

CENA / DINNER

Para Comenzar /To start

The perfect start to a nice dinner

PROVOLETA

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

ACEITUNAS

House marinated olives & citrus zest

SHRIMP COCKTAIL

Jumbo shrimp served over cocktail sauce, topped with fresh avocado

HOUSE CHEESE PLATE

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

MUSSELS AL VINO BIANCO

Steamed mussels tossed in white wine & garlic

Special PROVOLETA Argentina for 4

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

MOZZARELLA STICKS (8)

Empanadas

Traditional Argentinean empanadas made from family recipes

(Served with chimichurri - EXTRA chimichurri 0.50)

CARNE PICANTE

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

POLLO

Roasted chicken, red bell peppers, green onions and herbs

VERDURA

Spinach, onions, ricotta and Parmesan cheese (v)

CARNE SUAVE

Mild 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

HAM & CHEESE

Cooked ham & mozzarella

NEW

ONION & CHEESE

Ensaladas/Salads

Small Large

CAESAR

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

MIXTA

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

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

BABY ARUGULA

Organic baby arugula tossed in house made balsamic vinaigrette with cherry tomatoes and fresh Parmesan

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

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

Gift Cards Available

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

www.buenosairescafe.com

Online Ordering
 app: toast takeout

<https://www.toasttab.com/buenos-aires-cafe-bee-cave>

Pastas Caseras /House-Made Pasta

(Add: Chicken 10, Shrimp (4) 14, Salmon 18 or Lomito 18.)

TRADITIONAL GNOCCHI

(Traditional Argentinean Pasta)

Potato-herb dumplings topped with marinara sauce and shaved Parmesan

CANELONES CASEROS

Two flavorful handmade herb crepes

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

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

FETTUCCINI ALFREDO

Fettuccini pasta covered with our signature creamy Parmesan cheese Alfredo Sauce

Platos De La Casa /Entrées

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 (G)

MILANESA CON FRITAS

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

POLLO AL HORNO

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

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

PORK TENDERLOIN !

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

SCOTTISH SALMON !

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

*** Please allow 20 minutes for cook through time**

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.

*** ! FILETE MIGNON** 8oz.

*** ! CHURRASCO**

10 oz Angus New York Strip steak

*** ! PARRILLADA** Mixed Grill

Beef tenderloin, chorizo, chicken breast and Pork tenderloin with Fries.

*** ! RIBEYE**

14 oz Argentinean grass fed beef

*** ! ESPECIAL ARGENTINO** (Boneless)

14 oz Argentinean beef served with fries, two fried eggs, roasted red peppers and salad or vegetables,
(choose haricot verts or broccoli)

Acompañamientos / Sides

(Only for grill)

Crispy Fries

Haricot Verts - Broccoli

Potatoes: Mashed - Roasted - Sweet Potatoes

Caesar - Spinach - Mixta - Arugula

Asparagus or Brussels Sprouts

Vegetable of the week

! Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the 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

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