



ENTRADAS (APPETIZER)



SABORES ARGENTINOS



ACHURAS

1. **CHORIZO**
Argentine Beef Sausage \$ 58
2. **SALCHICHA**
Argentine Pork Sausage \$ 55
3. **MORCILLA**
Blood Sausage \$ 58

ENTRADAS

4. **MOLLEJAS**
Sweet Bread \$ 88
5. **PROVOLETA CON ACEITE DE OLIVA Y ORÉGANO**
Provoleta Cheese with Olive Oil and Herbs \$ 92
6. **A LA NAPOLITANA**
Provoleta Cheese with Tomato Sauce \$ 98
7. **EMPANADAS DE CARNE/POLLO/JAMON Y QUESO**
Two Pieces of Pie; Beef/Chicken/Ham & Cheese \$ 62
8. **BERENJENAS A LA NAPOLITANA**
Eggplant with Tomato Sauce and Cheese \$ 75

SOPAS

9. **SOPA DE CEBOLLA**
Onion Soup \$ 55
10. **SOPA DEL DIA**
Soup of the day \$ 55

ENTRADAS FRIAS

11. **JAMÓN CRUDO CON MELÓN**
Parma Ham with Honey Melon \$ 112
12. **TOMATE RELLENO DE AVE O ATUN**
Tomato stuffed with Chicken or Tuna \$ 78
13. **PATE ARGENTINO**
Argentinian Pate \$ 88

ENSALADAS

14. **ENSALADA MIXTA**
Mixed Salad - Lettuce, Tomato and Onion \$ 78
15. **ENSALADA FESTIVA**
Lettuce, Avocado, Cream Cheese, Red Pepper and Celery \$ 98
16. **ENSALADA BUFFET**
Salad Bar \$ 98



PLATO PRINCIPAL (MAIN COURSE)

PARRILLA (GRILLED)

Served with a choice of:
POTATO (French-Fries / Baked / Sautéed / Mashed / Creamed)
 or **VEGETABLES** or **RICE**

we can serve any size steaks over 350 gms

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|-----|--|------------------|------------------|
| 17. | BIFE DE CHORIZO
Beef Sirloin Steak | 350 gm
250 gm | \$ 298
\$ 218 |
| 18. | BIFE DE LOMO
Beef Tenderloin Steak | 350 gm
250 gm | \$ 418
\$ 298 |
| 19. | BROCHETTE DE LOMO
Grilled Beef Tenderloin on Skewer with Bacon, Pepper and Onion | | \$ 318 |
| 20. | CORDERO
Lamb Rack served with Mint Sauce | | \$228 |
| 21. | MEDIO POLLO DESHUESADO
Boneless Half Chicken | | \$178 |
| 22. | BROCHETTE DE POLLO
Grilled Chicken on Skewer with Bacon, Pepper and Onion | | \$185 |
| 23. | BROCHETTE MIXTO
Grilled Beef Tenderloin & Chicken on Skewer with Bacon, Pepper and Onion | | \$268 |
| 24. | FILET DE BACALAO
Black Cod Fish Fillet | | \$188 |
| 25. | SALMON
Salmon served with Tartar Sauce | | \$178 |

ROAST

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| 26. | BIFE CON SALSA DE MOSTAZA
Roast Beef with Mustard Sauce | 1000 gm
500 gm | \$838
\$ 428 |
| 27. | POLLO AL VERDEO CON PAPAS A LA ESPAÑOLA
Roasted boneless Chicken topped with Cream & Spring Onions served with Fried Potatoe slices | | \$ 188 |

SABORES ARGENTINOS





PLATO PRINCIPAL Y ADICIONALES

MAIN COURSE & SIDE ORDER



SABORES ARGENTINOS

LOMO LA PAMPA

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| 28. | MEDALLÓN DE LOMO LA PAMPA (250 gm)
Grilled Beef Tenderloin with Mushroom Sauce
served with Chives, Asparagus and Potato Noisette | \$ 308 |
| 29. | MEDALLÓN DE LOMO CON PAPAS A LA CREMA
Y PIMIENTOS VERDES SALTEADOS (250 gm)
Grilled Beef Tenderloin
served with sautéed Green Pepper and Creamed Potatoes | \$ 298 |

MINUTAS

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| 30. | SUPREMA DE POLLO A LA NAPOLITANA
Deep-fried breaded boneless Chicken topped with Ham, Mozzarella
Cheese and Tomato Sauce, served with French Fries | \$ 188 |
| 31. | MILANESA CON PAPAS FRITAS
Thinly sliced Beef Tenderloin, breaded and deep-fried
served with French Fries | \$ 248 |
| 32. | MILANESA A LA NAPOLITANA
Thinly sliced Beef Tenderloin, breaded and deep-fried topped with
Ham, Mozzarella Cheese and Tomato Sauce, served with French Fries | \$ 278 |

GUARNICIONES

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| 33. | PAPAS FRITAS
French Fries | \$ 38 |
| 34. | PURE DE PAPAS
Mashed Potato | \$ 38 |
| 35. | PAPAS A LA CREMA
Creamed Potato | \$ 42 |
| 36. | PAPA AL HORNO
Baked Potato served with Sour Cream & Spring Onion | \$ 35 |
| 37. | PAPAS SALTEADAS CON CEBOLLA
Sautéed Potatoes with Onion | \$ 38 |
| 38. | HONGOS SALTEADOS
Sautéed fresh Mushrooms | \$ 58 |
| 39. | LEGUMBRES SALTEADAS
Sautéed Vegetables | \$ 42 |
| 40. | PIMIENTO ROJO A LA PARRILLA
Grilled Red Pepper | \$ 52 |
| 41. | ARROZ
Rice | \$ 35 |
| 42. | HUEVO FRITO
Pan-Fried Eggs | \$ 32 |





POSTRES Y CAFÉ / TÉ

DESSERT & COFFEE/TEA

POSTRES

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| 43. FLAN CON DULCE DE LECHE O CREMA
Caramel Custard with choice of Milk Jam or Cream | \$ 62 |
| 44. ENSALADA DE FRUTA
Fresh Fruit Salad | \$ 62 |
| 45. PANQUEQUE DULCE DE LECHE O MANZANA
Pancake with choice of Milk Jam or Apple, served with Ice Cream | \$ 68 |
| 46. TORTILLA DE MANZANA QUEMADA AL ROON
Apple Pancake Flambé, served with Ice Cream | \$ 115 |
| 47. SAMBAYON A LA MARSALA
Combination of Egg Yolk and Marsala Wine with Walnut & Sugar | \$ 72 |
| 48. MOUSSE DE CHOCOLATE
Chocolate Mousse | \$ 65 |
| 49. DON PEDRO
Ice Cream, Scotch & Walnut | \$ 108 |
| 50. HELADOS CON CHAMPAGNE
Champagne with Sorbet (Lemon/Mango) | \$ 108 |
| 51. TIRAMISU
Tiramisu | \$ 62 |
| 52. HELADOS Y SORBETES
Ice-cream (Vanilla/Strawberry/Chocolate/Dulce De Leche)
Sorbet (Mango/Lemon) | \$ 68 |

CAFÉ Y TÉ

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| 53. ESPRESSO | \$ 30 |
| 54. DOUBLE ESPRESSO | \$ 42 |
| 55. REGULAR COFFEE / DECAFFEINATED COFFEE | \$ 32 |
| 56. COFFEE LATTE | \$ 32 |
| 57. CAPUCCINO | \$ 38 |
| 58. IRISH COFFEE | \$ 78 |
| 59. REGULAR TEA | \$ 28 |
| 60. ENGLISH BREAKFAST/EARL GREY TEA | \$ 30 |
| 61. HERBAL TEA (CAMOMILE / PEPPERMINT / JASMINE) | \$ 32 |

SABORES ARGENTINOS



All price are subject to 10 % service charge