

# GRAZIANO'S

EST. 1962

## MENU 1

\$40 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.  
BEVERAGES NOT INCLUDED.

### APERITIVOS

APPETIZERS

#### EMPANADAS CASERAS

HOMEMADE EMPANADAS BAKED OR FRIED

- CARNE BEEF, GREEN OLIVES & BOILED EGGS

- CORDERO LAMB, TOMATOES & POTATOES

- POLLO GRILLED CHICKEN & TOMATO

- ESPINACA SPINACH & CHEESE

#### CHORIZO CASERO

GRILLED HOMEMADE ARGENTINE-STYLE SAUSAGE

MADE WITH PORK & BEEF

### PRIMER PLATO

FIRST COURSE

#### ENSALADA DE LA CASA

ORGANIC SPRING MIX, FRESH LETTUCE,

RIPE BEEFSTEAK TOMATOES & RED ONIONS

SEASONED WITH OUR SPECIAL VINAIGRETTE

### PLATO PRINCIPAL

MAIN COURSE

#### VACÍO DE NOVILLO ANGUS

HAND-CUT 12 OZ. PRIME ANGUS FLAT MEAT

#### PECHUGA DE POLLO DE GRANJA A LA MATONE

GRILLED ASHLEY FARM FREE-RANGE CHICKEN BREAST

#### RAVIOLES DE ESPINACA Y RICOTTA CON TUCCO SPINACH & RICOTTA

RAVIOLI WITH TUCCO SAUCE

### GUARNICIONES

SIDE ORDERS SERVED FAMILY STYLE

#### PAPAS FRITAS CORTE GRUESO

STEAK FRIES

#### PURÉ DE PAPAS

HOMESTYLE MASHED POTATOES

#### BATATAS FRITAS

SWEET POTATO FRIES

#### TOSTONES

FRIED PLANTAINS

#### VEGETABLES A LA PARRILLA

GRILLED VEGETABLES (ADD SUPPLEMENT \$3 PER GUEST)

### POSTRE

DESSERT

#### PANQUEQUES CON DULCE DE LECHE

FLAMBEADOS CON COINTREAU

ARGENTINE-STYLE DULCE DE LECHE CRÊPES

FLAMBÉED WITH COINTREAU

# GRAZIANO'S

EST. 1962

## MENU 2

\$49 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.  
BEVERAGES NOT INCLUDED.

### APERITIVOS

APPETIZERS

#### EMPANADAS CASERAS

HOMEMADE EMPANADAS BAKED OR FRIED

- CARNE BEEF, GREEN OLIVES & BOILED EGGS

- CORDERO LAMB, TOMATOES & POTATOES

- POLLO GRILLED CHICKEN & TOMATO

- ESPINACA SPINACH & CHEESE

#### CHORIZO CASERO

GRILLED HOMEMADE ARGENTINE-STYLE SAUSAGE

MADE WITH PORK & BEEF

### PRIMER PLATO

FIRST COURSE

#### ENSALADA DE LA CASA

ORGANIC SPRING MIX, FRESH LETTUCE,

RIPE BEEFSTEAK TOMATOES & RED ONIONS

SEASONED WITH OUR SPECIAL VINAIGRETTE

### PLATO PRINCIPAL

MAIN COURSE

#### PICANHA AL ASADOR

SIRLOIN CAP GRILLED ON THE ASADOR

#### ENTRAÑA A LA PARRILLA

14 OZ. ANGUS CHOICE SKIRT STEAK

#### PECHUGA DE POLLO DE GRANJA A LA MATONE

ASHLEY FARM FREE-RANGE CHICKEN BREAST

GRILLED & PRESSED WITH A BRICK

#### RAVIOLES DE ESPINACA Y RICOTTA CON TUCCO

SPINACH & RICOTTA RAVIOLI WITH TUCCO SAUCE

### GUARNICIONES

SIDE ORDERS SERVED FAMILY STYLE

#### PAPAS FRITAS CORTE GRUESO

STEAK FRIES

#### PURÉ DE PAPAS

HOMESTYLE MASHED POTATOES

#### BATATAS FRITAS

SWEET POTATO FRIES

#### TOSTONES

FRIED PLANTAINS

#### VEGETABLES A LA PARRILLA

GRILLED VEGETABLES (ADD SUPPLEMENT \$3 PER GUEST)

### POSTRE

DESSERT

#### PANQUEQUES CON DULCE DE LECHE

FLAMBEADOS CON COINTREAU

ARGENTINE-STYLE DULCE DE LECHE CRÊPES

FLAMBÉED WITH COINTREAU

# GRAZIANO'S

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## MENU 3

\$55 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.  
BEVERAGES NOT INCLUDED.

### APERITIVOS

APPETIZERS

#### EMPANADAS CASERAS

HOMEMADE EMPANADAS BAKED OR FRIED

- CARNE BEEF, GREEN OLIVES & BOILED EGGS

- CORDERO LAMB, TOMATOES & POTATOES

- POLLO GRILLED CHICKEN & TOMATO

- ESPINACA SPINACH & CHEESE

#### PROVOLETA PARRILLERA CON TOMATE, OREGANO Y ACEITE DE OLIVA EXTRA VIRGEN

GRILLED ARGENTINE PROVOLONE CHEESE TOPPED WITH FRESH  
BEEFSTEAK TOMATOES, OREGANO & EXTRA VIRGIN OLIVE OIL

#### CHORIZO CASERO

GRILLED HOMEMADE ARGENTINE-STYLE SAUSAGE  
MADE WITH PORK & BEEF

### PRIMER PLATO

FIRST COURSE

#### ENSALADA DE LA CASA

ORGANIC SPRING MIX, FRESH LETTUCE,

RIPE BEEFSTEAK TOMATOES & RED ONIONS

SEASONED WITH OUR SPECIAL VINAIGRETTE

### PLATO PRINCIPAL

MAIN COURSE

#### BIFE DE CHORIZO

ALL-NATURAL HAND-CUT ANGUS SIRLOIN STEAK  
WITH NO ARTIFICIAL INGREDIENTS

#### PICANHA AL ASADOR

SIRLOIN CAP GRILLED ON THE ASADOR

#### PECHUGA DE POLLO DE GRANJA A LA MATONE

ASHLEY FARM FREE-RANGE CHICKEN BREAST

GRILLED & PRESSED WITH A BRICK

#### RAVIOLES DE ESPINACA Y RICOTTA CON SALSA FILLETTO

SPINACH & RICOTTA RAVIOLI WITH FILLETTO SAUCE

### GUARNICIONES

SIDE ORDERS SERVED FAMILY STYLE

#### PAPAS FRITAS CORTE GRUESO

STEAK FRIES

#### PURÉ DE PAPAS

HOMESTYLE MASHED POTATOES

#### BATATAS FRITAS

SWEET POTATO FRIES

#### TOSTONES

FRIED PLANTAINS

#### VEGETALES A LA PARRILLA

GRILLED VEGETABLES ( ADD SUPPLEMENT \$3 PER GUEST)

### POSTRE

DESSERT

#### PANQUEQUES CON DULCE DE LECHE

FLAMBEADOS CON COINTREAU

ARGENTINE-STYLE DULCE DE LECHE CRÊPES

FLAMBÉED WITH COINTREAU

# GRAZIANO'S

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## MENU 4

\$73 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.  
BEVERAGES NOT INCLUDED.

### APERITIVOS

APPETIZERS

**LANGOSTINOS DE MADAGASCAR AL ASADOR, AIOLI**  
WILD-CAUGHT MADAGASCAR GIANT PRAWNS GRILLED ON THE ASADOR, CHERRY TOMATOES, SHAVED FENNEL, AIOLI

**EMPANADAS CASERAS**  
HOMEMADE EMPANADAS BAKED OR FRIED  
- CARNE BEEF, GREEN OLIVES & BOILED EGGS  
- CORDERO LAMB, TOMATOES & POTATOES  
- POLLO GRILLED CHICKEN & TOMATO  
- ESPINACA SPINACH & CHEESE

**CHORIZO CASERO**  
GRILLED HOMEMADE ARGENTINE-STYLE SAUSAGE  
MADE WITH PORK & BEEF

### GUARNICIONES

SIDE ORDERS SERVED FAMILY STYLE

**PURÉ DE PAPAS**  
HOMESTYLE MASHED POTATOES

**RISOTO DE HONGOS**  
PORTOBELLO MUSHROOM RISOTTO

**PAPAS HORNEADAS**  
ROASTED FINGERLING POTATOES

**POLENTA CON PARMESANO GRATINADO**  
POLENTA WITH PARMESAN GRATIN

**VEGETALES A LA PARRILLA**  
GRILLED VEGETABLES ( ADD SUPPLEMENT \$3 PER GUEST)

### PRIMER PLATO

FIRST COURSE

**ENSALADA GRAZIANO'S**  
TUSCAN MIXED LETTUCES, TOMATOES, RED ONIONS,  
HEARTS OF PALM AND MARINATED OLIVES

### POSTRE

DESSERT

**PANQUEQUES CON DULCE DE LECHE**  
**FLAMBEADOS CON COINTREAU**  
ARGENTINE-STYLE DULCE DE LECHE CRÊPES  
FLAMBÉED WITH COINTREAU

### PLATO PRINCIPAL

MAIN COURSE

**BIFE GAUCHO: OJO DE BIFE CON HUESO ANGUS**  
HAND-CUT 22 OZ. GRILLED ANGUS BONE-IN RIBEYE STEAK

**PICANHA AL ASADOR**  
SIRLOIN CAP GRILLED ON THE ASADOR

**PECHUGA DE POLLO DE GRANJA A LA MATONE**  
ASHLEY FARM FREE-RANGE CHICKEN BREAST  
GRILLED & PRESSED WITH A BRICK

**RAVIOLES DE ESPINACA Y RICOTTA CON SALSA FILLETTO**  
SPINACH & RICOTTA RAVIOLI WITH FILLETTO SAUCE

**CORVINA AL ASADOR EN DASHI DE BONITO**  
ATLANTIC CORVINA GRILLED ON THE ASADOR

# GRAZIANO'S

EST. 1962

## MENU 5

\$79 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.  
BEVERAGES NOT INCLUDED.

### RECEPCIÓN

RECEPTION

#### EMPANADAS CASERAS

HOMEMADE EMPANADAS BAKED OR FRIED

- CARNE BEEF, GREEN OLIVES & BOILED EGGS

- CORDERO LAMB, TOMATOES & POTATOES

- POLLO GRILLED CHICKEN & TOMATO

- ESPINACA SPINACH & CHEESE

### APERITIVOS

APPETIZERS

#### LANGOSTINOS DE MADAGASCAR AL ASADOR, AIOLI

WILD-CAUGHT MADAGASCAR GIANT PRAWNS GRILLED ON THE ASADOR, CHERRY TOMATOES, SHAVED FENNEL, AIOLI

#### MOLLEJITAS DE RES TIERNIZADAS, BERRO

Y SHALLOTS FLAMBEADOS CON CALVADOS

GRILLED VEAL SWEETBREADS WITH WATERCRESS

& SHALLOTS FLAMBÉED WITH CALVADOS

### PRIMER PLATO

FIRST COURSE

#### BERRO LOCAL, TOMATE Y AJO

FRESH LOCALLY GROWN WATERCRESS SALAD

WITH BEEFSTEAK TOMATOES & GARLIC

### PLATO PRINCIPAL

MAIN COURSE

#### BIFE GAUCHO: OJO DE BIFE CON HUESO ANGUS

HAND-CUT 22 OZ. GRILLED ANGUS BONE-IN RIBEYE STEAK

#### LOMO ANGUS A LA PARRILLA

HAND CUT 12 OZ. GRILLED AGED ANGUS TENDERLOIN

#### CORDERITO LECHAL A LA PARRILLA, SORREL ALIOLI

GRILLED IOWA LAMB CHOPS, SORREL ALIOLI

#### VEGETALES A LA PARRILLA

GRILLED VEGETABLES ( ADD SUPPLEMENT \$3 PER GUEST)

### GUARNICIONES

SIDE ORDERS SERVED FAMILY STYLE

#### PURÉ DE PAPAS

MASHED POTATOES

#### RISOTO DE TOMATE Y ALBAHACA

TOMATO & BASIL RISOTTO

#### PAPAS HORNEADAS

ROASTED POTATOES WITH THYME BUTTER & LEMON

#### POLENTA CON PARMESANO GRATINADO

POLENTA WITH PARMESAN GRATIN

### POSTRE

DESSERT

#### PANQUEQUES CON DULCE DE LECHE FLAMBEADOS CON

COINTREAU

ARGENTINE-STYLE DULCE DE LECHE CRÊPES FLAMBÉED WITH

COINTREAU

# GRAZIANO'S

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## MULTICOURSE WINE PAIRING

\$125 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.

### PRIMER PLATO

FIRST COURSE

*WINE PAIRING*

*LAS PERDICES EXTRA BRUT*

EMPANADAS CASERAS

HOMEMADE EMPANADAS BAKED OR FRIED

- CARNE BEEF, GREEN OLIVES & BOILED EGGS

- CORDERO LAMB, TOMATOES & POTATOES

- POLLO GRILLED CHICKEN & TOMATO

- ESPINACA SPINACH & CHEESE

BERRO LOCAL, TOMATE Y AJO

FRESH LOCALLY GROWN WATERCRESS SALAD

WITH BEEFSTEAK TOMATOES & GARLIC

### SEGUNDO PLATO

SECOND COURSE

*WINE PAIRING*

*SAN PEDRO DE YACUCHUYA TORRONTES*

LANGOSTINOS DE MADAGASCAR AL ASADOR, AIOLI

WILD-CAUGHT MADAGASCAR GIANT PRAWNS GRILLED ON THE

ASADOR, CHERRY TOMATOES, SHAVED FENNEL, AIOLI

### TERCER PLATO

THIRD COURSE

*WINE PAIRING*

*RUTINI ENCUENTRO BARREL BLEND*

CORDERITO LECHAL AL ASADOR, SORREL ALIOLI

GRILLED IOWA LAMB SLOWLY COOKED ON THE ASADOR, SORREL

ALIOLI, ROASTED FINGERLING POTATOES

### CUARTO PLATO

FOURTH COURSE

*WINE PAIRING*

*MARIFLOR MALBEC*

BIFE GAUCHO: OJO DE BIFE CON HUESO ANGUS

HAND-CUT GRILLED ANGUS BONE-IN RIBEYE STEAK

FAMILY STYLE SIDE ORDERS

### POSTRE

DESSERT

*WINE PAIRING*

*ZUCARDI MALAMADO*

PANQUEQUES DE MANZANA

ARGENTINE-STYLE APPLE CRÊPES

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## STANDARD DRINKS

\$23 PER PERSON, PER HOUR,  
EXCLUDING TAX & TIP

DEWARS SCOTCH

RUSSIAN STANDARD VODKA

GRACIAS A DIOS MEZCAL

DIPLOMÁTICO BLANCO RUM

ELEPHANT GIN

OPEN BAR OPTIONS INCLUDE  
SPIRITS, COCKTAILS, BEER, WINE, SANGRIA

## PREMIUM DRINKS

\$29 PER PERSON, PER HOUR,  
EXCLUDING TAX & TIP

JOHNNY WALKER BLACK LABEL SCOTCH

GREY GOOSE VODKA

DON JULIO TEQUILA

GRACIAS A DIOS MEZCAL

DIPLOMÁTICO ANEJO RUM

ELEPHANT STRENGTH GIN

OPEN BAR OPTIONS INCLUDE  
SPIRITS, COCKTAILS, BEER, WINE, SANGRIA

**GRAZIANO'S**

EST. 1962

**BEER, WINE AND SANGRIA**

**\$18 PER PERSON, PER HOUR,  
EXCLUDING TAX & TIP**

**SELECTION OF DRAFT BEERS**

**RED AND WHITE HAND PICKED WINE**