

CEVICHEs

Fresh seafood marinated in citrus juice and herbs

Seasonal Fresh Mollusk Ceviche	148
Scallop, octopus, shrimp, shaved red onion, lime vinaigrette	
Poached Shrimp Ceviche	148
Poached shrimp, aji amarillo sauce, fresh papaya and radish	
Duet of Ceviches	178

EMPANADAS

Traditional Argentine savoury pasties stuffed with variety of fillings

"Carne" Spiced minced beef, onion and olive	68
"Pollo" Grilled chicken, roasted onion, fresh oregano	68
"Vegetal" Seasonal vegetables, provolone cheese	68
P "Morcilla" Pork blood sausage, chilli and potato	68
Basket Of Assorted Empanadas	258

ENTRADAS

Selection of starters in Argentinian style

P Chorizo Sausages	98
Grilled Argentine beef and pork sausage with chimichurri	
P Salchicha Parrillera	108
Thin pork sausage with fresh horseradish and onion	
P Morcilla	88
Argentine pork blood sausage with salsa griolla	
P Sausage Platter	198
Chorizo, salchicha parrillera and morcilla	
Provoleta	128
Melted provolone cheese with garlic sourdough toast	
Argentinian Steak Tartare	138
Red pepper aioli with garlic bread and dry olive	
P "PICADA" Assorted Artisanal Cured Meat and Cheese	148
Home made pickles	
Chefs Seasonal Daily Soup	68

ENSALADAS

Choice of salads

P Caesar Salad	118
Egg, smoked bacon, white anchovies and parmesan	
GF Calamari Salad	148
Grilled squid, field green green, avocado and garlic aioli	
GF Garden Salad	118
Field greens, onion and tomatoes, red wine vinaigrette	
V Burrata	128
Soft artisan cheese with fresh thyme and fermented yoghurt bread	

GF CARNES

All our beef specially imported from Argentina

Ribeye	14 oz / 400 grs	378
Bife de Ancho		
Tenderloin	10 oz / 280 grs	368
Bife de Lomo		
Sirloin	14 oz / 400 grs	358
Bife de Chorizo	12 oz / 340 grs	288
Rump	14 oz / 400 grs	298
Picanha		
Flank	14oz / 400 grs	298
Tapita de Asado		
Tirita de Asado	15oz / 440 grs	468
T-Bone	35oz / 1000 grs	958
Bone in Ribeye	30oz / 850 grs	888

SIDE GRILL/ PLATO PRINCIPAL

P Tango Asado	658
Rump, Tirita de asado, Flank	
Chorizo, Morcilla, Salchicha	
Parrillera	
Lamb Asado	568
Herb crusted 8 hours slow cooked lamb rack & lamb chump	
GF Stuffed Roasted Coquillettes Chicken	228
Fresh seasonal herbs and butter	

PASTAS

P/GF HOTPOT Fresh New Zeland Shellfish	218
Wild prawn, clams, mussels in fish broth	
V Ricotta and Porcini Mushroom Tortellini	198
Black truffle and parmesan cream sauce	
Fettucine Ragù	198
Pulled beef, olive, capers and red wine bordelaise	

GUARNICIONES

Classic and Argentine style side dishes

GF Mixed Salad	68
GF Seasonal Mix Vegetables	68
V Sweet Potato Fries, Cajun Seasoning	68
V Parmesan Creamed Spinach	68
V "Humita" Spiced Creamy Corn	68
V Black Truffle Mash Potato	78
V Black Truffle and Parmesan Skinny Fries	78
V Pesto Gnocchi	68

ADD ON

Chimichurri Butter	18
"A Caballo" Sunny Side Egg	38
"Surf n Turf" Grilled Prawn	58