

## TRADICIONALES

ARGENTINE SHARED PLATES

<b>EMPANADA DE ESPINACA</b>	<i>Savory Pastry, Swiss Chard, Sardo Cheese, Roasted Onions</i>	10
<b>EMPANADA TUCUMANA</b>	<i>Savory Pastry, Braised Wagyu Beef Belly, Smoked Chile</i>	11
<b>ENSALADA DE ARUGULA</b>	<i>Baby Arugula, Lemon, Reggiano, Fig Emulsion</i>	12
<b>MORRONES</b>	<i>Roasted Red Peppers, Whipped Eggplant, Anchovies</i>	9
<b>REMOLACHAS</b>	<i>Ember Roasted Beets, Black Olive, Orange Coriander Vinaigrette</i>	9
<b>LENGUA A LA VINAGRETA</b>	<i>Pickled Smoked Veal Tongue, Grape Mustard, Pomegranate</i>	9
<b>CARPACCIO DE PULPO</b>	<i>Braised Octopus, Tomato Escabeche Malbec Chips</i>	11
<b>QUESO</b>	<i>Selection of European &amp; Argentine Cheese</i>	15/22

## ASADO

HOUSE MADE SAUSAGES

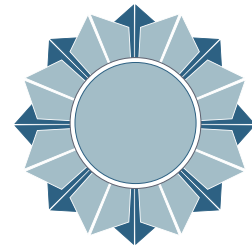
<b>CHORIZO GAUCHO</b>	<i>Beef &amp; Pork Sausage</i>	8
<b>CHORIZO CON QUESO</b>	<i>Provoleta-Stuffed Pork Sausage</i>	8
<b>MORCILLA</b>	<i>Blood Sausage, Pine Nuts, Raisins</i>	7
<b>MOLLEJAS</b>	<i>Veal Sweetbreads</i>	16
<b>ASADO MIXTO</b>	<i>A Selection of Grilled Meats with Charred Scallions</i>	22

## CHEF'S TASTING

<b>TRADICIONAL</b>	55/pp
<i>A tour through the eyes of our chef of the flavors of Argentina. A selection of small plates and wood grilled domestic meats.</i>	
<b>LA PARRILLA</b>	75/pp
<i>An inspired recreation of the complete parrilla experience, including traditional Argentine specialties and grass fed meats.</i>	
<b>WINE PAIRING</b>	35 / 50
<i>Enhance your parrilla experience with expertly crafted wine pairings featuring a unique selection of South American wines.</i>	

## PASTA

<b>SORRENTINO</b>	<i>House Made Ham &amp; Cheese Ravioli, Reggiano Cream</i>	16
<b>NOQUI CON HONGOS</b>	<i>Sardo Gnocchi, Smoked Pine Nut Escabeche, Pea Tendrils, Wood Grilled Mushrooms</i>	18
<b>SAFFRON TAGLIERINI</b>	<i>Seafood Pasta, Cockles, Rock Shrimp, Grilled Lemon, Bottarga</i>	21



18% Gratuity will be added to parties of six or more

## DESDE LA PARRILLA

### ARGENTINE

<b>BIFE DE CHORIZO (RIBEYE) 12 oz</b>	42	<b>PICANHA (RUMP) 10 oz</b>	46
<i>Estancia Grass Fed Beef, Uruguay</i>		<i>Darling Downs Wagyu, Australia</i>	
<b>FILETE (TENDERLOIN) 10 oz</b>	45		
<i>Estancia Grass Fed Beef, Uruguay</i>			

### DOMESTIC

<b>FLAT IRON 8 oz</b>	25	<b>DOUBLE CUT LAMB CHOPS</b>	46
<i>Creekstone Farms</i>		<i>Pioneer Ranch, Colorado</i>	
<b>HANGER STEAK 10 oz</b>	28	<b>ORGANIC HALF CHICKEN</b>	26
<i>Meyer Natural Angus</i>		<i>Miller's, Indiana</i>	
<b>DRY-AGED NY STRIP 12 oz</b>	55	<b>BERKSHIRE PORK CHOP 20 oz</b>	32
<i>Prime Dry-Aged NY Strip</i>		<i>Catalpa Grove Farm, Illinois</i>	

### SEAFOOD

<b>LANGOSTA</b>	24/48	<b>BRONZINO</b>	32
<i>Maine Lobster</i>		<i>Whole Mediterranean Bass, Capers, Brown Butter, Grilled Lemon</i>	

## VERDURAS

VEGETABLES

<b>CALABAZA VERDE</b>	10
<i>Summer Squash, Pistachio, Opal Basil Chimichurri</i>	
<b>SETAS</b>	12
<i>Grilled Wild Mushrooms, Parsley, Truffle</i>	
<b>ZANAHORIAS</b>	10
<i>Cider Glazed Carrots, Goat Cheese, Fennel</i>	
<b>ESPÁRRAGOS</b>	9
<i>Charred Asparagus, Bagna Cauda</i>	

## PAPAS

POTATOES

<b>NURY</b>	10
<i>Crispy Roasted Potatoes, Black Truffle Hollandaise</i>	
<b>CREMA</b>	10
<i>Garlic-Whipped Potato, Mozzarella Curd</i>	
<b>FRITAS</b>	9
<i>French Fries, Merkén Aioli</i>	
<b>RÖSTI</b>	12
<i>Whipped Crème Fraîche, Caviar</i>	