



BREAKFAST

BENEDICTO
two poached eggs, organic baby arugula, Prosciutto di Parma, & roasted red bell peppers. Drizzled with Hollandaise sauce & house-made balsamic reduction. Served with house-made brioche & garlic roasted papas 16

SWEET POTATO PANCAKES
stack of three fluffy house-made pancakes with sweet potato batter atop house blueberry compote & sweet mascarpone 12

FRITTAFFLE
iron pressed house-egg-batter mixed with roasted potatoes, roasted red bell peppers, bacon, organic baby arugula, mozzarella, and Parmesan. Drizzled with crema & fresh red bell pepper reduction. Served with organic field greens 15

COCONUT FRENCH TOAST
pineapple bread soaked in coconut milk griddled until golden brown. Finished with powdered sugar & roasted coconut flakes 10

SIDES

two eggs your way 4

house roasted papas 6

bacon 4

salchicha 10

SALADS

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, & citrus vinaigrette

CAESAR
hearts of romaine, grated Parmesan, house garlic croutons, & Caesar dressing

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

+ PROSCIUTTO DI PARMA 11

+ PORTABELLA 6

+ FREE RANGE CHICKEN BREAST 8

+ WILD CAUGHT SALMON 13

+ HOUSE MADE CHORIZO 8

EMPANADAS

ALL EMPANADAS 4
+ SM CHIMI .50 + LG CHIMI 1

CARNE PICANTE
spicy ground beef, green onions, raisins, red bell peppers, green olives, fresh herbs, & traditional spices

CARNE SUAVE
mild ground beef, green onions, raisins, red bell peppers, green olives, fresh herbs, & traditional spices

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

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

VERDURA
spinach, ricotta, Parmesan, onions

SANWICHES

SERVED WITH CHOICE OF SALAD OR HOUSE PAPAS
AND HOUSE-MADE BREAD

CHORIPAN
house-made bratwurst, chimichurri 11

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

LOMITO
our signature sandwich, Certified Angus beef tenderloin, chimichurri 19

ENTREES

CANELONES
two handmade herb crepes filled with spinach, onions, provolone, & mozzarella; finished with bechamel & marinara sauce, topped with shaved Parmesan 15

BIFE A 'CABALLO'
- Classic Argentine -
grilled Certified Angus beef tenderloin atop two eggs your way. Served with garlic roasted papas 28

PARRILLADA
- Argentine Tradition -
mixed grill: churrasquito, chicken breast, house-made bratwurst

served with chimichurri sauce, organic field greens, and garlic roasted papas 26

CERTIFIED ANGUS BEEF

ORGANIC FREE-RANGE CHICKEN

VEGETARIAN OR CAN BE PREPARED VEGETARIAN

CONSUMING RAW OR UNCOOKED MEATS, POLUTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS