TRADICIONALES
ARGENTINE SMALL PLATES

ENSALADA DE ARUGULA	*Baby Arugula, Lemon, Reggianito, Fig Emulsion*	11
ENSALADA MIXTA	*Baby Mixed Greens, Poached Cherries, Toasted Walnuts, Goat Cheese, Sherry-Shallot Vinaigrette*	12
MORRONES	*Roasted Red Peppers, Whipped Eggplant, Anchovies*	10
REMOLACHES	*Ember Roasted Beets, Black Olive, Orange Coriander Vinaigrette*	9
PROVOLETA	*Roasted Argentine Provolone, Arugula, Oregano, Aji Picante*	12
EMPANADA DE ESPINACA	*Savory Pastry, Swiss Chard, Provoleta Cheese, Roasted Onions*	9
EMPANADA TUCUMANA	*Savory Pastry, Braised Wagyu Beef Belly, Smoked Chile*	10
LENGUA A LA VINAGRETA	*Pickled Smoked Veal Tongue, Grape Mustard, Pomegranate*	9
CARPACCIO DE PULPO	*Braised Octopus, Tomato Escabeche Malbec Chips*	10
PICADA	*Selection of Argentine Cured Meats, House Made Carrot Mustard*	16

ASADO
HOUSE MADE SAUSAGES

CHORIZO GAUCHO	*Beef & Pork Sausage*	8
CHORIZO CON QUESO	*Provoleta-Stuffed Pork Sausage*	8
MORCILLA	*Blood Sausage, Pine Nuts, Raisins*	7
MOLLEJAS	*Lamb Sweetbreads*	10
ASADO MIXTO	*A Selection of Grilled Chorizos & Sweetbreads, Charred Scallions*	24

CHEF'S TASTING

LA PARRILLA — 65/ 85
A tour through the eyes of our chef of the traditional Parrilla experience. An inspired selection of traditional Argentine small plates and specialty items including our signature wood-grilled meats.

WINE PAIRING — 25 / 35
Enhance your parrilla experience with expertly crafted wine pairings featuring a unique selection of South American wines.

(priced per person)

FUGAZZA
ARGENTINE PIZZA

TRADICIONAL	*Melted Onion, Mozzarella, Oregano*	11
MARGERITA	*Tomato Sauce, Fior Di Latte Cheese, Basil*	12
ALCACHOFAS	*Grilled Artichokes, Fontina, Black Olive*	13
SALCHICHA	*Sausage, Shishito Pepper Crema, Mozzarella*	14

18% Gratuity will be added to parties of six or more
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne

DESDE LA PARRILLA
FROM THE WOOD GRILL

ARGENTINE

BIFE DE CHORIZO (RIBEYE) 12 oz 45
Estancia Grass Fed Beef, Uruguay

FILETE (TENDERLOIN) 10 oz 47
Estancia Grass Fed Beef, Uruguay

ENTRAÑA (SKIRT) 15 oz 47
Certified Black Angus

PICAÑA (RUMP) 10 oz 49
Snake River Wagyu

DOMESTIC

FLAT IRON 8 oz 25
Prime Black Angus

DOUBLE CUT LAMB CHOPS 48
Pioneer Ranch, Colorado

HANGER STEAK 8 oz 24
Allen Brothers, Nebraska

ORGANIC HALF CHICKEN 32
Jidori, Japanese Breed

DRY AGED NY STRIP 12 oz 55
Prime Dry Aged NY Strip

PAMPLONA DE PUERCO (STUFFED PORK TENDERLOIN) 28
Heritage Breed, Iowa

SEAFOOD

LANGOSTA 28/56
Maine Lobster

BRONZINO 32
Whole Mediterranean Bass, Capers, Brown Butter, Grilled Lemon

TRUCHA 34
Tasmanian Sea Trout

JUMBO GULF PRAWNS 15

PAPAS Y VERDURAS
POTATOES & VEGETABLES

CREMA	*Garlic-Whipped Potatoes, Mozzarella Curd*	10
PAPAS RESCALDO	*Ember Roasted Potatoes, Bacon-Chimichurri Goat Cheese Mousse*	11
FRITAS	*French Fries, Merkén Aïoli*	9
ESPÁRRAGOS	*Charred Aspargus, Bagna Cauda*	12
SETAS	*Grilled Wild Mushrooms, Parsley, Truffle*	13
AGUACATE	*Charred Avocado, Lemon, Sea Salt*	10
BRUSELAS	*Roasted Brussels Sprouts, Chestnut Cream Pomegranate Escabeche*	12