

Almuerzo *Menú*

TO START

BREAD SERVICE

rustic housemade daily, Uruguayan EVOO or homemade compound butter 4

ACEITUNAS

house-marinated olives & citrus zest 7

PROVOLETA

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

HOUSE FRIES

tossed with fresh garlic and served with our chimichurri aioli 5

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


handmade 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

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

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

CARNE SUAVE

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

 **VERDURA** spinach, ricotta, Parmesan, onions

PREPARED FRESH DAILY



SOUPS

CUP 6

BOWL 8

CUP COMBO 10

BOWL COMBO 12



DE LA PARRILLA

SERVED WITH CHOICE OF SALAD, HOUSE FRIES & CHIMICHURRI SAUCE

POLLO A LA PARRILLA*

grilled organic free range chicken breast 15

CHURRASCO*

succulent 100% Argentine Prime cut 30

PARRILLADA*

The Argentine traditional mixed grill: churrasquito, chicken breast, house-made bratwurst 26

ENTREES

MILANESA AL PLATO

two breaded & fried Certified Angus Beef cutlets, served with house fries, & organic field greens 16

+ CHEESE .50 + FRIED EGG 2

+ MAKE NAPOLITAN 4

CANELONES CASEROS

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



FISH SPECIAL

FRESH SEAFOOD

MP



DAILY SPECIAL

CHEF'S INSPIRATION

MP

SANDWICHES

SERVED WITH CHOICE OF SALAD OR HOUSE FRIES
PREPARED WITH HOUSE-MADE BREAD

VEGETARIANO

fresh mozzarella, tomatoes, arugula, basil pesto sauce 13

+ PROSCIUTTO 7

PROSCIUTTO DI PARMA

180 day aged Prosciutto, provolone, tomato, mayonnaise, served cold 15

CHORIPAN

house-made bratwurst, chimichurri 11

+ ROASTED RED PEPPER & CHEESE 3

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 + FRIED EGG .50

+ CRISPY PROSCIUTTO 1.50

MILANESA

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

+ FRIED EGG .50 + NAPOLITANA 4

+ CHEESE .50


LOMITO*


our signature sandwich, Certified Angus beef tenderloin, chimichurri 19

+ CHEESE .50 + TOMATOES .50

+ PEPPERONCINI .50

 CERTIFIED ANGUS BEEF

 ORGANIC FREE-RANGE CHICKEN

 VEGETARIAN OR CAN BE PREPARED VEGETARIAN

* CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS