



**PORTEÑO**  
restaurant

## **BRUNCH MENU**

### **EMPANADAS**

*One 6 / Three 17 / Six 32*

#### **CARNE**

*Top sirloin with onions, red pepper, scallions, green olives and hard-boiled egg*

#### **POLLO**

*Chicken breast, red pepper, shallots and hard-boiled egg*

#### **RADICHETA Y SALSA BLANCA**

*Kale, mozzarella and béchamel sauce*

### **APPETIZERS**

#### **SOPA DEL DÍA 12**

*Soup of the Day*

#### **CHORIZO CRIOLLO Y MORCILLA 16**

*Grilled Argentinian sausage and blood sausage served with toast bread and chimichurri sauce*

#### **BRUSCHETTA DE TOMATE 18**

*Tomatoes, anchovies and goat cheese*

#### **VERDURAS GRILLADAS 17 (GF)**

*Grilled vegetables: eggplant, zucchini, yellow squash, cauliflower, tomato, leek and fennel with goat cheese and balsamic reduction*

#### **CALAMARES CHAMUSCADOS 19 (GF)**

*Charred calamari, avocado, cherry tomatoes and lemon-oregano vinaigrette*

### **SALADS**

#### **ENSALADA DE RADICHETA 16 (GF)**

*Kale and Asiago cheese with lemon-garlic vinaigrette*

#### **ENSALADA DE QUINOA 18 (GF)**

*White quinoa, romaine lettuce, avocado, cucumber and grape tomatoes with lemon-garlic vinaigrette*

#### **CAMARONES CON ENSALADA DE PALMITOS 19 (GF)**

*Grilled shrimp, romaine lettuce, cherry tomatoes and hearts of palm with lemon-oregano olive oil vinaigrette*

#### **ENSALADA DE BIFE CON RUCULA Y ESPINACA 20 (GF)**

*Grilled sirloin, arugula, spinach, walnuts and Parmesan-Reggiano with balsamic vinaigrette*

#### **ENSALADA DE SALMÓN 22 (GF)**

*Pan-seared salmon, mixed greens, string beans, grape tomatoes, black olives, hard-boiled eggs with lemon-oregano vinaigrette*

<i>Add:</i>	<i>Grilled Chicken</i>	<i>12</i>
	<i>Grilled Shrimp</i>	<i>12</i>
	<i>Grilled Salmon</i>	<i>14</i>

### **OMELETTES**

#### **OMELETTE DE ESPINACAS 17**

*Omelette with spinach and goat cheese.*

#### **OMELETTE DE CHORIZO 18**

*Omelette with sausage, red pepper, onions and Argentine Parmesan.*

#### **OMELETTE DE VEGETALES 17**

*Omelette with wild mushrooms and zucchini.*

#### **FRITTATA 18**

*Scrambled eggs with cherry Tomatoes, ham, mozzarella cheese and cilantro.*

*(All served with mixed greens salad)*

### **PORTEÑO CHARCUTERIE BOARD**

*One 10 / Three 22 / Five 32*

*Quesos: Manchego / Asiago / Parmesan / Borgonzola / Gruyere / Taleggio*

*Fiambres: Prosciutto*

*(Served with Torrontes grape preserves and walnuts)*

*GF = Gluten free*

## SANDWICHES

### **LOMITO VEGETARIANO 18**

*Grilled eggplant, roasted red peppers, zucchini, goat cheese and pesto sauce on a ciabatta roll*

### **SANDWICH DE POLLO 19**

*Grilled chicken breast, arugula, tomatoes and tomato sauce on a ciabatta roll*

### **CHORIPAN 21**

*Argentinian sausage and chimichurri sauce on a ciabatta roll with spicy mixed pickles*

### **LOMITO COMPLETO 22**

*Classic Argentinian sandwich with thinly sliced beef, ham, fried egg, Parmesan-Reggiano, tomato and mayonnaise on a ciabatta roll*

### **SANDWICH DE COSTILLA AL MALBEC 24**

*Malbec-braised short-rib sandwich with mayonnaise and salsa criolla on a ciabatta roll*

*(All served with roasted potatoes)*

## PASTAS

### **ÑOQUI DE QUESO CON SALSA MARINADA 23**

*Ricotta and parmesan Gnocchi, tomato sauce and shaved parmesan cheese*

### **RAVIOLES DE CALABAZA 24**

*Pumpkin ravioli in a creamy goat cheese sauce with fig chutney*

### **RISOTO CON HONGOS DEL BOSQUE Y CARACÚ 26 (GF)**

*Risotto with wild mushrooms, bone marrow, parsley and white truffle olive oil*

### **CARBONARA PORTEÑO 25**

*Spaghetti with shrimp, pancetta, asparagus and mushrooms in shallot cream sauce*

## MAIN COURSES

### **GAUCHO BURGER 22**

*8-oz grilled burger with tomato, lettuce, onions and cheddar cheese on brioche bun served with crispy spicy roasted potatoes*

### **POLLO GRILLADO Y VEGETALES DE ESTACIÓN 28 (GF)**

*Grilled chicken breast with salsa criolla served with roasted potatoes, zucchini and yellow squash*

### **SALMÓN PATAGÓNICO 32 (GF)**

*Grilled salmon topped with dill butter and sautéed white quinoa, yellow squash, zucchini, red pepper and parsley with lemon-garlic olive oil*

### **COSTILLA AL MALBEC CON PAPAS AL HORNO 35 (GF)**

*Boneless Malbec-braised short rib with chipa guazú and roasted fingerling potatoes*

### **BIFE DE COSTILLA 39 (GF)**

*16-oz Rib eye with mixed greens and cherry tomato salad*

### **MILANESA DE CARNE 30**

*Pan-fried breaded beef with a choice of baby arugula salad with cherry tomatoes, red onion and mozzarella cheese in a lemon-garlic olive oil dressing or mashed potatoes*

**Add: A La Napolitana 6**

*Topped with tomato sauce, ham and mozzarella cheese*

**A Caballo 6**

*Topped with two fried eggs*

## **SIDES 10/each (all sides are GF)**

*Chipa guazú (corn cake with asiago cheese and onions)*

*Quinoa and spinach*

*Sautéed spinach*

*Mashed potatoes*

*Crispy roasted potatoes*

*Russian potato salad*

*Mixed greens salad*

**PRICES AND ITEMS SUBJECT TO CHANGE**

## DESSERTS 14/each

### **BUDIN DE PAN TIBIO**

*Warm bread pudding with dulce de leche gelato*

### **CHOCOTORTA**

*Traditional Argentinian cake made with chocolate cookies, mascarpone, dulce de leche and coffee*

### **FLAN DE DULCE DE LECHE (GF)**

*Dulce de leche custard*

### **FLAN DE PALTA (GF)**

*Avocado custard*

### **TARTA DE PERA CON HELADO DE VANILLA (\*)**

*Warm pear tart with vanilla gelato*

### **DEGUSTACION DE HELADOS (GF/\*)**

*Ice cream tasting: mate, sabayon and dulce de leche*

### **ALFAJORCITOS CON HELADO DE PISTACHO (GF)(\*)**

*Almond-flour pastry filled with dulce de leche, pistachio gelato*

*\* Contains nuts*

*GF = gluten free*

## BEVERAGES

Sparkling water (bottle) 9

Still water (bottle) 9

Club Soda 5

Tonic 5

Coke 5

Diet Coke 5

Sprite 5

Lemonade 5

Ginger Ale 5

Ginger Beer 7

### **JUICES**

Grapefruit 5

Orange 5

Pineapple 5

Cranberry 5

## COFFEE & TEAS

Espresso / Decaf Espresso 5

Double Espresso / Decaf Double Espresso 6

American Coffee / Decaf American Coffee 5

Cappuccino / Decaf Cappuccino 6

Macchiato / Decaf Macchiato 6

Double Macchiato / Decaf Double Macchiato 7

Cortado / Decaf Cortado 5

Latte / Decaf Latte 6

Iced Coffee / Decaf Iced Coffee 5

Iced Tea 5

Hot Tea 5



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