

CEVICHEs

Fresh seafood marinated in citrus juices and fresh herbs

Shrimps and Scallop Caramelized Sweet Potato Served with Sweet "Tiger Milk" Dressing	158
Salmon Diced Salmon, Red Onion, Grilled Corn Served with Spicy "Tiger Milk" Dressing	158
Tuna Avocado, Red Chili Served with Coriander "Tiger Milk" Dressing	158

Tasting of 3 Ceviches	258
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EMPANADAS

Traditional Argentine savory pasties stuffed with a variety of fillings

"Carne" Grounded Beef, Onions and Olives	68
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"Pollo" Grilled Chicken, Roasted Onion, Cream and Spring Onion	68
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V "Capresse" Cheese, Dried Tomato, Basil Leaves and Pesto Sauce	68
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Selection of Empanadas	178
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ENTRADAS

Selection of starters Argentinian style

P Chorizo Sausages Grilled Argentinian Pork Sausages with Chimichurri Sauce	118
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P Salchicha Parrillera Thin Pork Sausage Served with Traditional Argentinian Sauce	98
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P Morcilla Sausage Argentinian Blood Sausage	68
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P Sausage Platter Chorizo, Morcilla and Salchicha Parrillera	168
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V Supreme Provoleta Melted Provolone Cheese with Roasted Onion, Cherry Tomatoes and Rocket Salad	158
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"Lomo" Steak Tartar Fillet, Soya Soy and Cornichons Served with Crostini's	198
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Grilled Prawns Argentinian Prawns with Confit Garlic Aioli	198
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P Picada Selection Cured Meats and Cheeses with Marinade Olives	148
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V Daily Soup Home Made Soup	68
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ENSALADAS

A choice of crisp and tasty salads

P Caesar Salad Egg, Bacon, White Sardine and Parmesan Cheese Served with Classic Caesar Dressing	138
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GF Grilled Squid Salad Char Grilled Calamari, Garlic Aioli, Avocado and Mix Lettuce	148
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V/GF Garden Salad Field Greens, Red Onion, Cherry Tomatoes, Red Radish with Red Wine Vinegar Dressing	128
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Burrata Fresh Basil Pesto, Smoked Salmon, Cherry Tomatoes, and Focaccia Bread	158
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GF CARNES

Only the highest quality meats are selected coming directly from Argentina and are served alongside our 6 traditional sauces

Ribeye Ojo de Bife	14 oz / 400 grs	378
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Fillet Lomo	10 oz / 280 grs 8 oz / 230 grs	358 298
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Sirloin Bife de Chorizo	14 oz / 400 grs 12 oz / 340 grs	348 298
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Skirt Steak Entraña	12 oz / 340 grs	298
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Rump Steak Picanha	14 oz / 400 grs	298
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Gaucho Platter (Serves 2) Rump Steak, Fillet and Skirt	19 oz / 540 grs	548
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Bone-in Sirloin Bife de Chorizo con Hueso	24 oz / 700 grs	698
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Bone-in Ribeye (Serves 2) Ojo de Bife con Hueso	35 oz / 1000 grs	1098
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T-bone (Serves 2) Bife de Costilla con Lomo	35 oz / 1000 grs	1098
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Chimichurri Butter	Add to Any Steak	18
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"A Caballo" Sunny Side Up Organic Egg on Top		38
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PARRILLA

Succulent meat and fish cooked on the barbeque grill over the flames

P Gran Parrillada (Serves 2) Choice of One Steak (Lamb Chump, Fillet, Rump or Sirloin) With Mixed Grill Skirt Steak, Chorizo, Morcilla and Salchicha Parrillera		598
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GF Lamb Chump Steak Australian Lamb Rump, Herbs Marination		298
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GF Braised Short Ribs Slow Cook 24 Hours Served with Roasted Garlic		598
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Roasted Chicken Slow Cook Chicken in Lemon Marinade Served with Mashed Potato and Citrus Sauce		198
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GF Grilled Salmon Clams, Roasted Green Zucchini, Baby Asparagus Served with a White Sauce		258
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PASTAS

Traditional pasta prepared Argentinian style

Sea Food Fettuccinni Prawns, Clams, Red Onion and White Sauce		198
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V Potato Gnocchi Black Truffle Cream, Confit Cherry Tomato, Parmesan		198
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Spinach and Ricotta Cheese Ravioli Pulled Beef, Olives and Capers in Tomato Sauce		198
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GUARNICIONES

Traditional Argentinian side dishes

GF Mixed Salad		68
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GF Sautéed Mix Fresh Vegetables		68
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V Mix Roasted Sweet Potato with Rosemary Butter		68
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V Humita "Spiced Creamed Corn"		68
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V Mix Sautéed Mushrooms, Herbs and Garlic Butter		68
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V Parmesan Creamed Spinach		68
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V Skinny Fries "Chimichurri", Dry Oregano, Chilli Lakes and Cheese		68
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V Mashed Potato with Caramelized Onion		68
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V "Truffle Fries", Black Truffle and Parmesan Cheese		98
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