
MENU 1

\$40 PER PERSON, 8% TAX AND 22% 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

ARGENTINE-STYLE DULCE DE LECHE CRÊPES

FLAMBEADOS CON COINTREAU

FLAMBÉED WITH COINTREAU

MENU 2

\$49 PER PERSON, 8% TAX AND 22% 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

ARGENTINE-STYLE DULCE DE LECHE CRÊPES

FLAMBEADOS CON COINTREAU

FLAMBÉED WITH COINTREAU

MENU 3

\$55 PER PERSON, 8% TAX AND 22% 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

PLATO PRINCIPAL CONT'D
MAIN COURSE
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

ARGENTINE-STYLE DULCE DE LECHE CRÊPES

FLAMBEADOS CON COINTREAU

FLAMBÉED WITH COINTREAU

MENU 4

\$73 PER PERSON, 8% TAX AND 22% 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

PRIMER PLATO

FIRST COURSE

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

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

PLATO PRINCIPAL CONT'D

MAIN COURSE

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

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)

POSTRE

DESSERT

PANQUEQUES CON DULCE DE LECHE
ARGENTINE-STYLE DULCE DE LECHE CRÊPES

FLAMBEADOS CON COINTREAU
FLAMBÉED WITH COINTREAU

MENU 5

\$79 PER PERSON, 8% TAX AND 22% 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

MULTICOURSE WINE PAIRING

\$125 PER PERSON, 8% TAX AND 22% 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 ENCUESTRO 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

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

BEER, WINE AND SANGRIA

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

SELECTION OF DRAFT BEERS

RED AND WHITE HAND PICKED WINE