

ALMUERZO

TAPAS | SMALL BITES

+ EXTRA BREAD 1.50

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

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

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

PICADA build your own meat & cheese board! Ask your server **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 (V) 4

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

LA ESPECIAL rotating seasonal empanada 4

SOPAS | SOUPS

PREPARED FRESH DAILY

CUP 6 BOWL 8

SALAD & SOUP COMBO CUP 10 BOWL 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 (V)

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


ENSALADA ESPECIAL rotating seasonal salad **MP**

AÑADIR | ADD

+ PROSCIUTTO di PARMA 11 + GRILLED SHRIMP 14
+ FREE RANGE CHICKEN BREAST 8 + LOMITO BEEF 15
+ WILD CAUGHT SALMON 14 + HOUSE MADE CHORIZO 7
+ PORTABELLA 6 + CHURRASCO 14 + SEASONAL SEAFOOD **MP**

PLATOS DE LA CASA | ENTREES

CANELONES CASEROS two handmade herb crepes filled with spinach, onions, provolone, & mozzarella; finished with béchamel & marinara sauce, topped with shaved Parmesan (V) 15

 **MILANESA AL PLATO** two breaded & fried Certified Angus Beef cutlets, served with house fries, & organic field greens 16
+ CHEESE .50 + MAKE NAPOLITAN 4 + FRIED EGG 2

PLATO VEGETARIANO chef's choice of fresh farm to table, hot vegetarian platter (V/GF) 20

PESCADO DEL DÍA* fresh seafood special **MP**

CHEF'S ESPECIAL* chef's special **MP**

DE LA PARRILLA | FROM THE GRILL

SERVED WITH FRIES & YOUR CHOICE OF SALAD
SUBSTITUTE CUP OF SOUP 2.5

POLLO A LA PARRILLA grilled free range & organic chicken breast (GF) 15

PARRILLADA* Argentine-style mixed Grill featuring beef short ribs, chicken breast, & Chef Reina's house-made chorizo bratwurst (GF) 26

CHURRASQUITO* 6 oz. grilled Certified Angus Beef strip loin (GF) 18

SÁNDWICHES | SANDWICHES

SERVED WITH FRIES OR YOUR CHOICE OF SALAD
SUBSTITUTE CUP OF SOUP 2.5

VEGETARIANO fresh mozzarella, tomatoes, arugula, basil pesto sauce (V) 13

+ PROSCIUTTO 7

PROSCIUTTO di Parma, provolone, tomato, mayonnaise, served cold 15

BAC BURGER* 6 oz. ground in house Certified Angus Beef, tomato, romaine, served on a toasted bun with chimi aioli & tomato jam 11

+ CHEESE .50 + CRISPY PROSCIUTTO 1.5
+ PEPPERONCINI .50 + FRIED EGG 2

CHORIPAN Chef Reina's house-made bratwurst, chimichurri, 11

+ ROASTED RED PEPPERS, RED ONIONS, & CHEESE 3

MILANESA two breaded & fried Certified Angus Beef cutlets, tomato, lettuce, mayonnaise 15

+ CHEESE .50 + MAKE NAPOLITAN 4 + FRIED EGG 2

LOMITO* our signature sandwich, Certified Angus Beef tenderloin, chimichurri 19

+ CHEESE .50 + TOMATOES .50 + PEPPERONCINI .50




WE PROUDLY SERVE:
FARM TO TABLE, LONE STAR MEATS,
ANTONELLI'S CHEESE, ZHI TEA,
TEXAS COFFEE TRADERS,
& OTHER LOCAL PROVIDERS

(V) INDICATES VEGETARIAN DISH OR CAN BE PREPARED VEGETARIAN | (G) INDICATES GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE

TABLES OF 6 OR MORE WILL INCLUDE 20% GRATUITY

° 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