



## EMPANADAS

One 6 / Three 17 / Six 32

### CARNE

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

### CAPRESE

Mozzarella, tomatoes and basil

### 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 24 (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)

## PASTAS

### RIGATE CON CHORIZO A LA PAPRIKA 25

Rigatoni, Argentinian sausage, paprika and ricotta salata in a spicy tomato sauce

### RAVIOLES DE CALABAZA 26

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 26

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

## MAIN COURSES

### CHORIPAN 24

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

### LOMITO COMPLETO 25

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

### PASTEL DE PAPAS CON ENSALADA VERDE 33 (GF)

Potato pie with ground beef, onions, red peppers, green onions, hard-boiled eggs, and parmesan-mashed potato gratin served with arugula parmesan cheese salad with lemon-garlic olive oil vinaigrette

### POLLO GRILLADO Y VEGETALES DE ESTACIÓN 30 (GF)

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

### SALMÓN PATAGÓNICO 34 (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 42 (GF)

16-oz Rib eye with a kale, cabbage, bean salad

### MILANESA DE CARNE 32

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

## 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

## DINNER

## BEVERAGES

S.Pellegrino sparkling water (bottle) 10

Acqua Panna spring water (bottle) 10

Club Soda 5.50

Tonic 5.50

Coke 5.50

Diet Coke 5.50

Sprite 5.50

Ginger Ale 5.50

Ginger Beer 8

### JUICES

Lemonade (homemade) 7

Grapefruit 6

Orange 6

Pineapple 6

Cranberry 6



**PORTEÑO**  
restaurant

## COFFEE & TEAS

Espresso / Decaf Espresso 6

Double Espresso / Decaf Double Espresso 6.50

American Coffee / Decaf American Coffee 6

Cappuccino / Decaf Cappuccino 7

Macchiato / Decaf Macchiato 6.50

Double Macchiato / Decaf Double Macchiato 7

Cortado / Decaf Cortado 6.50

Latte / Decaf Latte 7

Iced Coffee / Decaf Iced Coffee 6.50

Iced Tea 6

Hot Tea 6.50