

EST.

2005



Buenos Aires Café

LOCAL · FRESH · ARGENTINE

SMALL BITES

- ACEITUNAS** house-marinated olives & citrus zest 7 (GF)
- MATRIMONIO** house-made bratwurst & Argentine black sausage, bread, chimichurri 10 (GF)
- HOUSE FRIES** garlic & parsley, chimi aioli 5
- BREAD SERVICE** housemade bread served with Uruguayan EVOO or house-made compound butter 4
- PROVOLETA** charred Argentine provolone topped with herbs & diced fresh tomato, sliced bread 10

handmade EMPANADAS

ALL EMPANADAS 3.5 + SM CHIMI .50 + LG CHIMI 1

- CARNE PICANTE** spicy ground beef, green onions, raisins, green olives, fresh herbs, traditional spices
- CARNE SUAVE** mild ground beef, green onions, raisins, green olives, fresh herbs, traditional spices
- POLLO** organic & free range roasted chicken, red bell peppers, green onions, fresh herbs
- VERDURA** spinach, ricotta cheese, Parmesan, onions
- ATÚN** Albacore tuna, onions, red bell peppers, tomatoes, black & green olives, oregano

SALADS SM 7 LG 9 HOUSE-MADE VINAIGRETTES

- MIXTA** refreshing mix of organic fresh filed greens, tomatoes, grated carrots, red onions, Kalamata olives hearts of palm, citrus vinaigrette.
- CAESAR** hearts of Romaine, grated Parmesan cheese, garlic croutons, Caesar dressing
- SPINACH** organic baby spinach, feta cheese, organic Fuji apples, spicy house roasted pecans, sweet & tangy balsamic vinaigrette



ADD ONS

- + prosciutto di parma 11
- + portabella 8
- + organic free-range chicken breast 7
- + churrasquito 15

SANDWICHES WITH CHOICE OF FRIES OR SALAD

- PROSCIUTTO** di Parma, provolone, tomato, mayonnaise, on ciabatta 15
- CHICKEN SANDWICH** grilled chicken, chipotle aioli, arugula, tomatoes, on hoagie 12
- VEGETARIANO** fresh mozzarella, tomatoes, arugula, basil pesto sauce, on ciabatta 13
- B.A.C. BURGER*** 6oz ground in house Certified Angus Beef, tomato jam, red onions, shaved romaine, pepperoncini, served on a toasted Challah bun with chimi aioli 11
+ CHEESE + CRISPY PROSCIUTTO 1.5 + PEPPERONCINI .5
- CHORIPAN** house-made bratwurst, chimichurri, on hoagie 12
+ ROASTED RED PEPPERS, RED ONIONS, & CHEESE 3
- MILANESA** two breaded & fried Certified Angus Beef[®] cutlets, tomato, lettuce, mayonnaise, on hoagie 16
+ CHEESE .5 + HAM 2 + FRIED EGG 2
- LOMITO*** our signature sandwich, Certified Angus Beef tenderloin, chimichurri, on hoagie bread 20

ENTREES HOUSE SPECIALS

- MILANESA** two breaded & fried Certified Angus Beef cutlets, mashed potatoes, field greens 18 + make napo 3
- CANELONES CASEROS** two handmade herb crepes filled with spinach, onions, provolone, & mozzarella, finished with béchamel & marinara, topped with shaved Parmesan 16
- 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)
- GNOCCHI** 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
- POLLO AL HORNO** marinated free-range chicken breast roasted, fresh herbs & spices served with polenta & wilted Swiss Chard 22 (GF)



DE LA PARRILLA

SERVED WITH ORGANIC FIELD GREENS CHIMICHURRI SAUCE

- GRILLED CHICKEN** mashed potatoes, chimichurri 18
- CHURRASQUITO** 6oz grilled certified angus beef strip loin, mashed potatoes, organic field greens 22
- PARRILLADA** (SERVES 2) 55 Traditional Argentine mixed grill, served with house fries, morcilla, salchicha parrillera, churrasquito, grilled chicken breast
- A LA CART**
- *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

DESSERTS

check out our display case for off the menu items

- QUATRO LECHEs** sponge cake with our signature fourth distinct Argentine touch 7
- PANQUEQUES** sweet crepes rolled with dulce de leche, burnt sugar on top 7

- LEMON PIE** 7
- CHOCOLATE MOUSE CAKE** flourless chocolate mousse cake 8

- ALFAJOR DE MAICENA** Corn starch cookie with dulce de leche & rolled in coconut flakes 3
- ALFAJOR DE CHOCOLATE** Chocolate cookie filled with dulce de leche & dipped in chocolate 3

BEER

PRESIDENTE 6 I QUILMES 6 I

SEASONAL DRAFT 7 (SEE BOARD FOR SPECIALS)

SIDRA 1888, Argentina 7 | 15

COCKTAILS

BUENOS AIRES MARTINI
TITO'S VODKA, CAMPARI, APEROL, LEMON,
& CHILI-GINGER INFUSED SYRUP 12

SANTIAGO
BUFFALO TRACE BOURBON, ANGOSTURA BIT-
TERS, LEMON, SUGAR, & ORANGE 12**

GARDELITA
SANGRIA MADE WITH SPECIAL BLEND OF RED
WINE,
PORT, SUGAR, FRESH JUICES, & FRUIT 8/28**

CLARITO
APOSTOLES MATE GIN, DRY VERMOUTH, SUGAR
RIM, CANDIED LEMON PEEL 13

DAIQUIRI
RUM, LIME, SUGAR

PISCO SOUR
PISCO, LIME, EGG WHITE, SUGAR,
ANGOSTURA BITTERS 11

CAIPIRINHA
CACHACA, LLIME, SUGAR 11

BUBBLES & ROSE

ALTAS CUMBRES EXTRA BRUT 2017
EXTRA BRUT
MENDOZA | 12/48
FRESH YET CREAMY METHOD CHARMAT

SUSANA BALBO SIGNATURE 2018
SIGNATURE BLEND
VALLE DE UCO | 12/48
ELEGANT AND DELICATE

LAGARDE GOES PINK 2016
MALBEC | PINOT NOIR
MENDOZA | 11/46
SOFT CHERRIES AND RASPBERRIES

COLONIA LAS LIEBRES BRUT 2013
BONARDA
MENDOZA | 14/57
UNUSUAL, PURE, INSPIRED BY THE ANDES MOUN-
TAINS

ALTAS CUMBRES 2015
TORRONTES
SALTA | 12/48
RIPE PEACHES

COLOMÉ 2016
TORRONTES
VALLE CALCHAQUI | SALTA | 11/44
1700 M ALTITUDE | UNIQUE

LA YUNTA 2018
TORRONTES
FAMATINA VALLEY | LA RIOJA | 10/40
HEIRLOOM GRAPES AND A CRISP MOUTH FEEL

SUSANA BALBO 2015
TORRONTES
VALLE DE UCO | MENDOZA | 52
THE QUEEN OF TORRONTES | BARREL FERMENTE

SANTA JULIA 2017
PINOT GRIGIO
MENDOZA | 10/40
SUSTAINABLE FARMED GRAPES

HENRY LAGARDE 2016
SEMILLON
LUJAN DE CUYO | 11/46
GORGEIOUS AND BEAUTIFULLY BALANCED

PURAMON RESERVA 2018
CHARDONNAY
PARAJE ALTAMIRA | 52
EXQUISITE AND FULL OF PERSONALITY

BLANCO | WHITE



RED WINE | VINO TINTO

MALBEC

TUPUNGATO

ZUCCARDI | ALUVIONAL 2009
EL PERAL TUPUNGATO

LUJAN DE CUYO

MARCHIORI & BARRAUD 2016
PERDRIEL | 13/52

HENRY LAGARDE 1992
14/52
CHOCOLATE AND SMOKEY SCENTS

PRIMERAS VINAS 2013
PERDRIEL
100 OLD VINES

GRAFFITO 2016
AGRELO | LOS ARBOLES | VISTA FLORES 12/48

MENDEL 2017
FRINDA MENDEL | 13/52

VALLE DE UCO

ANIMAL MALBEC 13/52
CERTIFIED ORGANIC
UNTAMED, WILD, FRESH

BESTIAL 2016
VISTA FLORES WEST, TUNUYAN

PARAJE ALTAMIRA

ZUCCARDI CONCRETO 2017
PIEDRA INFINITA
ALL CONCRETE FERMENTATION AND AGING

LUCA 2017 13/52
BLACK CHERRY, VANILLA, MOCHA

RENACER 2013
ALTAMIRA & GUALTALLARY 100

CABERNET SAUVIGNON

LA SIESTA
AGRELO | VALLE DE UCO 55

OWENS VINEYARDS
AGRELO | LUJAN DE CUYO 50

BLENDS

ALMA NEGRA BLEND
MALBEC | BONARDA 13/52

RICOMENCIARE
MALBEC | CAB FRANC 11/39

TIKAL
MALBEC | BONARDA 13/46

BRIOSSO
CAB SAUV | MALBEC | CAB FRANC | PETIT VERDOT 79

VISTALBA
MALBEC | BONARDA | CAB SAUV 103

OTHER BLENDWS

LA GUARDA
CAB FRANC 13/46

ZUCCARDI SERIA A
BONARDA 13/39