

La Cena



TAPAS | SMALL BITES

+ EXTRA BREAD 1.5

BREAD SERVICE rustic house sourdough batard with Uruguayan EVOO or homemade compound butter (V) 4

ACEITUNAS house-marinated olives & citrus zest 7 (V/GF)

PROVOLETA traditional Argentine charred provolone topped with herbs & diced tomato, served in a skillet with bread 9 (V)

NAPO de REMOLACHA beets & goat cheese napoleon topped with micro greens served over house-made balsamic reduction & apricot glaze 12 (GF)

SKEWERS slow roasted fennel crusted pork belly atop a bosc pear chutney 14 (GF)

CREMA de ZANAHORIA cream of roasted carrots, fresh ginger, coconut milk, finished with crema & crostini 10 (V)

PUMPKIN GNOCCHI sautéed in brown-sage butter, topped with brûléed Fuji apple 10 (V)

BOMBAS de PAPA potatoes stuffed with Gruyère & brown sugar glazed pork 12

ENSALADAS | SALADS

PREPARED FRESH & TOSSED WITH HOUSE-MADE DRESSINGS
SMALL 7 LARGE 9

MIXTA organic fresh field greens, tomatoes, grated carrots, red onions, Kalamata olives, hearts of palm, & a citrus vinaigrette (V/GF)

CAESAR hearts of romaine, grated parmesan, garlic croutons, & Caesar dressing

SPINACH organic baby spinach, feta cheese, organic Fuji apples, & spicy house-roasted pecans, with a sweet & tangy balsamic vinaigrette (V/GF)

ENSALADA de RADICCHIO radicchio, endives, & charred carrots, tossed in a Malbec vinaigrette, topped with goat cheese, spicy candied pecans, & poached bosc pears 15 (V)

AÑADIR | ADD

+ PROSCIUTTO DI PARMA 11 + GRILLED SHRIMP 14
+ FREE RANGE CHICKEN BREAST 8 + PORTABELLA 6
+ WILD CAUGHT SALMON 13 + HOUSE MADE CHORIZO 7
+ SEASONAL SEAFOOD MP

EMPANADAS

+ SM CHIMICHURRI .50 + LG CHIMICHURRI 1

CARNE PICANTE spicy ground beef*, green onions, raisins, green olives, fresh herbs, & traditional spices 4

CARNE SUAVE mild ground beef*, green onions, raisins, green olives, fresh herbs, & traditional spices 4

POLLO organic & free-range chicken, red bell peppers, green onions, & fresh herbs 4

VERDURA spinach, ricotta cheese, Parmesan, onions 4 (V)

ATÚN Albacore tuna, onions, red bell peppers, tomatoes, black & green olives, oregano 4

LA SEMANAL empanada of the week 4

(V) INDICATES VEGETARIAN DISH OR CAN BE PREPARED VEGETARIAN
(GF) INDICATES GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE
*INDICATES CERTIFIED ANGUS BEEF
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASED YOUR RISK OF FOODBORNE ILLNESS
🍴 MEALSHARE -BUY ONE GIVE ONE PROGRAM: WE DONATE \$1 PER ENTRÉE ORDERED TO SUPPORT

PLATOS DE LA CASA | ENTREES

PASTEL DE PAPAS* Argentine style - "Shepherd's pie" Certified Angus ground beef, hard boiled eggs, green onions, raisins, green olives, & herbs topped with mashed potatoes, baked until golden 17 (GF)

🍴 **MILANESA A LA NAPOLITANA*** two breaded & fried Certified Angus Beef cutlets baked with ham, mozzarella, & marinara; served with house fries 21

POLLO AL HORNO marinated organic & free-range chicken breast roasted with fresh herbs & spices; served with mascarpone polenta & wilted Swiss Chard 22 (GF)

PECHITO de CERDO braised baby back ribs, grilled then brûléed, served with butternut squash mash & sautéed Brussel sprouts 23 (GF)

PASTAS | HOUSE-MADE PASTAS

GNOCCHI QUARTET pumpkin-cinnamon, sweet potato-chipotle, cilantro-jalapeno & potato-herb gnocchi tossed with roasted red peppers, artichoke hearts, mushrooms, haricots verts, Parmesan, finished with crema & house-made parsley, red pepper, & balsamic reductions 19 (V)

CANELONES CASEROS two handmade herb crepes filled with spinach, onions, provolone, & mozzarella; finished with béchamel & marinara, topped with shaved Parmesan 18 (V)

PAPPARDELLE house-made pasta, sweet peas, charred carrots, & slow roasted short rib tossed in Malbec au jus, topped with goat cheese 28

DE LA PARRILLA | THE GRILL

ALL STEAKS ARE CERTIFIED ANGUS BEEF
SERVED A LA CARTE WITH OUR SIGNATURE CHIMICHURRI SAUCE (GF)

***BIFE DE LOMO** 6 oz. Beef Tenderloin 26

***COSTILLA** 2- 10 oz. bone-in Short Ribs 32

***PECHITO de RES** 8 oz. Hanger 20

***PARRILLADA** (no substitutions)
Traditional Argentine mixed grill 55
morcilla
molleja
churrasquito
short rib &
salchicha parrillera
Served with:
grilled haricot verts & butternut squash mash

PARA COMPARTIR | FOR SHARING

POLENTA served with pancetta, fried Brussel sprouts, & house-made balsamic reduction 10

***HOUSE FRIES** tossed with fresh garlic, parsley, & a side of chimichurri aioli 5 (V/GF)

FRIED OKRA buttermilk battered & drizzled with a spicy remoulade 8 (V)