

Empanadas

**Empanadas are Argentina's finger food!
Argentinian families all have their own secret recipes.**

Beef Tenderloin, Onions, Olives, Raisins & Spices
("Carne" Empanadas are a traditional favorite) 3

Chicken, Onions, Roasted Peppers & Spices
("Pollo" with mild imported flavors) 3

Mozzarella, Basil & Tomatoes
("Caprese" with simple classic flavors) 3

**Shrimp, Scallops & Tilapia
w/ Roasted Red Peppers & Onions**
("Empanada del Mar" presents a unique ocean combination) 3

Three Cheese, Onions & Spices
("Cebolla y Queso" offers a taste of cheese at its best) 3

Ham & Cheese ("Jamon y Queso" - A flavor of Argentina) 3

Corn ("Empanada de Choclo" A farm favorite) 3

Appetizers

**Breaded Calamari With Cilantro Pesto Aioli
& Lemon Tomato Sauce** (Calamaretti Fritti) 12

**Grilled Wheel of Argentinean Provolone
w/ Prosciutto Ham & Sliced Tomatoes** (Provoleta Asada)
12 (add Argentinean Pork Chorizo) 18

**Brie En Croute Served w/
Apricot Aji Molido Preserves & Honey Balsamic
Reduction** ("Queso Brie en Hojaldre") 11

**Two Imported Argentinean Pork Chorizo Served w/
marinated Roasted Red Peppers, Pickled Eggplant &
Marinated Sun-Dried Tomatoes** ("Chorizos Argentinos")
12

***Two Jumbo Scallops Wrapped in Applewood-
Smoked Bacon Over Corn Relish & Chipotle Aioli**
("Vieyras Envueltas en Panceta") 12

Crab Cakes w/ Cilantro Pesto Aioli ("Croquetas de
Cangrejo") 14

Soups

Argentinean Style Crab Bisque 6

Soup of the Day 5

Salads

Ensalada De La Casa (Romaine Lettuce, Tomatoes, Onions,
Avocado, Apples & Walnuts with Red Wine & Aji Molido
Vinaigrette) 7

***Caesar Tradicional** (Romaine hearts with Garlic Croutons,
Grated Reggiano & Anchovies) 8

Caprese (Ripe Tomatoes, House-made Mozzarella & Fresh Basil
with a Balsamic Reduction and Extra Virgin Olive Oil) 9

Ensalada Fresca (Grape Tomatoes, Avocado, Red Onions &
Cilantro tossed with Salt, Pepper, Cumin, Extra-Virgin Olive Oil &
Lime Juice) 9

Piropos Chop (Chopped Romaine Lettuce, Crispy Pancetta,
Carrots & Onions with Stilton Blue Cheese Dressing) 8

Ensalada Miramar (Bibb Lettuce, Strawberries, Red Onion,
Roasted Pine Nuts & Stilton Blue Cheese with a Raspberry
Vinaigrette) 9

Pasta

**Shrimps & Scallops Served Over Penne Rigate Pasta
w/ Fresh Roma Tomatoes in Basil Lemon Butter
Sauce** 28

**Linguine Carbonara w/ Peas & Pancetta in a Roasted
Garlic Cream Sauce**
22 (Choice of Grilled Chicken, Mahi, Beef or Shrimp) add 8

**Seafood Ravioli w/ Roasted Tomatoes, Argentinean
Reggiano Cheese in a Tarragon Butter Sauce**
18 (Add Grilled Shrimp 8)

Entrees*

Our beef is Certified Angus seasoned with Argentinean salt & spices.

**8oz. Peppercorn Encrusted Filet in Brandy Cream
Sauce w/ Au Gratin Potatoes & Sautéed Mushrooms**
(Lomo a la Pimienta con Papas a la Crema) 40

**8oz. Grilled Filet Mignon w/ Roasted Garlic Mashed
Potatoes & Sautéed Mushrooms**
(Bife de Lomo) 39

**14oz. Grilled Kansas City Strip w/ Roasted Red
Potatoes & Grilled Vegetable Skewer**
(Bife de Chorizo) 39

**14oz. Grilled Ribeye w/ Roasted Red Potatoes &
Grilled Asparagus** (Bife del Gaucho) 39

**22oz. Bone-in Ribeye w/ Roasted Red Potatoe Hash
& Haricots Verts** (Bife del Gaucho) 50

**Grilled Beef Medallions w/ Brandy Cream Sauce &
Blackened Jumbo Tiger Shrimp w/ a Garlic Butter
Sauce, Au Gratin Potatoes & Grilled Asparagus**
(Medallones Mar y Tierra) 38

Add a 7oz Poached Lobster Tail served w/ Chipotle Compound Butter &
side of Drawn Butter to any Entree at Market Price

Chicken & Milanese

**8oz. Pan-Seared Chicken Breast Stuffed With
Spinach, Prosciutto Ham, Red Peppers, Mushrooms
& Smoked Gouda Served w/ Jasmine Rice &
Julienne Vegetables & Argentine Garlic Sauce**
(Ruedas de Pollo) 29

**14oz. Grilled Chicken Breast With Oregano, Aji
Molido & Lemon Butter Sauce Served w/ Roasted
Garlic Mashed Potatoes** (Pollo al Oregano Rosso) 28

**Milanese-Style Beef Tenderloin Pan-Fried Served w/
Roasted Garlic Mashed Potatoes & Creamed Corn,
Pickled Eggplant & Roasted Red Peppers**
(Milanesa de Lomo) 25

Pork & Lamb

**Two 8oz. Grilled Farmland Pork Chops w/ Roasted
Garlic Mashed Potatoes, Sautéed Apples, Walnuts,
Raisins and Mushrooms** (Costillas de Cerdo) 32

***12oz. Pan-Seared Rack of Lamb Served w/ Creamy
Polenta & Port Lingonberry Sauce & Roasted Tomato**
(Costillas de Cordero) 38

Fish & Seafood

**Pan-Seared Blackened Halibut w/ Lobster Risotto,
Julienne Vegetables & Roasted Red Pepper Sauce**
(Pescado Piropos) 36

**A 7oz. Poached Maine Lobster Tail w/ Chipotle
Compound Butter & Drawn Butter, Served w/
Roasted Red Pepper Risotto & Sautéed Broccolini**
(Langosta Mar del Plata) 37

**Pan-Seared Salmon w/ a Compote of Sun-Dried
Tomatoes & Capers w/ Roasted Garlic Mashed
Potatoes & Grilled Asparagus Choice of Dijon Aioli**
(Salmon Rosarino) 29

**Trout Cristina w Jasmine Rice Finished w/ Toasted
Almonds & Brown Butter Sauce, Grilled Asparagus**
(Trout Cristina) 27

**Baked Tilapia stuffed w/ Gulf Shrimp, Blue Crab,
Reggiano Cheese finished w/ a Caper Beurre Blanc,
Roasted Red Pepper Risotto & Grilled Asparagus**
(Tilapia Argentina) 34

***A Mixed Grill of the Daily Seafood Selection,
Shrimp & Scallops Served w/ Jasmine Rice &
Asparagus finished w/ an Argentinean Lemon Butter
Sauce**
(Parrilla de Pescado) 38

*Warning: Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions.

Side Dishes - 6

A variety of additional side dishes are available:

Grilled Asparagus - Sautéed Mushrooms - Roasted Red Peppers - Roasted Roma Tomato - Creamed Corn - Sautéed Broccoli - Julienne Vegetables - Hash Browns - Grilled Onions - Creamed or Sautéed Spinach - Spanish Potato French Fries - Sweet Potato Fries

PIROPOS



TANGO

para PIANO

por



MARTIN QUIJANO