

SAN TELMO

APERITIVOS / APPETIZERS

EMPANADAS CASERAS / HOMEMADE EMPANADAS
CARNE beef, green olives, boiled eggs
CORDERO lamb, tomatoes, potatoes
POLLO grilled chicken, tomato
ESPINACA spinach, cheese

CHORIZO CASERO
Grilled homemade Argentine-style
pork & beef sausage

ALBÓNDIGAS CON SALSA MARINARA Y RICOTTA
SALATA
Beef & pork meatballs, tomato marinara, ricotta
salata

PRIMER PLATO / FIRST COURSE

ENSALADA DE LA CASA
Organic spring mix, lettuce, beefsteak
tomatoes, red onions, vinaigrette

PLATO PRINCIPAL / MAIN COURSE

PICANHA AL ASADOR
Logros Ranch (Córdoba, Argentina) picanha steak
marinated with ají panca

VACÍO DE NOVILLO ANGUS
Certified Angus Beef hand-cut flap steak

PECHUGA DE POLLO DE GRANJA A LA MATONE
Free-range chicken breast, criolla sauce,
black olive tapenade

RAVIOLES DE ESPINACA Y RICOTTA CON
SALSA ROJA
Spinach & ricotta ravioli with red sauce

GUARNICIONES / FAMILY-STYLE SIDES

PAPAS FRITAS EN GRASA VACUNA
Tallow-fried steak fries

PURÉ DE PAPAS
Homestyle mashed potatoes

BATATAS FRITAS
Sweet potato fries

TOSTONES
Fried plantains

VEGETALES A LA PARRILLA
Grilled vegetables

POSTRE / DESSERT

PANQUEQUES CON DULCE DE LECHE
Argentine-style crêpes flambéed with Cointreau

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

GRAZIANO'S®

SAN ISIDRO

APERITIVOS / APPETIZERS

EMPANADAS CASERAS / HOMEMADE EMPANADAS
CARNE beef, green olives, boiled eggs
CORDERO lamb, tomatoes, potatoes
POLLO grilled chicken, tomato
ESPINACA spinach, cheese

PROVOLETA PARRILLERA, ESTANCIA SANTA ROSA,(SANTA FE, ARGENTINA)
Aged provolone, tomato, oregano, extra virgin olive oil

CHORIZO CASERO
Grilled homemade Argentine-style pork & beef sausage

ALBÓNDIGAS CON SALSA MARINARA Y RICOTTA SALATA
Beef & pork meatballs, tomato marinara, ricotta salata

PRIMER PLATO / FIRST COURSE

ENSALADA DE LA CASA
Organic spring mix, lettuce, beefsteak tomatoes, red onions, vinaigrette

PLATO PRINCIPAL / MAIN COURSE

BIFE DE CHORIZO 14 OZ
Logros Ranch (Córdoba, Argentina) hand-cut sirloin steak

ENTRAÑA A LA PARRILLA 14 OZ
Certified Angus choice skirt steak

PECHUGA DE POLLO DE GRANJA A LA MATONE
Free-range chicken breast, criolla sauce, black olive tapenade

RAVIOLES DE ESPINACA Y RICOTTA CON SALSA ROJA
Spinach & ricotta ravioli with red sauce

GUARNICIONES / FAMILY-STYLE SIDES

PAPAS FRITAS EN GRASA VACUNA
Tallow-fried steak fries

PURÉ DE PAPAS
Homestyle mashed potatoes

BATATAS FRITAS
Sweet potato fries

TOSTONES
Fried plantains

VEGETALES A LA PARRILLA
Grilled vegetables

POSTRE / DESSERT

PANQUEQUES CON DULCE DE LECHE
Argentine-style crêpes flambéed with Cointreau

\$99 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.
BEVERAGES NOT INCLUDED.

GRAZIANO'S®

PALERMO

APERITIVOS / APPETIZERS

BURRATA, TOMATE DE HERENCIA, BERENJENA JAPONESA, ALCAUCILES
Local burrata, heirloom tomatoes, grilled Japanese eggplant, grilled artichokes, Maldon sea salt

PULPO AL ASADOR (ALICANTE, SPAIN)
Grilled octopus, romesco, cannellini beans, Kalamata olives, guanciale salad

EMPANADAS CASERAS / HOMEMADE EMPANADAS
CARNE beef, green olives, boiled eggs
CORDERO lamb, tomatoes, potatoes
POLLO grilled chicken, tomato
ESPINACA spinach, cheese

CHORIZO CASERO
Grilled homemade Argentine-style pork & beef sausage

PRIMER PLATO / FIRST COURSE

ENSALADA GRAZIANO'S
Tuscan lettuces, tomatoes, red onions, hearts of palm, marinated olives

PLATO PRINCIPAL / MAIN COURSE

BIFE GAUCHO 22 OZ
Certified Angus Beef bone-in ribeye “cowboy” steak

PICANHA AL ASADOR
Logros Ranch (Córdoba, Argentina) picanha steak, marinated with ají panca

PECHUGA DE POLLO DE GRANJA A LA MATONE
Free-range chicken breast, criolla sauce, black olive tapenade

RAVIOLES DE ESPINACA Y RICOTTA
CON SALSA ROJA
Spinach & ricotta ravioli with red sauce

CORVINA AL ASADOR
Grilled corvina, sourced from Patagonia sea farm

GUARNICIONES / FAMILY-STYLE SIDES

PURÉ DE PAPAS
Homestyle mashed potatoes

RISOTTO DE HONGOS
Portobello mushroom risotto

BRUSELAS Y PANCETTA
Grilled Brussels sprouts & pancetta

POLENTA FRITA EN GRASA VACUNA
Tallow-fried polenta fries

VEGETALES A LA PARRILLA
Grilled vegetables

POSTRE / DESSERT

PANQUEQUES CON DULCE DE LECHE
Argentine-style crêpes flambéed with Cointreau

\$109 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.
BEVERAGES NOT INCLUDED.

GRAZIANO'S®

RECOLETA

RECEPCIÓN / RECEPTION

EMPANADAS CASERAS / HOMEMADE EMPANADAS
CARNE beef, green olives, boiled eggs
CORDERO lamb, tomatoes, potatoes
POLLO grilled chicken, tomato
ESPINACA spinach, cheese

CHORIZO CASERO
Grilled homemade Argentine-style
pork & beef sausage

PROSECCO TOAST

APERITIVOS / APPETIZERS

PULPO AL ASADOR (ALICANTE, SPAIN)
Grilled octopus, romesco, cannellini beans, Kalamata
olives, guanciale salad

BURRATA, TOMATE DE HERENCIA, BERENJENA
JAPONESA, ALCAUCILES
Local burrata, heirloom tomatoes, grilled Japanese
eggplant, grilled artichokes, Maldon sea salt

ALBÓNDIGAS CON SALSA MARINARA Y
RICOTTA SALATA
Beef & pork meatballs, tomato marinara, ricotta salata

PRIMER PLATO / FIRST COURSE

ENSALADA GRAZIANO'S
Tuscan lettuces, tomatoes, red onions,
hearts of palm, marinated olives

ENSALADA DE TOMATE
Heirloom & beefsteak tomatoes, fresh garlic, basil,
Argentine oregano

PLATO PRINCIPAL / MAIN COURSE

BIFE GAUCHO 22 OZ
Certified Angus Beef bone-in ribeye “cowboy” steak

LOMO 12 OZ.
Logros Ranch (Córdoba, Argentina) Hand-cut
tenderloin

COSTILLAR DE CORDERO
Double-cut bone grilled rack of lamb

RAVIOLES DE ESPINACA Y RICOTTA
CON SALSA ROJA
Spinach & ricotta ravioli with red sauce

CORVINA AL ASADOR
Grilled corvina, sourced from Patagonia sea farm

GUARNICIONES / FAMILY-STYLE SIDES

PURÉ DE PAPAS
Homestyle mashed potatoes

RISOTTO DE HONGOS
Portobello mushroom risotto

BRUSELAS Y PANCETTA
Grilled Brussels sprouts & pancetta

POLENTA FRITA EN GRASA VACUNA
Tallow-fried polenta fries

VEGETALES A LA PARRILLA
Grilled vegetables

POSTRE / DESSERT

PANQUEQUES CON DULCE DE LECHE
Argentine-style crêpes flambéed with Cointreau

\$135 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.
BEVERAGES NOT INCLUDED.

GRAZIANO'S®

MENDOZA EXPERIENCE

FOOD & WINE PAIRING

RECEPCIÓN / RECEPTION

WINE PAIRING
Las Perdices Extra Brut

EMPANADAS CASERAS / HOMEMADE EMPANADAS
CARNE beef, green olives, boiled eggs
CORDERO lamb, tomatoes, potatoes
POLLO grilled chicken, tomato
ESPINACA spinach, cheese

PRIMER PLATO / FIRST COURSE

WINE PAIRING
Rutini “Coleccion” Sauvignon Blanc

BURRATA, TOMATE DE HERENCIA, BERENJENA
JAPONESA, ALCAUCILES
Local burrata, heirloom tomatoes, grilled Japanese
eggplant, grilled artichokes, Maldon sea salt

SEGUNDO PLATO / SECOND COURSE

WINE PAIRING
Rutini “Coleccion” Sauvignon Blanc

PULPO AL ASADOR (ALICANTE, SPAIN)
Grilled octopus, romesco, cannellini beans, Kalamata
olives, guanciaie salad

CHORIZO CASERO
Grilled homemade Argentine-style
pork & beef sausage

TERCER PLATO / THIRD COURSE

WINE PAIRING
Rutini “Encuentro Barrel Blend”

COSTILLAR DE CORDERO
Double-cut bone grilled rack of lamb

CUARTO PLATO / FOURTH COURSE

WINE PAIRING
Tomero “Cuartel 41” Malbec

BIFE GAUCHO 22 OZ
Certified Angus Beef bone-in ribeye “cowboy” steak

POSTRE / DESSERT

WINE PAIRING
Las Perdices Late Harvest Viognier

PANQUEQUES DE MANZANA
Argentine-style apple crêpes with lemon sorbet

\$169 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.
BEVERAGES NOT INCLUDED.

GRAZIANO'S®

STANDARD DRINKS

**\$45 PER PERSON, PER HOUR,
EXCLUDING TAX & TIP**

DEWARS 12 SCOTCH

RUSSIAN STANDARD VODKA

GRACIAS A DIOS MEZCAL

DIPLOMÁTICO BLANCO RUM

CANAIMA GIN

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

PREMIUM DRINKS

**\$55 PER PERSON, PER HOUR,
EXCLUDING TAX & TIP**

JOHNNY WALKER BLACK LABEL SCOTCH

GREY GOOSE VODKA

DON JULIO REPOSADO TEQUILA

GRACIAS A DIOS MEZCAL

DIPLOMÁTICO ANEJO RUM

HENDRICKS GIN

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

BEER, WINE & SANGRIA

**\$35 PER PERSON, PER HOUR,
EXCLUDING TAX & TIP**

SELECTION OF DRAFT BEERS

RED AND WHITE HAND-SELECTED WINE

GRAZIANO'S®