

## **STARTERS:**

### **OUR TYPICAL ARGENTINE “EMPANADAS” (PASTIES)**

**1-MEAT “EMPANADA”**

**2-CHICKEN “EMPANADA”**

**3-HAM AND CHEESE “EMPANADA”**

**4-FOUR CHEESE “EMPANADA”**

**5-VEGETABLE “EMPANADA”**

**6-HUMITA “EMPANADA”**

**7-CAPRESSE “EMPANADA”**

**8-NEAPOLITAN “EMPANADA”**

**9-CHEESE AND ONION “EMPANADA”**

**10-PROVOLONE IN THE CAN MARIO STYLE**

**\*ROCKET, CHERRY TOMATOES, BLACK OLIVES, DRESSED WITH CHIIMCHURRI**

**11-BAKED PROVOLONE**

**\*DRESSED WITH CHIMCHURRI**

**12-SCRAMBLED EGGS**

**\*POTATOES, FRIED EGGS, SERRANO HAM, PEPPERS AND CHORIZO CRIOLLO**

**13-BEEF CARPACCIO**

**\*BEEF, WALNUTS, PARMESAN SHAVINGS AND CHERRY TOMATOES**

## **TAPAS/SIDE DISHES**

**14-CROQUETTES (6 UNITS)**

**\*CHICKEN, MEAT, VEGETABLES, SERRANO HAM**

**15-PATATAS BRAVAS.**

**16-FRENCH FRIES**

**17-FRIED SWEET POTATOES**

**18-RUSSIAN SALAD. (Mayonnaise salad with potatoes, carrots and peas)**

**19-MASHED POTATO**

**20-RICE**

**21-ROAST POTATO**

**22-ROAST SWEET POTATOES**

**23-ROASTED PEPPERS**

**24-STUFFED PEPPERS**

**\*MOZZARELLA, EGG, BLACK OLIVES**

**25-STIR-FRIED VEGETABLES**

**\*SEASONAL VEGETABLES**

## **SALADS**

### **26-MIXED SALAD**

**\*ASSORTED LETTUCE, TOMATOES, BLACK OLIVES, CORN, CUCUMBER, CARROTS, ONIONS**

### **27-TUNA SALAD**

**\*ASSORTED LETTUCE, RED ONIONS, CHERRY TOMATOES, AVOCADO, BLACK OLIVES.**

### **28-CAESAR SALAD**

**\*ASSORTED LETTUCE, CHERRY TOMATOES, GREEN APPLES, CORN, RED ONIONS, CROUTONS AND PARMESAN CHEESE.**

### **29-GOAT'S CHEESE SALAD**

**\*ASSORTED LETTUCE, CHERRY TOMATOES, BACON, WALNUTS, HONEY, AVOCADO, RED ONIONS**

### **\*30-ROCKET SALAD**

**\*PARMESAN CHEESE, CHERRY TOMATOES, WALNUTS, RAISINS, CRISPY ONION.**

### **31-CREOLE SALAD**

**\*TOMATOES, ONIONS, GREEN AND BLACK OLIVES, OREGANO.**

### **32-CAPRESSE SALAD**

**\*TOMATO, MOZZARELLA CHEESE, BLACK OLIVES, BASIL OIL**

## **DRESSINGS:**

**CAESAR SAUCE, MUSTARD AND HONEY, BALSAMIC VINAGER**

**ON THE BBQ**  
**OUR PREMIUM MEATS FROM ABROAD**

**33-ENTRECOTE:**

**PREMIUM BLACK ANGUS SIRLOIN STEAK**

**(FROM THE ARGENTINE OR URUGUAY RIOPLATENSE)**

**TENDER, MILD TASTING CUT**

**34-FILLET:**

**PREMIUM BLACK ANGUS FILLET STEAK**

**(FROM THE ARGENTINE OR URUGUAY RIOPLATENSE)**

**ITS MILD, TENDER TEXTURE WITH A BBQ FLAVOUR MAKES IT UNIQUE.**

**35-RIB-EYE STEAK**

**BLACK ANGUS RIBEYE STEAK**

**(FROM THE ARGENTINE OR URUGUAY RIOPLATENSE)**

**ITS VEINED MEAT MAKES IT UNIQUE WITH A MAJESTIC FLAVOUR, AND ALWAYS WITH A CHARCOAL AROMA.**

**36-BLACK ANGUS BAVETTE**

**(FROM THE ARGENTINE OR URUGUAY RIOPLATENSE)**

**TRUE, MILD AND TENDER TASTING CUT**

**37-BLACK ANGUS PICAÑA (RUMPSTEAK)**

**(FROM THE ARGENTINE OR URUGUAY RIOPLATENSE)**

**VERY JUICY TO EAT AND ENJOY ITS FLAVOUR**

## **ON THE BBQ**

**38-CRIOLLO SAUSAGE UNIT**

**39-ONION BLACK PUDDING UNIT**

**\* IT CAN NEVER BE MISSING FROM A GRILL**

**40-CHORIPAN/MORZIPAN IN THE CAN MARIO STYLE  
TOMATOES, ONIONS AND LETTUCE.**

**41-CHORIPAN OR MORZIPAN**

**\*TO EAT USING YOUR HANDS**

**42-CHORIZO AND BLACK PUDDING**

**LIKE A MARRIED COUPLE ALWAYS TOGETHER**

**43-ROASTED KIDNEYS**

**KIDNEYS IN WHITE WINE**

**SWEETBREADS**

**44-SIRLOIN STRIP (CHURRASCO)**

**\*OUR ARGENTINE CUT, ITS BONE GIVES IT A GRILLED FLAVOUR**

**45-BEEF SKIRT STEAK**

**SKIRT STEAK WITH SKIN**

**\*THE ONE THAT NEVER FAILS, INTENSE FLAVOUR TO ENJOY**

**46-BLACK ANGUS BAVETTE**

**\*FINE, MILD TASTING CUT**

**47-T-BONE STEAK:**

**\*SPANISH MEAT APPROX 650G**

**48-T-BONE: 25.50**

**SPANISH ENTRECOTE + FILLET STEAK APPROX 550 G**

**\*TO ENJOY THE FLAVOUR OF THE TWO MOST TENDER CUTS OF BEEF**

**49-MIXED BEEF GRILL: 19.50**

**\*CHURRASCO, SKIRT STEAK, CHORIZO, BLOOD SAUSAGE, CHICKEN, PORK LOIN.**

**\* AN ASSORTMENT OF MEATS TO ENJOY**

**50-GRILLED VEGETABLES**

**\*CORN ON THE COB, AUBERGINE, COURGETTES, TOMATOES, ONIONS, RED AND GREEN BELL PEPPERS, MUSHROOMS, ASPARAGUS**

**\*ALL THESE DISHES ARE ACCOMPANIED BY A SIDE DISH:**

**BAKED POTATO, MIXED SALAD, RUSSIAN SALAD, RICE.**

**OR FRENCH FRIES**

## **PORK**

**51-BARBECUE RIBS**

**52-PORK LOIN IN A PIZZA**

**TOMATO SAUCE, MOZZARELLA AND OREGANO**

**53-GRILLED BONDIOLITA**

**ROQUEFORT AND WALNUT DRESSING.**

**54-IBERIAN PORK BELLY**

**55-IBERIAN PORK SHOULDER**

**56-IBERIAN PORK LOIN**

**57-MARBLED PORK FILLET**

## **LAMB**

**58-SMALL LAMB CHOPS**

**59-LAMB STEAK**

**\*LAMB SHOULDER**

## **CHICKEN**

**60-CHICKEN CHURRASCO**

**61-1/2 CHICKEN**

**62-CHICKEN BREAST**

**SIDE DISHES: BAKED POTATOES, MIXED SALAD, FRENCH FRIES, RUSSIAN SALAD AND RICE.**

## **MILANESES AND NEAPOLITANAS:**

**63-CHICKEN MILANESE IN THE CAN MARIO STYLE**

**64-VEAL MILANESE IN THE CAN MARIO STYLE**

**BREADED ESCALOPE, FRENCH FRIES, FRIED EGG AND PEPPER.**

**65-VEAL MILANESE**

**66-CHICKEN MILANESE**

**BREADED ESCALOPE**

**67-CHICKEN NEAPOLITAN**

**68- VEAL NEOPOLITAN**

**BREADED ESCALOPE, TOMATO SAUCE, MOZZARELLA, HAM AND OREGANO**

**69-CHICKEN FUGAZZETA MILANESE**

**70-VEAL FUGAZZETA MILANESE**

**BREADED ESCALOPE, MOZZARELLA, WHITE AND RED ONION AND OREGANO.**

**71-SPECIAL CHICKEN MILANESE**

**72-SPECIAL VEAL MILANESE**

**BREADED ESCALOPE, TOMATO SAUCE, MOZZARELLA, ROCKET, CHERRY TOMATOES AND BLACK OLIVES.**

**73-IBIZAN STYLE CHICKEN MILANESE**

**74-IBIZAN STYLE VEAL MILANESE**

**BREADED ESCALOPE, TOMATO SAUCE, SOBRASSADA, MOZZARELLA, PEPPER AND OLIVES.**



**75-CALABRESE CHICKEN MILANESE**

**76-CALABRESE VEAL MILANESE**

**BREADED ESCALOPE, FRESH TOMATO, CALABRESE SALAMI AND  
MOZZARELLA.**

**77-4 CHEESE CHICKEN MILANESE**

**78-4 CHEESE VEAL MILANESE**

**BREADED ESCALOPE, TOMATO SAUCE, CHEESE MIX.**

**79-TROPICAL CHICKEN MILANESE**

**80-TROPICAL VEAL MILANESE**

**BREADED ESCALOPE, TOMATO SAUCE, PINEAPPLE, CORN, OEGANO AND  
MOZZARELLA.**

**81-BOLOGNESE CHICKEN MILANESE**

**82-BOLOGNESE VEAL MILANESE**

**BREADED ESCALOPE, MOZZARELLA, BOLOGNESE SAUCE AND PARMESAN  
CHEESE.**

**83-CREOLE CHICKEN MILANESE**

**84-CREOLE VEAL MILANESE**

**BREADED ESCALOPE, MOZZARELLA, PROVOLONE AND CREOLE SAUCE.**