

CARNES A LA PARILLA/ FROM THE GRILL

Churrasco Argentino / The Gaucho Steak , juicy, tender & lean. One pound of Premium Argentine Beef, natural grass fed	\$ 42.00
Parrilla Argentina / Argentine Grill , Special dish from Argentina: consisting of 5 different selected meats: Tenderloin, Argentine Chorizo, Ribs, Pork Loin & Beef Short Ribs.	\$ 38.85
Bife de Chorizo/Sirloin steak 18 oz , very tasty, untrimmed and well marbled	\$ 37.90
*Ojo de Bife/ Rib Eye Steak 16 oz of well marbled, Premium Certified Natural Black Angus Beef	\$ 39.90
*Ojo de Bife con hueso / Bone in Rib Eye 32 oz , Certified Black Angus Beef, full of flavor, untrimmed, well marbled. Exquisite!	\$ 49.50
Pincho Toro Caliente / Argentine Shiskebab , Grilled Tenderloin, Chorizo, Pork Tenderloin and char grilled vegetables on a skewer	\$ 36.75
Entraña /Skirt Steak , juicy 10 oz strip of Premium Certified Black Angus Beef	\$ 28.75
Asado de Tira / Beef Short Ribs , A typical Argentinean cut, firm y tasty, char broiled to your taste.	\$ 28.50
*Bife Costilla Ancho / T-Bone Steak 32 oz , Untrimmed and well marbled, highly recommended.	\$ 44.75
*Bife de Filete / Porterhouse 38 oz and up A beautiful combination of Tenderloin and Strip steak, for the befeater, it is unforgettable	\$ 52.50
Bife de Lomito 12 oz / Tenderloin Steak 12 oz , Prime center cut of Premium Argentinean Beef. Tender, juicy and lean	\$ 38.75
Bife de lomito 8 oz /Tenderloin Steak petit cut 8 oz	\$28.50
Lomito de Lechon /Pork Tenderloin 12 oz well seasoned with 5 spices, very tender and juicy	\$ 28.50
Costillitas de Cordero / Grilled (whole) rack of lamb , New Zeeland spring lamb, marinated in chimichurri and grilled.	\$ 39.90
Pork Loin Ribs , grilled & basted with or homemade sweet and tangy bbq sauce	\$ 26.50
Tenderloin Trio, 40z each of Argentine Tenderloin, Pork tenderloin and New Zeeland Lamb tenderloin	\$ 38.50

Parrillita para dos/Mini Grill for Two: (only one grill per table)
Served at your table with a selection of cuts: chorizo, morcilla, Beef tenderloin, Beef short ribs, Chicken breast and Ribs. Accompanied with two sides of your choice, soup or salad as appetizer and a dessert combination for two. A bottle of wine or garafe is also included: **\$100.00**

***These cuts are juicy and full of flavor because they are well marbled.**
Don't order them if you want a lean cut of beef.

Our Beef is carefully selected, cut and weighted daily by our butcher, as you can notice mostly are big and thick. Please allow time for the grilling of these cuts.

Ad a Grilled Caribbean Lobster Tail to your main dish for only \$29.00

POLLO/CHICKEN

Pechugas de pollo al Llanero / Chicken breast done over coals, juicy and lean \$ 24.75