

## ENTRADAS ~ APPETIZERS

Papas Fritas Provenzal - Our staple French fries with Garlic and Parsley	\$6
Empanada Argentina - Choice of chicken, spinach or beef	\$3
Provolone - Melted provolone cheese, topped with oregano and sautéed tomatoes	\$6
Hongos Rellenos - Mushroom stuffed with chicken, vegetables, and garlic, in a red wine sauce	\$7
Ajo Al Horno - Baked Garlic	\$5
Calamares Fritos - Deep fried squid, served with lemon and a spicy marinara sauce	\$7

## ENSALADAS ~ SALADS

Endive salad – Belgian endives, watercress, and organic baby greens in a tomato-chimichurri dressing with a grilled filet of wild salmon	\$19
Completa – Organic baby greens, hard boiled eggs, corn, tomatoes, sautéed mushrooms and kalamata olives in a balsamic vinaigrette dressing, topped with a grilled breast of chicken	\$15
Salmon Salad – romaine lettuce, sliced toasted almonds, parmesan-herb vinaigrette, Topped with a grilled filet of wild salmon	\$19
Caesar - Classic Caesar salad tossed in our home made Caesar dressing	
With chicken	\$15
With salmon	\$19
De Berros - Organic Watercress mixed with tomatoes and mushrooms in an olive oil and balsamic vinegar dressing	
With chicken	\$15
With salmon	\$19
Entraña salad – diced tomatoes, romaine lettuce, feta cheese and grilled skirt steak in a tomato-chimichurri dressing	\$19
Greek Salad - A bed of lettuce with tomatoes, cucumbers, French feta cheese, and calamata olives	
With chicken	\$15
With salmon	\$19
Italiana – Slices of buffalo mozzarella and fresh tomatoes with a dash of basil.	
With chicken	\$15
With Jamon Serrano	\$19
Bosque – Grilled zucchini, eggplant, onions, portabella mushrooms, caramelized corn and diced tomatoes in a roasted vegetable vinaigrette	
With chicken	\$15
With salmon	\$19
With shrimp	\$19
With steak	\$19

## SANDWICHES

Served with choice of house green salad, fries, or our original, mouthwatering Garlic French Fries.

Steak Sandwich - Prime 7oz. Rib eye steak, on a bed of romaine, tomato and mayonnaise on a French baguette. Can also be marinated in Chimichurri sauce	\$19
Pollo Sandwich - Grilled breast of chicken, grilled eggplant and mozzarella cheese, on a bed of lettuce sliced tomatoes on a baguette with red bell pepper mayonnaise	\$13
Milanesa Sandwich – Classic beef Milanesa, served with sliced tomatoes, lettuce, and mayonnaise	\$13
Choripán - An Argentine sausage, served with a choice of: roasted red bell peppers with sautéed mushrooms in a fresh tomato sauce or our homemade chimichurri steak-dipping sauce. A Classic!!!	\$13
Caprese – Toasted baguette, with a light mayonnaise spread, layered with slices of buffalo mozzarella and tomatoes with a hint of fresh basil	\$11
Lomito – Grilled 5oz medallion of Filet Mignon, mayonnaise, melted provolone cheese, and fresh tomatoes	\$19
Famous Hamburguesa Carlitos - A half-pound ground chuck burger, open faced, with a garlic drenched grilled tomato, melted provolone cheese, parsley and sautéed mushrooms on an enormous bun, spread with mayonnaise. The Hungry Man's challenge!	\$15

## CARNES ~ BEEF

Lomito a la Marsala – Grilled 6-oz medallion of Filet Mignon, in a Marsala Wine and mushroom sauce	\$19
Entraña con Fritas – grilled 7-oz skirt steak served with garlic fries	\$18
Entraña Mozzarella – Grilled 7oz Skirt Steak, in a tomato sauce and melted mozzarella cheese	\$21
Mini Pimienta - Grilled 9-oz Prime NY Steak, bathed in a Peppercorn-Mushroom sauce	\$28
Rib Eye Criolli - Grilled 14-oz Prime Rib Eye Steak, marinated in Chimichurri sauce	\$38
Costillas a la Fugazza - Grilled Short Ribs topped with sautéed onions and mushrooms	\$18
Milanesa - Thinly cut and pounded Filet Mignon, breaded and fried	\$18
Milanesa Napolitana – Milanesa, topped with tomato sauce, ham and melted mozzarella	\$23
Parrillada Argentina (For 2) - Grilled Skirt Steak, Short Ribs, Sweetbreads, Chorizo and Black sausage. (Please allow 20 minutes preparation time)	\$44

## AVES ~ FOWL

Pollo Romanoff - Sautéed breast of chicken, topped with eggplant and mozzarella cheese, and served in a tomato cream sauce	\$17
Pollo a la Fiorentina - Grilled chicken breast, topped with sautéed spinach and melted mozzarella cheese, on a bed of tomato sauce	\$17
Pollo al Oreganato - Grilled breast of chicken, marinated with oregano, parsley, white wine, and a touch of garlic	\$17
Pollo Al Ajo - Free range half chicken, grilled, served in a garlic sauce. (Please allow 20 minutes preparation time)	\$20
Pollo al Limon – Breast of Chicken sautéed in lemon, white wine and mushrooms	\$17
Pollo a la Jardinera – Breast of Chicken, sautéed in brandy, with a touch of cream, parmesan and vegetables	\$17

## PASTAS

Gnocchi de Papa - Potato dumplings served in tomato or pink sauce	\$12
Penne a la Bolognesa - Short tube pasta, served in a tomato sauce, with sautéed ground beef, garlic, diced onions, oregano, parsley, and white wine	\$16
Roasted Vegetable Ravioli - Served in a tomato sauce with crushed walnuts and fresh basil	\$16
Veal-Ricotta Ravioli - Served in a tomato and cream sauce	\$16
Fettuccini a la Griega – Fettuccini pasta, in a red wine reduction cream sauce with chicken, artichoke hearts, feta cheese, shallots and olives	\$18
Fettuccini al Pesto con Pollo - Fettuccini pasta, in a creamy pesto sauce, topped with a grilled breast of chicken	\$16
Pasta Di Mare - Fettuccini tossed with mussels, shrimps and mushrooms, in your choice of tomato or cream sauce	\$22

## PESCADO ~ FISH

Fish of the day	M.P.
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Share charge \$3. Substitution Charge \$3. Cake cutting fee \$2 per person.  
Minimum charge \$16 per person. Gratuity will be added to parties of 6 or more.