



TRADICIONALES

ARGENTINE SHARED PLATES

EMPANADA DE ESPINACA	<i>Savory Pastry, Swiss Chard, Sardo Cheese, Roasted Onions</i>	10
ENSALADA DE ARUGULA	<i>Baby Arugula, Lemon, Reggianito, Marcona Almond, Fig Emulsion</i>	12
MORRONES	<i>Roasted Red Peppers, Whipped Eggplant, Anchovies</i>	10
PROVOLETA	<i>Grilled Aged Provolone, Arugula, Oregano, Ají Picante</i>	12
LENGUA A LA VINAGRETA	<i>Pickled Smoked Veal Tongue, Grape Mustard, Pomegranate</i>	9
CARPACCIO DE PULPO	<i>Braised Octopus, Tomato Escabeche Malbec Chips</i>	11
BURRATA	<i>Balsamic, Charred Tomato, Sardo Lavash</i>	14
QUESO	<i>Selection of European & Argentine Cheese</i>	15/22
CHORIZO GAUCHO	<i>Beef & Pork Sausage</i>	8
CHORIZO CON QUESO	<i>Provoleta-Stuffed Pork Sausage</i>	8

PASTA

SORRENTINO	<i>House Made Ham & Cheese Ravioli, Reggianito Cream</i>	16
ÑOQUIS CON HONGOS	<i>Sardo Gnocchi, Smoked Pine Nut Escabeche, Pea Tendrils, Wood-Grilled Mushrooms</i>	18

DESDE LA PARRILLA

FROM THE WOOD GRILL

TRADITIONAL ARGENTINE CUTS

BIFE DE CHORIZO (RIBEYE) 12 oz	42
<i>Estancia Grass-Fed Beef, Uruguay</i>	
FILETE (TENDERLOIN) 10 oz	45
<i>Estancia Grass-Fed Beef, Uruguay</i>	
ENTRAÑA (SKIRT) 15 oz	45
<i>Creekstone Farms, Kansas</i>	

DOMESTIC CUTS

HANGER STEAK 12 oz	28
<i>Natural Angus</i>	
DRY-AGED NY STRIP 12 oz	55
<i>Prime, Creekstone Farms, Kansas</i>	
DOUBLE CUT LAMB CHOPS	46
<i>Pioneer Ranch, Colorado</i>	
ORGANIC HALF CHICKEN	26
<i>Amish, Miller's Farm, Indiana</i>	
BERKSHIRE PORK CHOP 20 oz	32
<i>Catalpa Grove Farm, Illinois</i>	

SEAFOOD

BRONZINO	32
<i>Whole Mediterranean Sea Bass, Caper Brown Butter, Grilled Lemon</i>	
CANGREJO REAL	35
<i>King Crab, Charred Lemon Butter, Alaska</i>	

CHEF'S TASTING

LA PARRILLA 75/pp
An inspired recreation of the complete parrilla experience, including traditional Argentine specialties and wood-grilled meats.

WINE PAIRING 50/pp
Enhance your parrilla experience with expertly crafted wine pairings featuring a unique selection of South American wines.

PAPAS POTATOES

ROSCALDO	14
<i>Russet Potato, Taleggio Cream, Bacon Lardons, Chives</i>	
CREMA	10
<i>Garlic-Whipped Potato, Mozzarella Curd</i>	
FRITAS	9
<i>French Fries, Merkén Aioli</i>	

VERDURAS VEGETABLES

SETAS	12
<i>Grilled Wild Mushrooms, Parsley, Truffle</i>	
ZANAHORIAS	10
<i>Cider Glazed Carrots, Goat Cheese, Fennel</i>	
ESPÁRRAGOS	9
<i>Charred Asparagus, Bagna Càuda</i>	

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