



Starters

Boquerón and pickled pincho.	2,50€
Anchovy and pickled pincho.	3,00€
Boquerón and anchovy pairing.	5,00€
Hand-cut Beef Empanada with Lljua Sauce..	7,00€
Empanada of fugazzeta with Lljua Sauce.	7,00€
Argentinian Blood Sausage with Tender Onion and Leek.	6,00€
Creole Chorizo.	7,00€
Grilled Cow's Milk Provolone.	9,00€
Pastrami Grilled Bikini with spun cheese.	12,00€
Angus Beef Heart Sweetbreads.	16,00€
Grilled Artichokes.	16,00€
Cheese board with quince and caramelised nuts.	18,00€
+30 Days Aged Picanha Carpaccio.	18,00€
Puerto Madryn Wood-fired Prawns.	19,00€
Acorn - Fed Iberian Ham with crystal bread and grated tomato.	29,00€

Salads

Peppery watercress and parmesan salad with lemon and rosemary vinaigrette.	10,00€
Argentinian Mixed Salad, with Dijon mustard vinaigrette	13,00€
Tomatoe´sseason, and red onion salad with origan.	13,00€
Spinach Salad, pears, gorgonzola, pancetta, caramelized walnuts with merkén,	14,00€
seasonal fresh mushrooms, with Dijon mustard vinaigrette.	16,00€
Duck confit escabeche with canónigos, carrots and toasted pistachios.	16,00€
Burrata cheese salad with fresh grapes, toasted almonds and serrano ham.	16,00€

Grilled Vegetables

Ash-roasted Sweet Potato.	7,00€
Clay Oven-roasted Red Pepper with Fried Egg.	7,00€
Leek and Tender Onion.	8,00€
Pink Tomato.	8,00€
Grilled oyster mushroom with herbs sauce..	11,00€
Char - grilled asparagus served with a rich fried egg mayonnaise.	15,00€



Chef's Specialties

Baked gnocchi alla scarparo topped with parmesan cheese.	16,00€
Meatballs in mama Barbara's tuco sauce with smoked mashed potatoes.	18,00€
Tortellini de ricotta y espinaca, con mantequilla y salvia.	18,00€
Half Deboned Marinated Grilled Chicken.	20,00€
Grilled iberian pork ribs smothered in our signature BBQ sauce.	22,00€
Bone-in Veal Tenderloin Milanese.	29,00€
Napolitana Veal Tenderloin Milanese. Tomato sauce, confit cherry tomatoes, and buffalo burrata.	39,00€
Grilled octopus with smoked potatoe puree and extra virgen oliva oil with "de la vera" paprika.	39,00€
Fresh market fish grilled to perfection.	S/M

Cross Grill

Whole Flank Steak. A distinctive cut known for its tenderness and juiciness, slow-cooked over wood fire for more than 2 hours.	49€/Kg
Center-cut Beef Short Ribs. A signature cut of Argentinian grills, slow-cooked over wood fire for more than 3 hour.	59€/Kg

Grilled Meats

Steer Tenderloin, Aberdeen Angus (Argentina)	35€/350g
Skirt Steak, Aberdeen Angus (Argentina)	29€/300g
Ribeye, Aberdeen Angus (Argentina)	39€/350g
Sirloin Steak, Aberdeen Angus (Argentina)	41€/250g

Aged Meats

Aged Tomahawk Steak of 30 days, Simmenthal (Germany).	89€/Kg
Basque-style Rib Steak, Charolais (Spain).	85€/Kg
Aged Rib Steak of 30 days, Holstein (Poland).	89€/Kg
Aged Rib Steak of 30 days, Turina (Portugal).	95€/Kg
Aged Prime Rib of 20 days, Retinta (Spain).	96€/Kg
Aged Prime Rib of 40 days, Simmenthal (Netherlands).	115€/Kg

Side Dishes

Smoked Potato Mash.	5,00€
Ceferino French Fries.	5,00€
Fried Cassava with Tender Onion.	6,00€
Traditional spanish Padrón peppers.	6,00€