



Dinner Menu

Starters

- Provoleta** - Grilled provolone cheese with oregano & extra virgin olive oil.....\$9
- Caracoles** - Broiled snails in a light butter and garlic sauce.....\$10
- Mollejas al Brandy** - Crispy beef sweetbread in a creamy brandy sauce.....\$11
- Fried Calamari** - Fresh squid, lightly floured & deep fried served a zesty chipotle sauce.....\$18
- Tablita** - Provolone, fresh mozzarella, manchengo, prosciutto, salame, mortadella and olives.....\$25
- Camarones al Ajillo** - Grilled shrimp sautéed with lemon and garlic sauce.....\$18
- Sopa de Zapallo** - Butternut squash.....\$8
- Empanadas** (2 per order).....\$10
- Clásica - Traditional beef pastry turnover
 - Malbec - Braised beef in Malbec sauce
 - Pollo - Slow cooked shredded chicken with onions and red peppers
 - Queso - Provolone cheese, oregano and olive oil
 - Capresse - Fresh mozzarella, tomato and basil
 - Espinaca - Spinach shallot and spices
 - Jamon & Queso - Ham and Cheese
 - Camaron - Shrimp, red peppers, onions & spices

Salads

- Capresse** - Basil, tomato & mozzarella.....\$10
- Rúcula** - Arugula, red onions & parmesan cheese...\$9
- Heart of Palm** - Arugula, tomatoes, avocado and a dash of tangy salsa gulf.....\$11
- Quinoa** - Parsley, cilantro, red peppers, cherry tomatoes and red beets.....\$9

(Add chicken \$6.00, Add steak or shrimp.....\$10.00)

Pasta

- Tallarines** - Spaghetti with tomato or pesto\$18
- Ravioles** - Choice of cheese or spinach ravioli in a creamy tomato or pesto sauce.....\$18
- Ñoquis** - Potato dumpling with a choice pesto or light tomato sauce.....\$18
- Seafood Pasta** - Shrimp & calamari in a creamy white wine and lemon sauce.....\$30

Entrees

- Pechuga de Polló** - Grilled chicken breast.....\$17
- Polló Asado** - Half semi-boned roasted chicken with lemon and fresh herbs.....\$22
- Polló al Champignon** - Grilled chicken breast sautéed in a creamy, mushroom sauce.....\$22
- Polló al Limón** - Chicken breast baked in a lemon, white wine sauce & fresh sautéed spinach.....\$22
- Hamburger** - Angus patty topped with a slice of tomato, lettuce & red onion.....\$15
- Milanesa** - Breaded chicken or steak\$20
- Milanesa al Caballo** - served with 2 eggs\$24
- Milanesa a la Napolitana** - Topped with tomato sauce, country ham and cheese.....\$24
- Salmon** - Pan seared in a citrus sauce.....\$25
- Churrasco** - Grilled skirt steak.....\$40
- Bife Ancho** - 14 oz Rib-eye steak.....\$42
- Bife de Chorizo** - 14 oz. New York steak.....\$40
- Filet Mignon** - Served with roasted garlic, mashed potatoes and grilled shrimp.....\$45
- Parrillada for Two** - skirt steak, short ribs, chorizo, morcilla & mollejas(2 sides).....\$75
- Super Parrillada for Six** - skirt steak, short ribs, chicken, shrimp, chorizo, morcilla, mollejas(6 sides).\$210
- (Choice of salad, mashed potatoes, potato salad, grilled veggies, quinoa salad or French or sweet potato fries)