

ARGENTINEAN GRILL

BODEGA

Malbec

• SOUP / APPETIZERS •

SOPA DEL DIA Seasonal Soup **9.95**

TARTAR DE ATUN ahi tuna | avocado | red onions | balsamic | toast **18.95**

EMPANADAS CRIOLLAS (choice of two)
Beef | spinach & cheese | chicken | ham & cheese | **13.95**

PULPO Grilled Patagonian octopus | aji Amarillo aioli | steam potatoes | extra virgin olive oil | smoked paprika **19.95**

PROVOLETA Melted Argentinean provolone cheese | grilled piquillo peppers | crispy prosciutto | chives | ciabatta toast **17.95**

TUETANO DE ANGUS Two pieces of grilled beef bone marrow | spicy chimichurri sauce | ciabatta bread crostini **19.95**

FRITO MIXTO Lightly fried calamari | shrimp | mushrooms | piquillo & tartar sauce **19.95**

CARPACCIO DE LOMO Thin sliced beef tenderloin | baby wild arugula | shaved parmesan cheese | capers | red onions | avocado | Lemon & extra virgin olive oil vinaigrette **19.95**

• TABLA DE CHORIZOS •

(Choice two **17.95** | three **21.95** | four **24.95**) Argentinean chorizo | Red Argentinean chorizo | Thin "parrillera" sausage | Morcilla
Salsa criolla & homemade potato salad garnish

MOLLEJAS A LA PARRILLA Grilled veal sweetbreads | salsa criolla | avocado | red onions & tomato salad **21.95**

• HOMEMADE PASTAS •

TORTELLONI A LA SCARPARO Egg pasta stuffed with spinach & ricotta | bacon | fresh tomato | scallions | cream **26.95**

RAVIOLES DE OSSOBUCO Veal ossobuco raviolis in wild mushrooms and white truffle creamy sauce **28.95**

LINGUINI DE LA COSTA Thin squid ink egg pasta | scallops | calamari | octopus | shrimp | tomato | saffron | white wine | garlic | mussels **29.95**

LINGUINI BOLONESA Thin pasta | lean homemade ground beef ragu **25.95**

ÑOQUIS CON MANCHEGO Homemade potato dumplings | truffle manchego fondue | mushrooms | chicken | green peas **26.95**

PAELLA ESPAÑOLA Cuttlefish | calamari | shrimp | mussels | clams | prawns | saffron
Spanish "bomba" rice
Serves two guests **69.95**

• VEGETARIAN - VEGAN - GLUTEN FREE •

TORTELLONI DE ESPINACA Egg pasta stuffed with spinach & ricotta | fresh tomato | basil | light tomato sauce | ricotta salata **25.95**
(Vegetarian)

CANELONES DE ESPINACA two crepes stuffed with spinach & cheese | béchamel & fresh tomato sauce **23.95** (Vegetarian)

RAVIOLES AL AGLIO Gluten free pasta ravioli stuffed with mixed grilled vegetables | fresh roasted garlic | lemon zest olive oil **24.95**
(Vegan - Gluten Free)

• SALADS •

(Add 8oz chicken **9.95** | 5 oz skirt steak **10.95** | 4oz salmon **9.95** | 6oz Patagonian shrimp **9.95**)

BODEGA MALBEC Organic romaine hearts | radicchio | goat cheese | avocado | cucumbers | frisse | crouton | special dressing **17.95**

REMOLACHAS Y PERAS Wild arugula | golden & red beets | roasted pears | toasted almonds | blue cheese | mustard red wine vinaigrette **17.95**

ENSALADA DE LA CASA Organic mixed greens | carrots | celery | cherry tomato | corn | ricotta salata | balsamic vinaigrette **16.95**

ESPINACA Y HONGOS Organic baby spinach | red onions | toasted walnuts | green apple | Portobello mushrooms | bacon | tomato | feta cheese | warm grain mustard dressing **17.95**

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• FROM OUR WOOD FIRED GRILL •

HIGH QUALITY ALL NATURAL MEATS - NO ARTIFICIAL INGREDIENTS - NO ADDED HORMONES
ALL STEAKS COOKED OVER A WOOD FIRED GRILL- SERVED WITH HOMEMADE CHIMICHURRI SAUCE

TABLA MIXTA Choose any cuts from below | sliced upon request on a skillet | family style | great for sharing

OJO DE BIFE 16 oz. grilled rib eye steak **47.95**

LOMO 8 oz. grilled beef tenderloin steak. +2 oz applewood smoked bacon **42.95**

BIFE DE CHORIZO 16 oz. grilled New York steak **45.95**

TOMAHAWK 60 oz of 30 days wet-aged USDA prime Wagyu steak **149.95**
(Serves 2 to 3 guests)

• MAINS •

All served with two choices: Mashed potatoes, sautéed spinach, roasted fingerling potatoes or seasonal roasted vegetables

SALMON A LA PARRILLA Grilled Natural salmon | melted homemade mixed herbs butter **31.95**

ENTRAÑA A LA PARRILLA 10 oz. wood fired grilled natural skirt steak with chimichurri sauce **42.95**

LENGUADO MAR DEL SUR Pacific sole filet | pan sauteed in olive oil | fresh citric gremolata made from herbs olives, fresh tomatoes, orange & lemon peels **27.95**

NAPOLITANA Tenderized thin top sirloin steak or natural chicken breast | breaded & deep fried | tomato sauce | imported ham | melted cheese | oregano **29.95**

POLLO A LAS HIERBAS 12 oz. Half flat grilled free range chicken | herbs & lemon marinade **27.95** *Diabla style (Spicy) Add **\$2.00**

COSTILLAS DE CORDERO 12 oz Pan roasted rack of lamb | Port wine reduction sauce **42.95**

• SIDE ORDERS •

PAPAS PROVENZAL French fries | garlic | parsley **9.95**

CREMA DE ESPINACA Creamed spinach **9.95**

BRUSELAS CON BACON Sautéed Brussels sprouts | apple wood bacon **9.95**

VEGETALES AL HORNO Seasonal roasted vegetables **9.95**

PURE DE PAPAS Garlic mashed potatoes **9.95**

HONGOS PROVENZAL Mushrooms | garlic | parsley | white wine **9.95**

PAPAS BRAVAS Roasted fingerling potatoes | lightly spicy red aioli **9.95**

ENSALADA DE PALTA Avocado | tomato | onions | lemon juice | extra virgin olive oil **9.95**

MANDIOCA AL MOJO DE AJO Roasted yucca | garlic citrus sauce **9.95**

ESPINACA SALTEADA Sautéed spinach | shallots | butter | extra virgin olive oil **9.95**

ENSALADA RUSA Homemade potato salad | citric mayo | green onion | hard boiled eggs. **9.95**