

\$13 \$12 MARIA BONITA **RED FLOWER** Citrus vodka, cherry syrup, damiana liqueur, Mezcal, lime, cinnamon syrup, grapefruit,

citrus bitter, epazote leaves and cumin

hibiscus and citrus bitter

DON JUAN \$14 Mezcal, controy, coriander, mint, pineapple, chipotle and mango

\$19 THE GENTLEMAN Tequila Don Julio añejo, campari, cinzano, controy, grapefruit, serrano and syrup

SWEET RED FOAM MARGARITA CADILLAC \$11 \$12 Vodka, sparkling wine, cherry, strawberry Tequila Don Julio, orange liquor, and mint grand marnier and lime juice

\$12

MANHATAN HIBISCUS MARGARITA \$9 Bourbon, sweet vermouth, dash of angostura Tequila, hibiscus syrup, lime juice and triple sec

\$10

bitter, cherry and orange peel \$9 **NEGRONI** Gin, campari and sweet vermouth

APPLE MARTINI Apple pucker, vodka, lime juice and sugar cane syrup

\$10 **LEMON DROP**

Vodka, orange liquor and lemon



Appetizers	Soups & Salady
MUSSELS AND WHITE WINE \$17 Sautéed in thyme creamy sauce and flambéed with white wine	SPINACH AND CITRUS SALAD \$12 Goat cheese, caramelized nuts, strawberries, spinach, arugula, orange and grapefruit supreme and honey-mustard vinaigrette
CRISPY CALAMARI RINGS \$13 Mango and chipotle sauce	*CAESAR SALAD \$14 Romaine lettuce fresh leaves and garlic croutons
*BEEF CARPACCIO \$21 Fresh arugula, Parmesan and caper chimichurri *PERUVIAN CEVICHE (CATCH OF THE DAY) \$19	CAPRESE SALAD \$13 Campari tomato, fresh mozzarella, basil leaves, roasted garlic purée and pesto
Leche de tigre, red onion, cilantro, sweet potato and corn kernels *TUNA TIRADITO \$14	CRIOLLA SALAD Sliced tomato, red onion, green mix and lemon vinaigrette \$11
Ponzu sauce, avocado, serrano chili, red onion and sesame oil	CLAM CHOWDER \$12 Roasted garlic butter crouton
ARGENTINIAN EMPANADA \$13 Beef, onion, potato, olives, boiled egg and house chimichurri	BEEF JUGO DE CARNE \$12 Onion, coriander, sherry and lime
Pagtag	Cazuelas
SEAFOOD FETTUCCINE \$22 Assorted seafood, white wine, chipotle, tomato and fresh cream	FIDEUA \$27 Saffron, chicken, kurobuta and calamari
SPAGHETTI ALFREDO \$14 Mushrooms, bell peppers and Parmesan cheese	SHORT RIB Roasted cauliflower, potato purée, demi-glace and corn tortillas
	BOLOGNESE LASAGNA \$15 Fresh homemade pasta, beef ragout, mozzarella and bechamel

SEAFOOD RICE

esquites, green onion and aioli

Bomba rice, mixed seafood, peppers, peas,

\$22



From the Oven Flathreads		From the Sea	
GRILLED SHORT RIB Horseradish sauce, red onion, cilantro, serrano chili and lime juice	\$26	OCTOPUS A LA DIABLA Creamy Mexican rice, scallions and macha sauce	\$24 \$26
SURF & TURF Rib eye, shrimp, mozzarella, cherry tomat basil, mushrooms and pomodoro sauce	\$26 TO,	*SEARED TUNA Toasted sesame crust, quinoa, soybean and lemongrass sauce	\$25
PROSCIUTTO Pineapple, mozzarella, arugula and pomodoro sauce	\$22	ZARANDEADO CATCH OF THE DAY Mexican rice, grilled avocado, criolla salad and corn tortillas	\$30
MUSHROOMS Goat cheese, arugula, watercress, carame onion, serrano vinaigrette and Parmesan		ROASTED SALMON Toasted pumpkin seeds crust, grilled vegetables and creamy spinach	+30

\$30

From the Grill

cheese flakes

*Filet Mignon 8oz	\$35	SIDES:	SAUCES:
*Rib eye 14oz	\$49	Criolla salad	Chimichurri
*New york 12oz	\$45	Grilled avocado	Morita demi-glace
*Argentinian Vacio 10oz	\$35	Grilled cauliflower	Bone marrow butter
*Lamb rack	\$50	Mexican rice	Horseradish
Half chicken	\$18	Baked potato	Molcajete
to your choice: two sides and one sauce		Grilled portobello	Macha

SHRIMP WRAPPED

Stuffed with gorgonzola and dates, wrapped in

bacon, vegetable ratatouille and quinoa

Chocolate brownies with holy leaf ice cream \$12
Argentinian pancake \$10
Tiramisu \$12