your choice of rice, Argentine fries, vegetables or roasted garlic mashed potatoes. Substitute the above for a side salad or creamy potatoes for \$1.00

Lomo Relleno Pampas: A Pampas Staple! Cut of natural imported Filet mignon, wrapped with bacon, stuffed with blue cheese, sage, hazelnuts & cream cheese. Topped with a whiskey peppercorn sauce
6 oz. / **\$24.95** 10 oz. / **\$31.95**

Lomo a la Pimienta con Papas a la Crema: Medallions of imported natural Filet Mignon, seared with black cracked pepper & finished in a delicate Chardonnay Cream sauce, served with creamy potatoes
\$24.95

Lomo con Hongos: Medallions of imported natural Filet Mignon, sautéed with Madeira wine & wild mushrooms
\$24.95

Churrasco a la Madeira: A Grilled New York strip steak topped with Madeira Wine & mushroom sauce
\$23.95

Entrana Roquefort: USDA choice Skirt Steak strips topped with a delicious Roquefort cream sauce
\$22.95

Milanesa a la Napolitana: Chicken or beef milanesa baked with fresh tomato Sauce & Mozzarella cheese
\$18.95

Milanesa de Carne: Top Round Steak, pounded thin, breaded with a garlic herb Accent & lightly fried
\$17.95

Milanesa de Pollo: Chicken breast, pounded thin, breaded with a garlic herb Accent & lightly fried
\$17.95

Pollo a la Marsala: Grilled chicken breast topped with a Marsala wine & & wild Mushroom cream sauce
\$20.95

PASTAS



Pasta de Pollo al Ajo: Grilled chicken breast with spaghetti pasta, red & green Peppers, onions, mushrooms & fresh garlic in a cream sauce
\$17.95

Pasta a la Riojana: Fresh fettuccini pasta served with wild mushrooms, fresh Spinach & homemade pesto sauce
\$17.95

DE LA PARRILLA



Grass-fed imported 100% natural prime Angus beef, free of hormones & antibiotics
Free-range poultry & fresh seafood grilled to perfection & served with your choice of rice,
Argentine fries, vegetables or roasted garlic mashed potatoes
Substitute any of the above for a side salad or creamy potatoes for \$1.00

Bife de Lomo: Cut of imported natural organic Filet Mignon

6 oz. / **\$19.95**

8 oz. / **\$23.95**

10 oz. / **\$27.95**

12 oz. / **\$32.95**

New Zealand Rack of Lamb: Imported Rack of Lamb marinated in herbs & grilled to perfection, Served with a green peppercorn-rosemary sauce **\$26.95**

Especial de Mar y Tierra: Our own Surf & Turf. Grilled pieces of Skirt steak, Atlantic Salmon & sautéed shrimp in a orange-rosemary herb sauce **\$26.95**

Bife Ancho: 12 oz. Natural imported Rib Eye steak. A favorite among connoisseurs! **\$24.95**

Bife de Chorizo: 10 oz. Of natural imported Angus New York Strip Steak **\$22.95**

Entrana: 12 oz. USDA Choice Skirt steak **\$20.95**

Vacio: A 12 oz. Cut of natural imported choice of Prime Beef loin **\$20.95**

Pechuguita Grillada: Boneless, skinless herb marinated chicken breast which is grilled to perfection **\$16.95**

Parrillada Buenos Aires: "FOR TWO" Pechuguita Grillada, Entrana, one Chorizo, one Morcilla & Short Ribs served with a whiskey peppercorn sauce on the side & choice of 2 sides **\$55.95**

Parrillada Pampas: "FOR TWO" served at your table Argentinian style, mixed grill of Vacio, Short Ribs, Chorizo & sweetbreads with choice of 2 sides **\$49.95**

Fresh Fish of the Day: Ask your server for today's selection