

HOT APPETIZERS

	Individual portion	For 2 people
PAN DE PIZZA AL PARMEGGIANO PIZZA BREAD WITH PARMESAN	\$10.000	\$17.000
ARANCINI BREADED RICE BALLS FILLED WITH MOZZARELLA CHEESE WITH POMODORO	\$16.000	\$22.000
MOZZARELLA MILANESA BREADED MOZZARELLA	\$16.000	\$23.000
BERENJENAS AL HORNO BAKED EGGPLANTS IN POMODORO AND MOZZARELLA	\$16.000	\$23.000
LANGOSTINOS A LA CREMA DE AJO SHRIMP IN CREAMY GARLIC SAUCE	\$39.000	\$53.000
RABAS A LA ROMANA FRIED CALAMARI	\$33.000	\$44.000
PULPO ESPAÑOL A LA GALLEGA GALICIAN STYLE OCTOPUS (OLIVE OIL & PAPRIKA)	\$97.000	\$170.000
GAMBAS AL AJILLO PRAWNS IN GARLIC AND OLIVE OIL	\$46.000	\$65.000
LANGOSTINOS MILANO MILANO STYLE SHRIMP	\$42.000	\$61.000
CALAMARETIS FRITOS FRIED LITTLE SQUIDS	\$27.000	\$39.000
OSTIONES A LA PARMESANA LARGE OYSTERS WITH CREAM AND PARMESAN CHEESE	\$29.000	\$41.000
MALFATTI SPINACH AND RICOTTA BALLS WITH TOMATO SAUCE	\$15.000	\$22.000
PULPO GRILLADO GRILLED OCTOPUS TENTACLES WITH LEMON POTATOES		\$160.000
ENVOLTINIS DE BERENJENA Y RICOTA GRATINADOS FINE EGGPLANT STUFFED WITH RICOTA, TOMATO SAUCE AND MOZZARELLA	\$16.000	\$22.000
FRIED POLENTA DEEP FRIED POLENTA IN POMODORO SAUCE AND MOZARELLA	\$15.000	\$20.000

COLD APPETIZERS

	Individual portions	For 2 people
BURRATA CON RÚCULA Y PROSCIUTTO WITH ARUGULA AND PROSCIUTTO		\$42.000
PROSCIUTTO DI PARMA (ITALIANO) IMPORTED ITALIAN PROSCIUTTO	\$45.000	\$85.000
VARIEDAD DE BRUSCHETTAS ASSORTED BRUSCHETTAS	\$32.000	\$45.000
MOZZARELLA CAPRESE MOZZARELLA, TOMATOES, BASIL AND OLIVE OIL	\$24.000	\$36.000
BOQUERONES ANCHOVIES IN OLIVE OIL	\$27.000	\$38.000
ANTIPASTO ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES (FOR 3/4 PEOPLE)	\$38.000	\$60.000

SALADS

ROMANA ARUGULA AND PARMESAN CHEESE	\$15.000	\$18.000
PRAWNS CAESAR PRAWNS, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$20.000	\$30.000
CHICKEN CAESAR CHICKEN, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$18.000	\$23.000
CEASAR LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$14.000	\$18.000
CAPRESE TOMATOES, MOZZARELLA BOCCONCINI, BASIL, FRESH GROUND, BLACK PEPPER AND OLIVE OIL	\$17.000	\$22.000
RECOVA SLICED AVOCADO, SPINACH LEAVES, TOMATOES, GOAT CREAMY CHEESE AND BALSAMIC DRESSING....	\$17.000	\$22.000
TRADICIONAL TRADITIONAL SALAD WITH INGREDIENTS OF YOUR CHOICE: LETTUCE, CHICORY LEAVES, ARUGULA, WATERCRESS, SPINACH, CARROT, CELERY, ONION, TOMATO, BOILED POTATOES, GREEN BEANS, CUCUMBER, BEET, EGG	\$14.000	\$18.000
ESPECIALES SPECIAL INGREDIENTS, TO ORDER YOUR FAVORITES: HEARTS OF PALM, ASPARAGUS, MUSHROOMS, OLIVE, CAPRES, TUNA OR CHICKEN, GOAT CHEESE	\$16.000	\$28.000

HOMEMADE PASTA

	Individual portion	For 2 people
CUERDAS DE GUITARRA CARRETIERI GUITAR STRINGS PASTA TOSSED WITH POMODORO AND BLACK OLIVES	\$33.000	\$48.000
FUSSILLI SCARPARO HAND TWISTED PASTA WITH JAM, TOMATO AND BASIL	\$30.000	\$45.000
FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM AND RED CAVIAR	\$55.000	\$72.000
RAVIOLES A LA SCROFFA SPINACH AND RICOTTA RAVIOLI BAKED WITH POMODORO AND CREAM	\$38.000	\$52.000
RAVIOLI DI AGNELLO AL FUNGHI E PANNA LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	\$39.000	\$55.000
GNOCCHI A LA CIROCCO POTATO GNOCCHI IN SPINACH AND PARMESAN CREAM	\$34.000	\$49.000
RAVIOLES NEGROS DE SALMÓN BLACK RAVIOLI FILLED WITH SALMON IN ALMOND CREAM AND MUSHROOMS	\$52.000	\$69.000
SORRENTINOS A LA FRANCESA FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE	\$40.000	\$61.000
CAPPELLETTI VERDI ALLA VALDOSTANA FILLED WITH GRUYERE CHEESE	\$32.000	\$46.000
CANELLONI ALLA BOLOGNESE E PANNA FILLED WITH RICOTTA IN A MINCED MEAT SAUCE	\$34.000	\$61.000
CREPE DE CENTOLLA KING CRAB CREPE IN CREAM SAUCE	\$120.000	\$215.000
RAVIOLONES DE BURRATA Y HONGOS BURRATA AND MUSHROOMS RAVIOLI	\$37.000	\$58.000
DEGUSTACION DE PASTAS PIEGARI SELECT 3 VARIETIES CUERDAS DE GUITARRA CARRETIERI - FETUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO CAPELETIS VALDOSTANA - RAVIOLES DE BURRATA - RAVIOLES DE SALMÓN - FETUCCINES BOLOGNESE		\$58.000
HOMEMADE PAPARDELLE WITH TRUFFLE OIL AND PORCINI MUSHROOMS	\$39.000	\$60.000

GLUTEN FREE PASTA

	Individual portion	For 2 people
FETTUCCINE		
GLUTEN FREE FETTUCCINE IN THE SAUCE OF YOUR CHOICE.....	\$31.000	\$46.000
GNOCCHI POMODORO Y BASILICO		
GLUTEN FREE POTATO GNOCCHI IN THE SAUCE OF YOUR CHOICE.....	\$31.000	\$46.000

GLUTEN FREE BREAD BASKET AVAILABLE



DRIED PASTA

De Cecco

SPAGHETTI VONGOLE BIANCO		
TOSSSED WITH CLAMS AND WHITE WINE	\$32.000	\$55.000
PENNE RIGATE AMATRICIANA		
PENNE RIGATE IN BACON AND WINE REDUCTION.....	\$35.000	\$48.000
LINGUINE NERO DI SEPPIA CON CHIPIRONES		
SQUID INK LINGUINI TOSSSED IN POMODORO WITH BABY SQUIDS	\$49.000	\$69.000
PAPPARDELLE AL PESTO		
PAPPARDELLE WITH BASIL AND NUTS PESTO	\$35.000	\$52.000
SPAGHETTI CACIO E PEPE		
SPAGHETTI TOSSSED WITH PARMESAN CHEESE, CREAM AND BLACK PEPPER.....	\$35.000	\$51.000
BRÓCOLI AGLIO E OLIO		
SPAGHETTI TOSSSED WITH FRESH GARLIC OLIVE OIL AND BROCCOLI	\$35.000	\$50.000
CAPELLINI AL TUCCO CASERO		
THIN PASTA ACCOMPANIED WITH HOMEMADE TOMATO SAUCE	\$31.000	\$46.000
SPAGHETTI AL FRUTTI DI MARE		
SPAGHETTI WITH FRESH SEAFOOD IN POMODORO SAUCE	\$59.000	\$91.000

MORE VEGAN OPTIONS UPON REQUEST



RISOTTO

	Individual portion	For 2 people
RISOTTO AL PORCINI RISOTTO WITH IMPORTED ITALIAN PORCINI	\$45.000	\$75.000
RISOTTO A LA VALENCIANA SAFFRON RISOTTO WITH CHICKEN	\$36.000	\$52.000
RISOTTO CON MARISCOS SEAFOOD SAFFRON RISOTTO	\$67.000	\$96.000
RISOTTO PRIMAVERA SAFFRON RISOTTO WITH SEASONAL FRESH VEGETABLES	\$36.000	\$60.000
RISOTTO MILANESA CON OSOBUCCO SAFFRON RISOTTO WITH OSOBUCCO (SKIN STEAK) MEAT	\$45.000	\$67.000
RISOTTO A LA PLANCHA CON CHIPIRONES GRILLED RISOTTO WITH GRILLED BABY SQUID	\$45.000	\$66.000
RISOTTO CON RAGÚ DE CORDERO Y AZAFRÁN EN HEBRAS WITH LAMB RAGU AND SAFFRON	\$51.000	\$75.000
RISOTTO FUNGHI SAFFRON RISOTTO WITH MUSHROOMS PORTOBELLO	\$36.000	\$60.000

VEGAN OPTIONS UPON REQUEST



MEATS

LOMO A LA PIMIENTA CON PAPAS A LA CREMA FILET MIGNON AND CREAMY POTATOES IN DEMI GLACE SAUCE	\$48.000	\$80.000
LOMO A LA CASTAÑA CON PURÉ DE BATATA FILET MIGNON IN SWEET CHESTNUT SAUCE WITH SWEET POTATOES	\$48.000	\$80.000
LOMO GRILLÉ GRILLED FILET MIGNON	\$46.000	\$77.000
MILANESA HORACIO BREADED FILET MIGNON WITH ROMAN SALAD	\$36.000	\$54.000
MILANESA NAPOLITANA CON CUERDAS DE GUITARRA BREADED FILET MIGNON BAKED WITH HAM, CHEESE AND GUITAR STRINGS PASTA ON THE SIDE	\$41.000	\$61.000

FISHES / SEAFOOD



	Porción individual	Para 2 personas
LENGUADO AL POMODORO CON PAPAS SOLE IN POMODORO SAUCE AND NATURAL POTATOES	\$41.000	\$71.000
ABADEJO A LA PLANCHA CON VERDURAS GRILLADAS GRILLED POUT WITH MIXED VEGETABLES	\$49.000	\$77.000
SALMÓN ROSADO A LA PLANCHA CON ESPINACAS A LA CREMA GRILLED SALMON WITH CREAMY SPINACH	\$69.000	\$110.000
SALMÓN ROSADO A LA CREMA DE ALMENDRAS CREAMED SALMON WITH ALMONDS	\$72.000	\$120.000
MERLUZA NEGRA (500G) CHILEAN SEABASS	\$147.000	

CHICKEN

POLLO A LA CALABRESA CHICKEN TOSSED IN CHERRY TOMATOES, GARLIC, ROASTED RED PEPPERS, BLACK OLIVES AND FRIED POTATOES	\$26.000	\$45.000
POLLO A LA GUADALUPE CHICKEN TOSSED IN WHITE WINE, MUSHROOMS, CHERRY TOMATOES, GARLIC, RED PEPPER, BLACK OLIVES, AND FRIED POTATOES	\$26.000	\$45.000
POLLO DESHUESADO A LA FIORENTINA BONELESS CHICKEN WITH SPINACH AND CREAM SAUCE	\$26.000	\$45.000
LOMITOS DE POLLO AL VERDEO CHICKEN LOINS TOSSED IN GREEN ONIONS	\$26.000	\$45.000

PIZZAS

PIZZA WITH ITALIAN-STYLE DOUGH

MARGARITA

FIOR DI LATTE MOZZARELLA, POMODORO AND BASIL\$39.000

NAPOLITANA

SLICED TOMATOES, GARLIC, FIOR DI LATTE MOZZARELLA\$44.000

FUGAZETA

ONIONS AND ITALIAN MOZZARELLA CHEESE\$44.000

RÚCULA

FIOR DI LATTE MOZZARELLA, POMODORO, ARUGULA AND PROSCIUTTO\$47.000

BURRATA

BURRATA, POMODORO WITH CHERRY TOMATOES, ARUGULA AND PROSCIUTTO\$67.000

VEGETALES ASADOS

FIOR DI LATTE MOZZARELLA AND ROASTED VEGETABLES (BELL PEPPER, ONION, PUMPKIN, BROCCOLI, ZUCCHINI, EGGPLANT AND CHERRY TOMATO)\$41.000

POLLO A LAS BRASAS

FIOR DI LATTE MOZZARELLA, POMODORO, GRILLED CHICKEN, SAUTÉED PORTOBELLO MUSHROOMS\$51.000

MORADA

CARAMELIZED ONIONS, GOAT FETA CHEESE AND POMODORO\$51.000

AHUMADO

GOAT FETA CHEESE, SMOKED SALMON AND CAPERS\$51.000

EXTRAS

GREEN ONION, ARUGULA, EGG, CORN, ONION, PROSCIUTTO, BELL PEPPERS, SPINACH\$10.000

SPECIAL EXTRAS

ROQUEFORT, MORTADELLA WITH PISTACHIO, PROVOLONE, PEPPERONI, TUNA\$17.000

TABLE SERVICE

\$4.900

PRICES ARE EXPRESSED IN ARGENTINIAN PESOS

SUGERENCIAS / SUGGESTIONS

	Porción individual	Para 2 personas
BURRATA EN COLCHON DE RUCULA, TOMATES CHERRY Y JAMÓN CRUDO <i>BURRATA WITH ARRUGULA, CHERRY TOMATOES AND PROSCIUTTO</i>		\$42.000
AMERICAN RIBS COSTILLITAS DE CERDO GLASEADAS SERVIDAS CON PAPAS REJILLA Y COLE SLAW <i>BARBECUE RIBS WITH WAFFLE FRIES AND COLE SLAW</i>		\$32.000
ASADO CRIOLLO ESPECIAL (900g) <i>SPECIAL CREOLE BEEF SHORT RIBS</i>		\$87.000
COSTILLAS CORDERO PATAGONICO <i>PATAGONIAN LAMB CHOPS</i>		\$65.000
COLITA DE CUADRIL AHUMADA CON PAPAS RUSTICAS Y PAPAS A DOS TIEMPOS (para compartir) <i>SMOKED TAIL OF RUMP WITH RUSTIC POTATOES AND PREMIUM FRENCH FRIES TO SHARE</i>		\$90.000
PARRILLADA PIEGARI (para 2 a 3 personas) CARNES ASADAS, ACHURRAS, EMPANADAS, ENSALADAS Y PAPAS FRITAS <i>ASSORTED VARIETY MEATS, TURNOVERS, SALADS AND FRENCH FRIES</i>		\$178.000
PARRILLADA DE VERDURAS (para 2 a 3 personas) PORTOBELLO, CEBOLLA, MORRONES, ZUCCHINI, BERENJENA, ESPARRAGOS, CHOCLO, ZANAHORIA Y CALABAZA <i>GRILLED BARBACUED VEGETABLES</i>		\$34.000
DEGUSTACIÓN DE CORTES FINO DE BIFE, FINO DE OJO DE BIFE, 1/2 ASADO BANDERITA, 1/2 MATAMBRITO DE CERDO, COSTILLAS CORDERO PATAGONICO Y ENSALADA O PAPAS FRITAS <i>SELECTED CUTS OF MEATS</i>		\$149.000
OJO DE BIFE KOSHER (370g)		\$62.000
BIFE DE CHORIZO KOSHER (370g)		\$62.000
1/4 POLLO KOSHER		\$33.000
1/2 POLLO KOSHER		\$59.000

ENTRADAS FRÍAS / COLD APPETIZERS

	Porción individual	Para 2 personas
MOZZARELLA CAPRESE MOZZARELLA, TOMATE, ALBAHACA Y ACEITE DE OLIVA <i>MOZZARELLA, TOMATOES, BASIL AND OLIVE OIL</i>	\$23.000	\$34.000
VARIEDAD DE BRUSCHETTAS JAMÓN CRUDO, MOZZARELLA DE BÚFALA, SALMÓN AHUMADO Y BERENJENA SICILIANA <i>PROSCIUTTO, BUFALA MOZZARELLA, SMOKED SALMON AND SICILIAN STYLE EGGPLANT</i>	\$26.000	\$40.000
CARPACCIO DE LOMO FINAS LÁMINAS DE LOMO DE NOVILLITO MARINADAS EN JUGO DE LIMÓN CON RÚCULA Y BERENJENA SICILIANA <i>TENDERLOIN BEEF SLICES MARINATED IN LEMON JUICE WITH ARUGULA, CAPERS AND PARMESAN</i>	\$40.000	\$50.000
JAMÓN CRUDO NACIONAL JAMÓN CRUDO NACIONAL <i>ARGENTINE HAM</i>	\$25.000	\$49.000
JAMÓN CRUDO DI PARMA (ITALIANO) JAMÓN CRUDO <i>ITALIAN HAM</i>	\$45.000	\$85.000
BERENJENAS A LA SICILIANA  <i>ROASTED BELL PEPPERS, ONIONS AND EGGPLANT</i>	\$13.000	\$18.000
JAMÓN CRUDO Y MOZZARELLA ANTIPASTO DE JAMÓN CRUDO, MOZZARELLA, TOMATES SECOS Y OLIVAS <i>PROSCIUTTO, MOZZARELLA, SUNDRIED TOMATOES AND OLIVES STARTERS</i>	\$53.000	
ANTIPASTO VARIEDAD DE QUESOS, FIAMBRES Y VEGETALES <i>ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES TO SHARE</i>	\$38.000	\$57.000

ENTRADAS CALIENTES / HOT APPETIZERS

	Porción individual	Para 2 personas
PROVOLETA PIEGARI CON TOMATES SECOS <i>GRILLED PROVOLONE CHEESE SLICE WITH SUNDRIED TOMATOES</i>	\$20.000	
HONGOS PORTOBELLO A LA PLANCHA HONGOS PORTOBELLO ASADOS CON REDUCCIÓN DE BALSÁMICO <i>GRILLED PORTOBELLO MUSHROOMS WITH BALSAMIC SYRUP</i>	\$16.000	\$23.000
EMPANADAS CASERAS CARNE CORTADA A CUCHILLO, CORDERO, CAPRESE, QUESO Y CEBOLLA O JAMÓN Y QUESO <i>MEAT, LAMB, CAPRESE, ONION AND CHEESE, OR HAM AND CHEESE ARGENTINE EMPANADAS</i>	\$5.000	
RABAS A LA ROMANA AROS DE CALAMAR FRITOS A LA ROMANA <i>FRIED BATTARED CALAMARI</i>	\$33.000	\$44.000
BUÑUELOS DE ESPINACA <i>SPINACH FRITTERS</i>	\$12.000	\$17.000
BUÑUELOS DE ESPINACA A LA PLANCHA LIBRES DE GLUTEN - APTO CELÍACOS <i>GRILLED SPINACH FRITTERS - GLUTEN FREE</i>	\$12.000	\$17.000
BUÑUELOS DE CALABAZA A LA PLANCHA LIBRES DE GLUTEN - APTO CELÍACOS <i>GRILLED PUMPKIN FRITTERS - GLUTEN FREE</i>	\$12.000	\$17.000

ENSALADAS / SALADS

	Porción individual	Para 2 personas
CÉSAR CON LANGOSTINOS PRAWNS CAESAR SALAD	\$20.000	\$30.000
CÉSAR CON POLLO JAMÓN CRUDO, MOZZARELLA DE BÚFALA, SALMÓN AHUMADO Y BERENJENA SICILIANA CHICKEN CAESAR SALAD.....	\$17.000	\$22.000
CÉSAR LECHUGAS MIXTAS, ADEREZO CÉSAR, CRUTONES DE PAN DE CAMPO, ANCHOAS Y QUESO PARMESANO MIXED LETTUCE, CAESAR DRESSING, COUNTRY BREAD CROUTONS, ANCHOVIES AND PARMESAN CHEESE	\$14.000	\$18.000
ENSALADA VERDE MIX DE HOJAS VERDES  MIXED GREENS.....	\$11.000	\$14.000
COLE SLAW ZANAHORIA, REPOLLO COLORADO Y BLANCO CON ADEREZO ESPECIAL CARROT, RED AND WHITE CABBAGE WITH SPECIAL DRESSING	\$11.000	
RECOVA ESPINACA FRESCA, PALTA, TOMATES, QUESO DE CABRA Y REDUCCIÓN DE ACETO BALSÁMICO FRESH SPINACH, AVOCADO, TOMATOES, GOAT CHEESE, AND BALSAMIC REDUCTION	\$17.000	\$22.000
ROMANA RÚCULA Y QUESO PARMESANO ARUGULA AND PARMESAN CHEESE.....	\$14.000	\$17.000
ENSALADA COBB CON POLLO GRILLADO POLLO GRILLADO, CHOCLO, HUEVO DURO, LECHUGA, PANCETA AHUMADA, CEBOLLA MORADA, PALTA, TOMATE CHERRY GRILLED CHICKEN, CORN, HARD-BOILED EGG, LETTUCE, SMOKED BACON, RED ONION, AVOCADO, AND CHERRY TOMATOES	\$21.000	
PACÍFICO CON SALMÓN GRILLADO SALMÓN GRILLADO, HUEVO POCHÉ, RÚCULA, QUESO PARMESANO Y TOMATES CHERRY GRILLED SALMON, POACHED EGG, ARUGULA, PARMESAN CHEESE, AND CHERRY TOMATOES	\$32.000	
CAPRESE TOMATES, BOCCONCINI DE MOZZARELLA, ALBAHACA PIMIENTA NEGRA Y ACEITE DE OLIVA TOMATOES, BOCCONCINI MOZZARELLA, BASIL, BLACK PEPPER, AND OLIVE OIL	\$17.000	\$22.000
NÓRDICA ESPINACA, RICOTA, CEBOLLA MORADA, SALMÓN AHUMADO, SEMILLAS DE SÉSAMO Y VINAGRETA DE MOSTAZA SPINACH, RICOTTA, RED ONION, SMOKED SALMON, SESAME SEEDS, AND MUSTARD VINAIGRETTE.....	\$28.000	
TRADICIONAL (PARA ARMAR A GUSTO)	\$14.000	\$18.000
ESPECIAL CON PALMITOS, ACEITUNAS, QUESO DE CABRA, ESPÁRRAGOS, POLLO, ATÚN, CHAMPIÑÓN PROSCIUTTO, MOZZARELLA, SUNDRIED TOMATOES AND OLIVES STARTERS.....	\$17.000	\$22.000

PARRILLA AL CARBÓN / CHARCOAL GRILL

ACHURAS / ENTRAILS

	Porción individual	Para 2 personas
CHORIZO CASERO <i>PORK AND BEEF SAUSAGE</i>	\$6.000	
CHORIZO AL PAN <i>SAUSAGE ON BREAD</i>	\$8.000	
MORCILLA <i>TRADITIONAL BLACK SAUSAGE</i>	\$6.000	
MOLLEJAS <i>HEART SWEETBREADS</i>	\$34.000	\$56.000
CHINCHULINES TIERNIZADOS <i>GRILLED TRIP INTESTINES</i>	\$14.000	\$18.000
RIÑONCITOS AL GUSTO PARRILLA, PROVENZAL O AL VINO BLANCO <i>YOUR CHOICE: GRILLED KIDNEYS, PROVENCALE OR WINE SAUCE</i>	\$14.000	\$18.000
SELECCIÓN DE ACHURAS MOLLEJAS, RIÑONCITOS, CHINCHULINES, CHORIZO, MORCILLA Y SALCHICHA PARRILLERA <i>GRILL STARTERS SELECTION TO SHARE: SWEETBREADS, KIDNEYS, VEAL INTESTINES, BLACK AND PORK SAUSAGE</i>		\$57.000

VACUNO PREMIER / PREMIER BEEF

BIFE DE CHORIZO PREMIER (400g) <i>BONELESS RIB STEAK (NEW YORK STEAK)</i>	\$60.000
OJO DE BIFE PREMIER (400g) <i>RIB EYE STEAK</i>	\$60.000

PARRILLA AL CARBÓN / CHARCOAL GRILL

VACUNO / BEEF

	Porción individual	Para 2 personas
BIFE DE CHORIZO (400g) <i>NEW YORK STEAK</i>	\$40.000	
OJO DE BIFE (400g) <i>RIB EYE STEAK</i>	\$40.000	
BIFE DE COSTILLA CON LOMO (900g) <i>T-BONE STEAK</i>	\$87.000	
BIFE DE COSTILLA CON LOMO (400g) <i>T-BONE STEAK</i>	\$57.000	
MEDALLÓN DE LOMO (300g) <i>FILET MIGNON</i>	\$45.000	
BIFE DE LOMO (600g) <i>FILET MIGNON</i>	\$77.000	
OJO DE BIFE AUSTRALIANO <i>AUSTRALIAN RIB EYE STEAK</i>	\$93.000	
ASADO DE TIRA BANDERITA <i>BEEF SHORT RIBS "BANDERITA"</i>	\$42.000	\$64.000
BABY BEEF (500g/1100g) <i>DOUBLE SIZE RIB BONELESS STEAK</i>	\$54.000	\$84.000
PICAÑA / PUNTA DE S (400g) <i>RUMP CAP</i>	\$35.000	
COSTILLAS PIEGARI (800g) <i>RIB EYE WITH BONE</i>	\$60.000	
VACÍO ESPECIAL (650g) <i>FLANK STEAK</i>	\$59.000	
BROCHETTE DE LOMO CON PAPAS REJILLA <i>BEEF TENDERLOIN, VEGETABLES AND BACON SKEWER</i>	\$62.000	

KOBE / BEEF

BIFE DE CHORIZ (370g) <i>NEW YORK STEAK</i>	\$208.000
OJO DE BIFE (370g) <i>RIB EYE STEAK</i>	\$208.000

PIEGARI CARNES

PARRILLA AL CARBÓN / CHARCOAL GRILL

POLLO / CHICKEN

	Porción individual	Para 2 personas
POLLO CON GUARNICIÓN <i>CHICKEN WITH SIDE ORDER</i>		
1/4 DE POLLO CON GUARNICIÓN	\$23.000	
1/2 DE POLLO CON GUARNICIÓN	\$39.000	
BROCHETTE DE POLLO CON PAPAS REJILLA PECHUGA DE POLLO, CEBOLLA, MORRÓN Y PANCETA <i>CHICKEN BREAST, ONION, BELL PEPPER & BACON</i>	\$29.000	

CORTES DE CERDO / PORK

CARRÉ DE CERDO CON SALSA BBQ CASERA <i>PORK RACK WITH HOMEMADE BBQ SAUCE</i>	\$36.000	
BROCHETTE DE SOLOMILLO DE CERDO CON CIRUELAS Y PANCETA <i>PORK TENDERLOIN BROCHETTE WITH PRUNES AND BACON</i>	\$40.000	
MATAMBRITO DE CERDO <i>PORK FLANK STEAK</i>	\$37.000	

PESCADO / FISH

PARRILLADA ESPECIAL DE PESCADOS SALMÓN, LANGOSTINOS, PULPO ESPAÑOL, CALAMARETTES, LABADEJO, RABAS, PAPAS AL NATURAL, CEBOLLA Y MORRONES ASADOS <i>PREMIUM FISH BBQ (SALMON, PRAWNS, SPANISH OCTOPUS, BABY SQUID, HADDOCK, SQUID RINGS, NATURAL POTATOES, ONION, AND ROASTED BELL PEPPERS)</i>	\$97.000	\$179.000
FILET DE PACU CON GUARNICIÓN <i>PACÚ FILLET WITH SIDE ORDER</i>	\$46.000	\$86.000
SALMÓN ROSADO CON GUARNICIÓN <i>PINK SALMON WITH SIDE ORDER</i>	\$55.000	\$95.000
BROCHETTE DE SALMÓN CON PAPAS REJILLA SALMÓN, CEBOLLA, MORRÓN <i>SALMON BROCHETTE WITH WAFFLE FRIES</i>	\$67.000	

OTRAS CARNES, AVES Y PESCADOS / OTHERS

DEGUSTACIÓN DE CORTES FINO DE BIFE, FINO DE OJO DE BIFE, 1/2 ASADO BANDERITA, COSTILLAS CORDERO PATAGONICO, 1/2 MATAMBRITO DE CERDO Y ENSALADA O PAPAS FRITAS <i>TASTING OF SELECTED CUTS OF MEAT (TENDERLOIN, RIB EYE STEAK, 1/2 "BANDERITA" RIB TOAST 1/2 PORK MATAMBRE)</i>	\$149.000	
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PASTA ARTESANAL / HANDMADE PASTA

	Porción individual	Para 2 personas
CUERDAS DE GUITARRA AL POMODORO BASÍLICO		
FINA PASTA CASERA CON SALSA DE TOMATE Y ALBAHACA		
<i>HOMEMADE FINE PASTA WITH TOMATO AND BASIL SAUCE</i>	\$33.000	\$48.000
RAVIOLES DE CORDERO		
RELLENOS DE CORDERO CON CREMA DE HONGOS		
<i>LAMB-FILLED PASTA WITH MUSHROOM CREAM SAUCE</i>	\$39.000	\$55.000
SORRENTINOS A LA FRANCESA		
RAVIOLONES RELLENOS DE JAMÓN Y MOZZARELLA GRATINADOS		
CON SALSA BECHAMEL, JAMÓN Y PARMESANO		
<i>LARGE RAVIOLI FILLED WITH HAM AND MOZZARELLA, GRATINÉED WITH BÉCHAMEL SAUCE, HAM, AND PARMESAN CHEESE</i>	\$39.000	\$55.000
RAVIOLES A LA SCROFFA		
RELLENOS DE ESPINACA Y RICOTA. GRATINADOS CON SALSA POMODORO, CREMA Y PARMESANO		
<i>SPINACH AND RICOTTA RAVIOLI, GRATINÉED WITH POMODORO SAUCE, CREAM, AND PARMESAN CHEESE</i>	\$38.000	\$52.000
PASTA CON BRÓCOLI AGLIO E OLIO		
PASTA SECA DE SÉMOLA SALTEADO CON OLIVA, AJO, ALBAHACA, NUECES Y BRÓCOLI		
<i>SEMOLINA DRY PASTA SAUTÉED WITH OLIVE OIL, GARLIC, BASIL, WALNUTS, AND BROCCOLI</i>	\$33.000	\$48.000



PASTA APTO CELIACOS / GLUTEN FREE PASTA

FETUCCINI POMODORO		
FETUCCINI ARTESANALES SIN T.A.C.C. ACOMPAÑADO DE SALSA POMODORO APTO CELIACOS		
<i>HANDCRAFTED GLUTEN-FREE FETTUCCINE WITH POMODORO SAUCE (SUITABLE FOR CELIACS)</i>	\$33.000	\$48.000
ÑOQUIS DE PAPA		
ÑOQUIS DE PAPA SIN T.A.C.C. ACOMPAÑADO DE SALSA POMODORO APTO CELIACOS		
<i>HANDCRAFTED GLUTEN-FREE POTATO GNOCCHI WITH POMODORO SAUCE (SUITABLE FOR CELIACS)</i>	\$33.000	\$48.000



SOLICITAR PANERA LIBRE DE GLUTEN
CONSULTAR POR MÁS OPCIONES APTAS PARA CELIACOS



REQUEST GLUTEN-FREE BREAD BASKET
MORE GLUTEN FREE OPTIONS UPON REQUEST

RISOTTOS

RISOTTO PRIMAVERA		
BASE DE ARROZ AZAFRANADO Y VERDURAS SELECCIONADAS		
<i>SAFFRON RICE WITH SELECTED VEGETABLES</i>	\$36.000	\$60.000
RISOTTO FUNGHI PORCINI		
RISOTTO CON HONGOS IMPORTADOS CON ACEITE DE TRUFFA		
<i>SAFFRON RICE WITH IMPORTED ITALIAN PORCINI</i>	\$45.000	\$75.000

CONSULTAR OPCIONES DE RISSOTTO PRIMAVERA Y FUNGHI VEGANOS



VEGAN RISOTTO PRIMAVERA AND FUNGHI UPON REQUEST

COCINA / OTHER SPECIALITIES

	Porción individual	Para 2 personas
MILANESAS DE LOMO CON GUARNICIÓN <i>BREADED SLICED TENDERLOIN WITH SIDE ORDER</i>	\$37.000	\$52.000
MILANESAS NAPOLITANAS CON CUERDAS DE GUITARRA <i>NAPOLITAN-STYLE SIRLOIN WITH GUITAR STRINGS APASTA</i>	\$44.000	\$65.000
SUPREMAS DE POLLO CON GUARNICIÓN <i>BREADED CHICKEN BREAST WITH SIDE ORDER</i>	\$31.000	\$44.000

GUARNICIONES Y VEGETALES / SIDE ORDERS AND VEGETABLES

MORRONES A LAS BRASAS <i>ROASTED RED PEPPERS</i>	\$9.000	\$17.000
PAPAS A LA CREMA <i>POTATO GRATIN WITH CREAM AND PARMESAN CHEESES</i>	\$9.000	
VEGETALES A LAS BRASAS <i>ASSORTED GRILLED VEGETABLES</i>	\$12.000	\$16.000
PAPAS AL PLOMO RELLENAS <i>BAKED POTATOES STUFFED WITH CREAM CHEESE, GREEN ONION AND PARMESAN CHEESE</i>	\$13.000	
ESPINACAS AL GUSTO <i>AGLIO OLIO O A LA CREMA</i> <i>CHOICE OF SPINACH: SAUTÉED WITH GARLIC AND OLIVE OIL OR WITH CREAM</i>	\$13.000	\$22.000
PURÉ <i>DE PAPAS, BATATAS Y/O CALABAZA</i> <i>MASHED POTATOES, SWEET POTATOES AND/OR PUMPKIN</i>	\$11.000	
PAPAS FRITAS REJILLA <i>FRENCH GAUFRETTE FRIES</i>	\$9.000	\$12.000
PAPAS/BATATAS FRITAS BASTÓN <i>TRADITIONAL FRENCH FRIES/SWEET POTATO FRIES</i>	\$9.000	\$12.000
PAPAS FRITAS ESPAÑOLAS <i>SPANISH-STYLE FRIES</i>	\$9.000	\$12.000
BRÓCOLI AL GUSTO <i>AGLIO OLIO, A LA PARMESANA O AL NATURAL</i> <i>BROCCOLI WITH GARLIC AND OLIVE OIL, OR BAKED WITH PARMESAN CHEESE, OR STEAMED</i>	\$13.000	\$23.000
PAPAS FRITAS CON ACEITE DE TRUFA <i>PAPAS FRITAS CONDIMENTADAS CON HIEVAS, QUESO PARMESANO Y ACEITE DE TRUFA BLANCA</i> <i>WITH SPICES, PARMESAN CHEESE AND TRUFFLE OIL</i>	\$20.000	

SERVICIO DE MESA / TABLE SERVICE

\$4.900

PRECIOS EXPRESADOS EN PESOS
(PRICES EXPRESSED IN ARGENTINEAN PESOS)