
MENU

\$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

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

MENU 2

\$59 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

MENU 3

\$69 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

MENU 4

\$89 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

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

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

CORVINA AL ASADOR

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

FLAMBEADOS CON COINTREAU

ARGENTINE-STYLE DULCE DE LECHE CRÊPES

FLAMBÉED WITH COINTREAU

MENU 5

\$99 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, ARUGULA

Y SHALLOTS FLAMBEADOS CON CALVADOS

GRILLED VEAL SWEETBREADS WITH ARUGULA

& SHALLOTS FLAMBÉED WITH CALVADOS

PRIMER PLATO

FIRST COURSE

ENSALADA GRAZIANO'S TUSCAN MIXED LETTUCES,

TOMATOES, RED ONIONS, HEARTS OF PALM AND

MARINATED OLIVE

PLATO PRINCIPAL

MAIN COURSE

BIFE GAUCHO: OJO DE BIFE CON HUESO ANGUS

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

LOMO ANGUSA 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

\$149 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 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

**\$35 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

**\$39 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

**\$25 PER PERSON, PER HOUR,
EXCLUDING TAX & TIP**

SELECTION OF DRAFT BEERS

RED AND WHITE HAND PICKED WINE