



Argentine dining  
Established 2001



## Starters

### EMPANADA 4

choice of beef, chicken, ham & cheese, spinach & cheese, corn & cheese

### BREAD SERVICE 7

warm, petite French bread basket. butter.

### BRIOCHE \* GF 20

3 savory grilled kabobs in your choice of chicken with grilled veggies, beef with grilled veggies  
shrimp with grilled veggies  
vegetarian assortment of seasonal veggies  
served with chimichurri & salsa criolla

### PROVOLETA V 16

provolone cheese oven baked with oregano and roasted red peppers, served with warm bread

### CEVICHE \* 22

Fresh fish of the week, lime, red onion, bell peppers, cilantro & leche de Tigre. served with great for 2.

### CHORIZO TRIO \* GF 20

Argentine style chorizo made in house on the grill, traditional chorizo, Serrano pepper chorizo & morcilla (blood sausage), served with chimichurri & salsa criolla

### MOLLEJAS \* GF 18

Grilled beef sweet breads slices served with tomato & onion.

### \*PAPAS FRITAS Y HUEVO V 12

An Argentine classic, french fries topped with 2 over easy eggs.

## Main

### ASADITO \* GF 50

Recommended for 2. Grilled vacio (flap), asado de tira (short rib) chorizo, and mollejas, served with ensalada rustica.

### MILANESA CENA 27

Breaded steak, or chicken breast, served with ensalada rustica.  
caballo (2 fried eggs)  
napolitana (pomarolo, ham & cheese)

### BERENJENA CENA V 26

A vegetarian lasagna, eggplant, spinach & mozzarella lasagna, served in a tomato cream sauce, with toasted bread.

## Sides

### ENSALADA RUSTICA 7

Tomato, onion, olive oil, red wine vinegar, oregano, salt, pepper.

### FRIES 7

### SWEET POTATO FRIES 7

### GRILLED JALAPEÑOS 6

### 2 FRIED EGG 3

## Sandwiches

### MILANESA 19

Breaded beef or chicken, lettuce, tomato, onion & salsa golf, served with fries.

### SUPREMA NAPOLITANA 20

Breaded chicken breast, topped with ham & cheese & homemade pomodoro sauce on French bread. served with fries.

### CHORIPAN \* 18

Grilled homemade Argentine sausage, onion, and chimichurri. served with fries.

### SPICY CHORIPAN \* 18

Grilled homemade sausage filled with Serrano peppers, onion, lettuce & chimichurri, served with fries.

### MOLLE-PAN 18

Grilled sweetbreads marinated in lemon & chimichurri, lettuce, tomato, onions. Served with sweet potato fries.  
Add grilled jalapeños \$6

### LOMITO \* 19

Grilled thin sliced filet mignon, lettuce, tomato, onion, & salsa golf.  
Served with fries  
COMPLETO:  
over easy egg + mozzarella \$20

### GRILLED CHICKEN \* 19

Grilled chicken breast, lettuce, onion, tomato, & cilantro mayo, on ciabatta. Served with fries

### CHEESE BURGER \* 18

Smashed grilled patty, lettuce, tomato, grilled onion, chimichurri mayo.  
Served with fries.  
Add egg + \$1

### VEGGIE BURGER 18

beyond burger patty, lettuce, tomato, grilled onion, chimichurri mayo.  
Served with sweet potato fries.  
Add cheese \$2  
Add egg \$1

## Dessert

### ALFAJOR 8

### MIL HOJAS 8

### FLAN 8

### CHOCOLATE CAKE 8

### TORTA DE VAINILLA Y COCO 8

### DESSERT TRIO 15

3 bite size desserts

\* Notice to Consumer

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know of any allergies to take the necessary precautions to serve you. Do know we have the following allergens in house and they might come in contact with: Milk, Egg, Fish, Tree Nuts, Peanuts, Shellfish, Wheat, and Soy.

Prices are subject to change at anytime without notice. parties of 6 or more will inquire a 20% gratuity fee. Reservations are only held for 15 minutes passed the time and we will only seat full parties.

# Cocktails



## Mojito REG 13 FLAVORS 14

Dark Rum, Muddled Lime, Mint, Sugar

FLAVORS : Coconut, Cucumber, Jalapeño, Pineapple, Passion Fruit, Mango, Mixed berry, Watermelon.

## Margarita REG 13 FLAVORS 14

Tequila, Triple Sec, Lime Juice, Agave Nectar + Salt Rim

FLAVORS: Coconut, Cucumber, Jalapeño, Mango, Mixed Berry, Pineapple, Passion Fruit, Watermelon

## Caipirinha REG 13 FLAVORS 14

Cachaça, Muddled Lime, Sugar, Soda Water

FLAVORS: Coconut, Cucumber, Jalapeno, Mango, Mixed Berry, Pineapple, Passionfruit, Watermelon

## Mules 13

Lime Juice , Ginger Beer, Splash of Bitters +

CHOOSE ONE: Oaxacan (Mezcal)

Moscow (Vodka)

Kentucky (Bourbon)

## Berry French 75 13

Berry Gin, Lemon Juice, topped w/ Sparkling Wine

## CoCotazo 13

Bourbon, Muddled Orange, Coco Cream, Ginger Beer

## Palomo 13

Tequila, Muddled Jalapeño, Orange, Lime, Lemon, Ruby Red Grapefruit

Juice, Splash of Squirt

Chamoy + Chile Salt Rim

## El Chato 13

Mezcal, Vegan Horchata Liqueur 43, Muddled Lime, Agave Nectar

## El Torito 13

Mezcal, Tamarindo Syrup, Muddled Lime, Hot Sauce

Chamoy + Chili Salt Rim

## La Tigresa 14

Vodka , Lychee Liqueur, Muddled Lemon + Watermelon, Lychee Nectar,

Served Up

## La Negra 13

Blueberry Vodka, Raspberry Rum, Muddled Lime, Lemon, Simple Syrup,

Mixed Berry Puree, Served Up

## PoPozão 13

Cachaça, Ancho Reyes Liqueur, Lime Juice, Coco Cream, Served Up

## Que Carajos! 14

Tequila, Licor 43, Kahlua, Espresso Cold Brew, Served Up

## Buenos Aires de Noche 15

Rye Bourbon, Fernet, Orange Bitters, Simple Syrup. Served w/ Large

Rock + Garnished w/ Black Cherry

## Old Skool 15

Bourbon, Bitters, Sugar Cube. Served w/ Large Rock + Garnished w/

Black Cherry + Orange Peel

## El Rey 15

Abasolo Ancestral Corn Mexican Whiskey, Cocoa Bitters, Sugar Cube,

Served w/ Large Rock, + Garnished w/ Black Cherry + Orange Peel

# Beers

Medalla Light 10oz 4 / BUCKET 6 BEERS 24

Tecate 16oz can 9 / BUCKET 5 BEERS 35

Quilmes 6 / BUCKET 5 BEERS 30

Corona 6 / BUCKET 5 BEERS 30

Stella 6 / BUCKET 5 BEERS 30

Temperance Escapist IPA 6

Maplewood Pulaski Pils 16oz 9

Topo Chico Hard Seltzer 7

FLAVORS : Lemon Lime, Mango, Piña, Strawberry Guava

Uncle John's Apple Blueberry Hard Cider 16 oz 9

J.K.'s Scrumpy Farmhouse Organic Hard Cider 16 oz 9

## MICHELADA 12

Zesty Tomato Juice, Muddled Lime, Hot Sauce + Spicy Salt Rim

Delirium Tremens 13

# Wines

## White wine

Skyfall Vineyard 10/45

Chardonnay (Washington State, U.S.A.)

Fernlands 10/45

Sauvignon Blanc (NZ)

## Red wine

Las Lajas 10/45

Malbec (Arg)

Maal Biolento 14/58

Malbec 2019 (Arg)

Fabre + Montmayou 12/50

Malbec (Arg)

Tinto Negro 10/45

Cabernet Franc (Arg)

Piattelli Malbec 14/58

Malbec Reserve (Arg)

Fabre Montmayou 12/50

Cab Franc (Arg.)

Alma Negra Blend 14/58

Red Blend (Arg)

## Sparkling wine

Cava Conde De Haro 12/50

Clasico Brut

molletto 12

Mini Prosecco Doc Treviso Extra

Dry Bottle

Reginato 12/50

Rose de Malbec Sparkling (ARG)

## Rosé

Fabre Montmayou 12/50

Rose de Malbec (ARG)

SANGRIA WHITE OR RED 12/35

Soft drinks \$4

virgin mojito 6

inka cola 4

peruvian soda

fresh lemonade 6

assorted flavors

red bull 6

guarana 4

brazilian soda