

TORTUGUITAS

\$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
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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. certified angus beef flat meat

PECHUGA DE POLLO DE GRANJA A LA MATONE

Grilled Ashley farm free-range chicken breast

RAVIOLES DE ESPINACA Y RICOTTA CON SALSAS ROJA

Spinach & ricotta ravioli with red 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 flambéed with cointreau

SAN TELMO

\$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

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

VACÍO DE NOVILLO ANGUS

Hand-cut 12 oz. certified angus beef flat meat

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 ROJA

Spinach & ricotta ravioli with red 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 flambéed
with cointreau

SAN ISIDRO

\$79 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, CREMONA, ITALY

Aged provolone cheese, 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

Logros ranch, Rio Segundo, 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

Ashley farm free-range chicken breast grilled & pressed with a brick

RAVIOLES DE ESPINACA Y RICOTTA CON SALSA ROJA

Spinach & ricotta ravioli with red 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 flambéed with cointreau

PALERMO

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

APERITIVOS

APPETIZERS

PULPO AL ASADOR, ALICANTE, SPAIN

Octopus grilled on the asador, romesco, with canellini beans, kalamata olives, guancialed salad

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 lettuces, 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

SALMÓN AL ASADOR

Salmon 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 flambéed with cointreau

RECOLETA

\$115 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

CHORIZO CASERO

Grilled homemade Argentine-style sausage made with pork and beef

APERITIVOS

APPETIZERS

PULPO AL ASADOR, ALICANTE, SPAIN

Octopus grilled on the asador, romesco, with canellini beans, kalamata olives, guanciale salad

BURRATA, TOMATE DE HERENCIA, BERENJENA JAPONESA, ALCAUCIL

Local burrata, heirloom tomatoes, grilled Japanese eggplant, grilled artichokes, maldon sea salt

PRIMER PLATO

FIRST COURSE

ENSALADA GRAZIANO'S TUSCAN MIXED LETTUCES

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

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

Argentine-style dulce de leche crêpes flambéed with cointreau

MENDOZA EXPERIENCE FOOD AND WINE PAIRING

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

**BURRATA, TOMATE DE HERENCIA, BERENJENA
JAPONESA, ALCAUCIL**

Local burrata, heirloom tomatoes, grilled Japanese
eggplant, grilled artichokes, maldon sea salt

SEGUNDO PLATO

SECOND COURSE

WINE PAIRING

SAN PEDRO DE YACUCHUYA TORRONTES

PULPO AL ASADOR, ALICANTE, SPAIN

Octopus grilled on the asador, romesco, with cannellini
beans, kalamata olives, guanciale salad

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

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
