

## *Cold appetizers*

Slice of artesian bread with artichoke and fresh spinach

Slow-baked eggplant with tomato basil sauce and grated Parmesan cheese

- 🌱🍏 Roasted beets, tangerine, goat cheese and caramelized walnut dressing
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## *Hot appetizers*

“Provoleta” cheese with roasted bell peppers, garlic and oregano

Cheese or beef turnovers with mesclun salad and lime vinaigrette

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## *Salads*

- 🌱 Flank steak strips salad with spinach, mushrooms and purple onions tossed with blue cheese dressing
  - 🌱🍏 Mozzarella cheese salad served with arugula, green tomatoes and coriander
- BBQ chicken salad with Romaine lettuce, grilled corn, black beans, tomatoes and avocados
- 🌱🍏 Greens with Julienne of fennel, Manchego cheese cubes, apple slices and cider vinaigrette
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## *Soups and creams*

- 🌱🍏 Beef and mushroom broth with sherry

Creamy corn soup with spiced croutons

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## *Pasta*

Tagliatelle pasta with prosciutto ham, Mozzarella cheese and fresh tomatoes in a creamy pesto sauce

Spaghetti with strips of grilled roasted beef in tangy tomato sauce

*Gluten free pasta available*

## *Hamburgers*

Our 7 oz hamburgers are “homemade”

### *CHOICE OF BREAD*

Traditional  
Whole wheat  
Sesame

### *CHOICE OF MEAT*

- Beef
  - 🌶️ Spicy beef
  - Chicken
  - 🌶️ Spicy chicken
  - Salmon
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## *Special Hamburgers*

Oscar  
Beef and crab burger with asparagus au gratin in a buttered toasted brioche

Premium  
Beef burger, bacon, onion and roasted Portobello mushroom with Gorgonzola cheese and chimichurri mayonnaise

Paris  
Beef burger with Brie cheese, honey mustard sauce with fried crispy onions

Manhattan  
Beef burger with mushrooms and melted cheddar cheese sauce

- 🌶️ Buffalo  
Chicken breast burger with chili “piquin” pepper sauce, onion rings and grilled tomatoes

*Gluten free bread available*

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🍏 These are healthy dishes which help in maintaining a balanced diet

🌾 These are gluten free dishes | 🌶️ These are spicy dishes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## *From the Grill*

### *BEEF*

- 🍴 Flank steak | 🍴 Picanha | 🍴 Beef tenderloin | 🍴 Sirloin strip steak
- 🍴 New York | 🍴 Rib eye | 🍴 Ribs

### *PORK*

New Orleans-style pork ribs

- 🍴 Argentine sausage and “butifarra” skewer

### *CHICKEN*

- 🍴 Chicken skewer with vegetables and lime
- 🍴 Charcoal grilled half chicken marinated in yogurt and mustard

### *FISH*

- 🍏 Grilled salmon and asparagus in “beurre blanc” sauce

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## *Sauces*

Green or red chimichurri | Three peppers | Blue cheese  
Mushrooms | Béarnaise | BBQ

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## *Side dishes*

Baked potato with sour sauce, bacon and chives

- 🍴 Potatoes au gratin with Parmesan cheese
- 🍴 Rustic mashed potatoes with garlic
- 🍴 French fries
- Creamed spinach with caramelized onions
- 🍴 🍏 Sautéed mushrooms with thyme and fine herbs
- 🍴 🍏 Corn tossed with lime and coriander
- Creamed spinach
- 🍴 🍏 Roasted vegetables
- 🍴 🍏 Mixed lettuce salad with herb vinaigrette

## *Desserts*

### *Postres*

“Affogato” Vanilla ice cream with espresso and crunchy cinnamon brandy snapp

*“Affogato” Helado de vainilla con café espresso y crocante de canela*

Cheesecake with banana and caramel sauce

*Pastel de queso con plátano y salsa de caramelo*

Double chocolate brownie

*Brownie de doble chocolate*

🍏 🌿 Fruit salad in Grand Marnier syrup

*Ensalada de fruta en jarabe de Grand Marnier*

Peanut butter ice cream cake

*Pastel de helado de mantequilla de cacahuete*

Chocolate coulant with cream and gianduja ice cream

*Coulant de chocolate con crema y helado de “Gianduja”*

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🍏 These are healthy dishes which help in maintaining a balanced diet  
*Son platillos saludables que ayudan a mantener una dieta equilibrada*

🌿 These are gluten free dishes  
*Son platillos libres de Gluten*