



La Cena

TAPAS | *small bites*

+ EXTRA BREAD 1.5

BREAD SERVICE rustic house-made served with Uruguayan EVOO or compound butter 4

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

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

MATRIMONIO grilled house-made bratwurst and Argentine blood sausage 10 (GF)

WILD BOAR SKEWERS marinated in a garlic, ginger, & brown sugar soy sauce. Served with a cinnamon apple chutney 15

ENSALADAS | *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 (GF)

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

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

BEET & KALE roasted beets, kale, gorgonzola cheese, toasted almonds & bacon tossed in a maple vinaigrette 13

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

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

SALMON Norwegian salmon, ginger, soy, lemon, green onion, red bell pepper, garlic. Served with crema drizzle 5

STONE CRABS
5 succulent chilled and cracked claws, served with house mustard sauce 65
+ EA ADDITIONAL 13



Seasonal Menu by CHEF CHRIS GOMEZ

AÑADIR *add to salads*

- + PROSCIUTTO DI PARMA 11
- + PORTABELLA 6
- + ORGANIC, FREE RANGE CHICKEN BREAST 8
- + WILD CAUGHT SALMON 13
- + HOUSE MADE CHORIZO 8

PLATOS DE LA CASA

- HOUSE SPECIALS -

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

MILANESA AL PLATO 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)

POT ROAST Malbec braised short rib served with roasted carrots, pearl onions, & garlic mashed potatoes 28 (GF)

SCALLOPS seared served over acorn squash mash & sautéed shaved Brussel sprouts topped with roe & finished with brown butter sage 35 (GF)

BONDIOLA grilled 6oz pork butt wrapped in bacon and bruleed. Served with apple crisps & acorn squash mash 24 (GF)

PASTAS CASERAS

- 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

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

DE LA PARRILLA

ARGENTINE PRIME CUTS SERVED A LA CARTE WITH OUR SIGNATURE CHIMICHURRI

***BIFE DE LOMO** 6 oz BEEF TENDERLOIN 30

***BIFE ANCHO** 14 oz RIBEYE 40

***BIFE ANGOSTO** 10 oz NEW YORK 36

***ENTRAÑA** 10 oz 20

***PARRILLADA** (no substitutions) 50
Traditional Argentine mixed grill

MORCILLA
MOLLEJA
CHURRASQUITO
MATAMBRITO
SALCHICHA PARRILLERA

- + FREE RANGE CHICKEN BREAST 8
- + WILD CAUGHT SALMON 13
- + HOUSE MADE CHORIZO 8

EL VAQUERO
bone-in American CAB ribeye 76
SERVES 2

ACOMPAÑANTES | *a la carte*

POLENTA with kale & sweet potato chips drizzled with balsamic reduction 9

GARLIC MASH 8

HOUSE PAPAS served with Chimi Aioli 5

ASPARAGUS grilled 7

ZANAHORIAS charred rainbow carrots topped with herb goat cheese, garlic chips & honey 12

PEARL COUSCOUS sautéed with roasted sweet potato, cranberries & fresh rosemary 10