



## APPETITES

<b>Spritz</b>	<b>4,50 €</b>
<b>Shaken Red Martini</b>	<b>4,50 €</b>
<b>Americano (vermuth, campari, soda)</b>	<b>5,00 €</b>
<b>Pastis Ricard</b>	<b>3,00 €</b>
<b>Bloody Mary</b>	<b>4,50 €</b>
<b>Kir Vin Blanc (cassis white wine)</b>	<b>4,50 €</b>
<b>Kir Royal (cava cassis)</b>	<b>4,50 €</b>
<b>Picine (cava forzen twist lima)</b>	<b>4,50 €</b>
<b>Cava cup</b>	<b>3,50 €</b>
<b>Mojito</b>	<b>8,00 €</b>
<b>Caipriña/Caipiroshka</b>	<b>8,00 €</b>
<b>Margarita</b>	<b>8,00 €</b>
<b>Apple Martini</b>	<b>8,00 €</b>
<b>Fernandito (fernet &amp; cola)</b>	<b>7,00 €</b>
<b>Negroni (gin, vermuth, campari)</b>	<b>5,00 €</b>
<b>Pisco Sour</b>	<b>8,00 €</b>

## STARTERS

### SMALL BITES

<b>Empanada Criolla: Argentinian meat pastry</b>	<b>3,85 €</b>
<b>Empanada Fugazzeta: cheese and onion pastry with green olives</b>	<b>3,85 €</b>
<b>Chorizo Criollo and some salad</b>	<b>4,50 €</b>

### PROVOLETAS

<b>Íñigo: dried tomatoes, nuts, raisins and honey</b>	<b>9,75 €</b>
<b>Ibérica: spanish chorizo and caramelized onions</b>	<b>9,75 €</b>
<b>Cherry tomatoes and basil oil</b>	<b>9,75 €</b>
<b>Fuegolone! Jalapeño pepper flambé with tequila (spicy!)</b>	<b>11,00 €</b>

## SALADS

**Grilled Goat cheese** 9,45 €

*Two delicious goat cheese medallions, baby greens and cherry tomatoes*

**Greek Salad** 9,45 €

*Baby greens, feta cheese, cucumber, pine nuts, honey, raisins, black olives, cherry tomatoe and croutons*

**The Vegan Poke** 11,65 €

*White rice, avocado, carrot, cucumber, red onion, green beans, wakame and soy vinaigrette.*

## A TASTY CHOICE

**Grilled Vegetables** 11,40 €

*Potatoes, carrots, beets, sweet potatoes, broccoli, green beans and zucchini with thyme and rosemary. Goat cheese optional*

**Revuelto Gramajo** 9,50 €

*Home made French fries with smashed eggs, ham and peas*

**Salmon Mango Tartar** 11,60 €

*With flowers and soya, lime and wasabi souce*

**Red Tuna Avocado Tartar** 11,60 €

*With fresh sprouts, soy dressing, sésame oil and ginger souce*

**Chipirones Patagónicos** 11,75 €

*Baby squids grilled with a black ink mushroom and cherry tomatoes sauce on sweet potato chips*

**Vitelo Tonnato** 11,65 €

*Aromatic boiled veal thinly sliced served in a tuna mayonese and mustard sauce with capers*

**La Burrata** 15,50 €

*Italian creamy mozzarella, tomatoes from the orchard and a walnut, olive and basil oil dressing*

(1/2 8 €) 15,00 €

**Bread basket** 2,25 €

## COURSES

### MEATS

**Mollejas** 13,50 €

*Veal sweetbreads with argentinean "Humita" corn sauce and roasted sweet potatoe*

**Bondiola Pork Shoulder** 14,00 €

*With a mustard and honey souce and fried pumpkin medallion*

**Milanesa Napolitana** 14,50 €

*Breaded veal with tomato sauce and melted cheese with french fries and house greens*

**French Steak Tartar** 18,00 €

*Raw sirloin cappers, mustard, pikles, egg yolk and tabasco served with homemade french fries*

**Entraña "Camoati"** 16,50 €

*Grilled thin skirt steak, creamy potato pie and a small salad*

**Veal Sirloin Steak** 21,00 €

*Served with cream of shiitakes mushrooms and steamed potatoes*

**Bife de Chorizo (350 g)** 23,00 €

*30 day matured Entrecot beef with provenzal french fries*

**Asado Machete** 23,00 €

*Whole cow rib cooked over low heat with arúgula and roasted peppers*

**The Big Vacío (800 g)** 35,00 €

*Flank steak with baked paprika potatoes and sweet carrots (for 2 people).*

### HOME MADE PASTA

**Pumpkin and riccota cheese big raviolis** 13,85 €

*Are big, round, home made raviolis, choose from: with sage and trufa cream, poached red and sliced almonds*

**Spinach and parmesano big raviolis** 13,85 €

*Are big, round, home made raviolis, choose from: with cream of fresh shiitake mushroom*

**Ravioli chipotle chili** **14,50 €**

*Mozzarella and nuts served with fresh mint avocado pesto*

**Italian Potatoe Gnoqui** **11,50 €**

*With two sauces of your choosing: pesto (pesto with dried tomatoes, vegan) or with tucco sauce: fried tomato, meat, carrots, onion*

## **DI MARE**

**Red Tunna Tataki** **14,00 €**

*With wacame seaweed, poppy seed and flowers with wasabi and citric sauce*

**Grilled Salmon Teriyaki** **13,50 €**

*With sauteed vegetables and wasabi.*

## **HOMEMADE DESSERTS**

**Apple Crumble** **5,50 €**

**Sweet Pantry of milk and banana with ice cream** **4,50 €**

**Vegan Brownie (vegan)** **4,50 €**

**Passion fruit mousse** **4,50 €**

**Tiramisu!** **5,50 €**

**Mol sweet volcano with ice cream** **5,00 €**

**VAT 10% INCLUDED**

[Check out our menu with allergens on the website](#)

[See the Wine List](#)

[See the Cocktails and liquors List](#)

[See the Coffees List](#)

[See the Special teas List](#)

[See the Beers and other beverages List](#)

[VERSIÓN EN ESPAÑOL](#)