



PORTEÑO
restaurant

DINNER 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 bechamel sauce

APPETIZERS

SOPA DEL DÍA 12

Soup of the day

CHORIZO CRIOLLO Y MORCILLA 16

Grilled Argentinian sausage and blood sausage served with toasted 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

Add:	Grilled Chicken	12
	Grilled Shrimp	12
	Grilled Salmon	14

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

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

CHORIPAN 21

Argentinian sausage and chimichurri sauce on a ciabatta roll served with roasted potatoes and spicy mixed pickles

GAUCHO BURGER 22

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

LOMITO COMPLETO 22

Classic Argentinian sandwich with thinly sliced top sirloin steak, ham, fried egg, Parmesan-Reggiano cheese, tomato and mayonnaise on a ciabatta roll served with 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/*)

Gelato tasting: Mate, Sabayón 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

S.Pellegrino sparkling water (bottle) **9**

Acqua Panna spring 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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299 10th Avenue, New York, New York 10001

admin@portenonyc.com (212) 695-9694