ENTRADAS/APPETIZERS

Coctel de Camarones/ Shrimp Cocktail	$ 14.25
Camarones al Ajillo/ Garlic Shrimps,	$ 14.25
(head on) pan-fried with roasted garlic puree	
Calamares Buenos Aires/stewed Squid Buenos Aires,	$ 12.75
with peppers, herbs, onions and sherry wine	
Caracoles al muelle/Conch Harbor-Style,	$ 14.50
prepared in a seasoned batter and sautéed. A local favorite	
Costillas de lechon/Pork Loin Ribs, meaty and juicy ribs grilled,	
served with our homemade rib sauce. full slab (Great for sharing!)	$ 11.90
Mini Pincho de lomito/Tenderloin chunks with vegetables	
on a skewer	$ 13.00
Chorizo & Morcilla /Grilled pork sausage and blood sausage	$ 12.50
Empanadas Argentinas / Hearty Beef pastry (2)	$ 9.25
stuffed with spicy ground tenderloin beef, chopped vegetables, olive and a slice of boiled egg	
Mollejas/ Grilled Calf Sweetbreads	$ 15.00

ENSALADAS/ SALADS

Ensalada Pequena/Mix Side Salad with choice of dressing	$ 4.50
Cuarto de Lechuga/ Ice berg Wedge, topped with blue cheese	
dressing, crumbled blue cheese, bacon, toasted walnut & diced tomatoes	$ 10.75
El Clasico Ceasar/The Classic Ceasar, romaine lettuce, home made	
croutons, anchiovy, shaved parmesan and homemade ceasar dressing.	$ 9.75
with shrimps (3)	$ 16.50
with grilled Chicken breast	$ 15.50
Ensalada de Aguacates /Avocado Salad (seasonal)	
Sliced Avocado with thinly sliced cucumbers and red onions in a fresh lemon vinaigrette	$ 9.75

Salad dressing available:
Blue Cheese, Italian, Thousand Island, Ceasar and Balsamic Vinagrette

Sopas y Cremas/ Soups

All our soups are made daily with fresh vegetables and homemade broth. A touch of cream and fresh parmesan cheese is added to the creamy soups.

Sopa de Carne y Legumbres/Beef and Vegetable Soup $ 7.00

Crema de Zapallo/Cream of Pumpkin $ 9.00

Crema de Broccoli/Cream of broccoli $ 9.00