

## Pastas Caseras /House-Made Pasta

### **TRADITIONAL GNOCCHI**

(Traditional Argentinean Pasta)

Potato-herb dumplings topped with marinara sauce and shaved Parmesan 20

(Add: Chicken 8, Shrimp (4) 14 or Salmon 14)

### **GNOCCHI QUARTET**

An eclectic combination pumpkin-cinnamon, sweet potato chipotle, cilantro-jalapeño and fresh herbed potato tossed with red peppers, artichokes hearts, mushrooms, haricot verts and olive oil 23

(Add: Chicken 8, Shrimp (4) 14 or Salmon 14)

### **CANELONES CASEROS**

Two flavorful handmade herb crepes

Fresh spinach - mozzarella filled crepe topped with salsa Béchamel, marinara and fresh Parmesan 22

(Add: Chicken 8, Shrimp (4) 14 or Salmon 14)

### **FETTUCCINI ALFREDO**

Fettuccini pasta covered with our signature creamy Parmesan cheese Alfredo Sauce 20

(Add: Chicken 8, Shrimp (4) 14 or Salmon 14)

## Platos De La Casa /Entrées

### ARGENTINEAN SPECIALTIES

### **PASTEL DE PAPAS**

(Argentinean style “Shepherd’s pie”)

Ground beef, hard-boiled eggs, green onions, raisins, green olives, fresh herbs and spices topped with mashed potatoes and baked until golden brown 20 (G)

### **POLLO AL HORNO**

Our marinated all natural, antibiotic free and vegetarian fed oven roasted chicken breast, served with roasted Yukon gold potatoes, sweet potatoes, carrots, celery and haricot verts 22 (G)

### **PORK TENDERLOIN !**

Roasted natural pork tenderloin medallions topped with chimichurri sauce served with Yukon mashed potatoes and fresh haricot verts 20 (G)

### **MILANESA CON FRITAS**

Two tender breaded beef cutlets served with fries or mashed potatoes, broccoli florets and fresh lemon 20  
A caballo, eggs on top 2 ea.

### **MILANESA NAPOLITANA**

Two tender breaded beef cutlets blanketed with ham, baked mozzarella cheese and house-made marinara sauce served with fries or mashed potatoes and broccoli florets 23

### **SCOTTISH SALMON !**

Grilled salmon topped with fresh citrus glaze, served with Yukon gold mashed potatoes and steamed asparagus 23 (G)

## La Parrilla /The Grill

### À la carte

(Perfectly grilled meats accompanied by two traditional sauces: chimichurri or malbec demi glace)

### **BLACK ANGUS TENDERLOIN**

\* | **PETITE FILETE** 6 oz. 30

\* | **FILETE MIGNON** 8oz. 34

### \* | **CHURRASCO**

10 oz certified Angus New York Strip steak 36

\* | **EL VAQUERO** The Cowboy

15 oz certified Angus Bone-In Rib Eye 44 (G)

\* | **PARRILLADA** Mixed Grill

Beef tenderloin, chorizo, chicken breast and Pork tenderloin with Fries. For one 40, for two 78 (G)

\*Please allow 20 minutes for cook through time

## Acompañamientos / Sides

Crisp Fries 3

Haricot Verts - Broccoli 3

Salads: Caesar - Spinach - Mixta - Arugula 4

Potatoes: Mashed - Roasted - Sweet Potatoes 4

Asparagus or Brussels Sprouts 7

Vegetable of the week 8

| Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

20% gratuity will be added to all parties of 6 or more, and a \$3.00 surcharge will be applied to all split plates

We only use pure olive and Canola oils;  
we do not use trans-fat or peanut oils

# CENA /DINNER

## Para Comenzar /To start

The perfect start to a nice dinner

### ACEITUNAS

House marinated olives & citrus zest 7

### PROVOLETA

Traditional Argentine grilled Provolone cheese with herbs & diced tomato, served with bread 9

### SHRIMP COCKTAIL

Jumbo shrimp served over cocktail sauce, topped with fresh avocado 16

### MUSSELS AL VINO BIANCO

Steamed mussels tossed in white wine & garlic 20

### HOUSE CHEESE PLATE

A fresh selection of international and local cheeses served with traditional accompaniments 16

### Special PROVOLETA Argentina for 4

Traditional Argentine grilled Provolone cheese with herbs & diced tomato, chorizo argentino served with bread 16

## MOZZARELLA STICKS 5

Traditional Argentinean empanadas made from family recipes 4.00 EACH

## Empanadas

(Served with chimichurri - EXTRA chimichurri 0.50)

### CARNE PICANTE

Spicy ground beef, green onions, raisins, hard-boiled egg, green olives, herbs and spices

### TUNA

Albacore tuna, onions, red bell peppers, black and green olives and herbs

### CARNE SUAVE

Mild ground beef, green onions, raisins, hard-boiled egg, green olives, herbs and spices

### VERDURA

Spinach, onions, ricotta and Parmesan cheese (v)

### POLLO

Roasted chicken, red bell peppers, green onions and herbs

### HAM & CHEESE

Cooked ham & mozzarella

New !!!

## ONION & CHEESE

## Ensaladas/Salads

Small 7 Large 9

(Add: anchovies 3, Chicken 8, Shrimp 14 or Salmon 14 with house-made dressing)

### MIXTA

Fresh organic field greens, tomatoes, grated carrots, red onions and hearts of palm, delicately blended with our house-made citrus vinaigrette (Organic)

### CAESAR

The classic, with hearts of romaine, grated Parmesan cheese, garlic croutons and our fresh house-made Caesar dressing

### BABY SPINACH

A tempting blend of organic baby spinach, feta cheese, organic Fuji apples and spicy roasted pecans tossed in our house-made sweet balsamic and tangy vinaigrette (Organic)

### BABY ARUGULA

Baby arugula tossed in balsamic vinaigrette with cherry tomatoes and fresh Parmesan (Organic)

(v) Indicates vegetarian dish or can be prepared vegetarian.  
(G) Indicates gluten free or can be prepared gluten free.

## Catering

Do you know that you can enjoy our food at the restaurant or at your favorite party? Buenos Aires Café offers catering service in our house or yours.

For more details call 512-994-0662 or email us to

[galleria@buenosairescafe.com](mailto:galleria@buenosairescafe.com)

[www.buenosairescafe.com](http://www.buenosairescafe.com)

Gift Cards Available

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