



## STARTERS

<b>Grilled Argentine sausage</b>	<b>3,90 €</b>
<b>Grilled blood sausage</b>	<b>3,90 €</b>
<b>Grilled veal sweetbread (speciality of the house)</b>	<b>14,50 €</b>
<b>Grilled provolone cheese</b>	<b>9,90 €</b>
<b>Pastry stuffed with meat</b>	<b>3,90 €</b>
<b>Grilled red peppers</b>	<b>5,80 €</b>
<b>Grilled artichokes with grilled foie and black truffle caviar</b>	<b>18,50 €</b>
<b>Acorn-Fed Iberian ham from Jabugo</b>	<b>24,50 €</b>
<b>Carpaccio de Angus argentino</b>	<b>16,50 €</b>
<b>Grilled Octopus with mashed potatoes and paprika</b>	<b>23,50 €</b>
<b>Grilled Queen Scallop with olive oil and garlic (6 units)</b>	<b>15,50 €</b>

## SOUPS

<b>Bouillon soup</b>	<b>4,50 €</b>
<b>Bouillon soup with egg yolk or sherry wine</b>	<b>4,90 €</b>
<b>Cordoba-style salmorejo (garlic tomato soup) with sliced egg and iberian ham</b>	<b>7,90 €</b>

## SALADS

**Mixta** 6,80 €

*Lettuce, tomato and onion*

**De la casa** 10,50 €

*Lettuce, Apple, Roquefort cheese, celery and nuts*

**Fresh burrata with tomatoes** 14,50 €

*Fresh burrata on the top of dry, roasted, natural and candied tomatoes*

**Arugula with Parmesan cheese** 11,50 €

**Pickled aubergine** 6,90 €

## SIDE DISHES

**Baked potatoes** 3,90 €

**French fries with garlic and parsley** 5,20 €

**French fries** 3,90 €

**Grilled red peppers** 5,80 €

**Sauteed vegetables** 5,90 €

*Leek, carrot, red pepper, green pepper and zucchini*

**Bread** 1,90 €

## FROM THE KITCHEN

**Breaded Argentinian Angus steak** 16,50 €

*With french fries*

**Neapolitan style breaded Argentinian Angus steak** 18,50 €

*With tomato and mozzarella on the top french fries.*

**Breaded chicken** 16,50 €

*With french fries*

**Neapolitan style breaded chicken** 18,50 €

*With tomato and mozzarella on the top french fries*

**Tagliatelle with tomato sauce** 10,50 €

**Raviolis stuffed with spinach and ricotta cheese** 12,50 €

**Spinach cannelloni** 14,50 €

*Cannelloni stuffed with spinach, bechamel and tomato sauce*

**Meat cannelloni** 15,50 €

*Cannelloni stuffed with roasted meat, bechamel and tomato sauce*

## ARGENTINE ANGUS BEEF

<b>Strip Steak, an Argentine classic</b>	<b>(300 g) 21,90 €</b>
<i>Lean cut covered with a thin layer of fat, a classic from the Argentine grill</i>	<b>(500 g) 36,50 €</b>
<b>Ribeye Steak</b>	<b>(300 g) 23,50 €</b>
<i>Very tasty and tender, beautifully marbled meat</i>	<b>(500 g) 39,10 €</b>
<b>Flap Steak</b>	<b>(300 g) 21,50 €</b>
<i>A wonderful meaty flavor and fine texture cut, highly prized in Argentina</i>	
<b>Beef Tenderloin</b>	<b>(250 g) 25,50 €</b>
<i>The most tender cut of beef</i>	
<b>Beef Tenderloin with black pepper sauce or Roquefort cheese sauce</b>	<b>(250 g) 27,50 €</b>
<b>Argentine Angus beef steack tartar</b>	<b>20,50 €</b>

## NACTIONAL MEATS

<b>Grilled Short ribs</b>	<b>18,50 €</b>
<b>Grilled skirt steak</b>	<b>18,50 €</b>
<b>Grilled skewer with veal, peppers, onion and bacon</b>	<b>16,50 €</b>
<b>Grilled variety of meats</b>	<b>19,50 €</b>
<i>Minimun two persons, price listed for one person</i>	
<b>Grilled Chicken</b>	<b>15,50 €</b>
<b>Grilled Iberian Pork</b>	<b>18,50 €</b>

## GRILLED FISH

Grilled octopus with mashed potatoes and paprika	23,50 €
Grilled Queen Scallop with olive oil and garlic (8 units)	19,50 €

## HOMEMADE DESSERTS AND ICE CREAM

### HOMEMADE ARGENTINE DESSERTS (TO CHOOSE)

Crepe filled with argentinian artisan caramel cream	5,90 €
Apple crepe flambeé with rum	13,90 €
Egg custard / with cream or argentinian caramel cream	4,90 €/5,90 €
Argentinian brownie with hot chocolate and artisan caramel cream	6,90 €
Lemon sorbet	4,90 €
Mango sorbet, vodka, caramelized orange and vanilla ice cream	6,40 €
Tiramisu	5,90 €
Mixed cheese board	7,50 €

### ICE CREAM

<i>Argentine Flavors</i>	6,90 €
Argentinian artisan caramel	
Sambayón: Egg yolk, sugar & Marsala wine	
<i>Classics Flavors</i>	6,10 €
Chocolate (70% cocoa)	
Madagascar Vanilla	
Vainilla de Madagascar	
Lemon	
Spanish strawberry	

VAT 10% INCLUDED

[See the Wine List](#)

[See the Menu on the Web Site](#)

[Check out our menu with allergens on the website](#)