

## SOUPS

### BEEF BROTH

with olive oil, lemon and sherry

### MUSHROOM SOUP

with brie cheese and fried "epazote"

### HOMESTYLE NOODLE SOUP

with parmesan cheese

### LENTIL SOUP

with bacon, pineapple and banana slices

### BEAN BROTH

with tortilla slices, fresh cheese, fried "epazote" and a touch of pasilla chile

### CRAZY BROTH

with chicken and vegetables

### TOMATO SOUP

with basil

## APPETIZERS

### ARGENTINE SAUSAGE 140g

### GIZZARD 200g

### BEEF CHITTERLINGS 200g

### GRILLED PROVOLETA CHEESE 180g

**NEAPOLITEAN PROVOLETA CHEESE 180g**  
with anchovies, ham, black olives, pepper and neapolitan sauce

### PARMESAN EGGPLANT

baked with arrabiatta sauce, fresh mozzarella and parmesan cheese

### GRILLED ARTICHOKE 400 gr

### FRIED PORK SKIN

with guacamole

### TUNA TOSTADAS 4 pcs

### SLICED AVALON OR WITH CHIPOTLE DRESSING

### PIBIL PORK TACOS 4 pcs

**TRADITIONAL "SOPECITOS" 5 pcs**  
with fried pork skin in a spicy red sauce

### FRIED PORK SKIN TACOS

with spicy red sauce 5 pcs

### RIB EYE TACOS 180gr / 6 pcs

### "CHALUPAS" MADE WITH BANANA MIXTURE 3 pcs

and filled with beef tinga

### TRADITIONAL "PANUCHOS" 3 pcs

with pibil pork

### ESCAMOLES 100g

## SALADS

### ARGENTINE SALAD

with lettuce, tomato, onion, and carrots with an oregano dressing

### GOAT CHEESE SALAD

fresh combination of green leafs with goat cheese, onion, and mustard dressing

### FRESH GRILLED ASPARAGUS

with balsamic dressing and parmesan cheese

### FRESH TUNA SALAD

with mixed lettuce and garlic chips

### CAPRESE SALAD

juicy slices of tomato and mozzarella with extra virgin olive oil

### WATERCRESS SALAD

## PIES

### TRADITIONAL BEEF PIE

### CAPRESE PIE

with fresh mozzarella cheese, tomato and basil

### HUMITA PIE

with cheese and grain corn

### SPINACH PIE

with cheese

All our pies can be baked (preparation time 20 min)

## CARPACCIOS

### STEAK AGUACHIL 130 gr

in a black pepper crust

### TUNA CARPACCIO

with mixed vegetables

### SALMON CARPACCIO

with citric juice

### OCTOPUS CARPACCIO

### BEEF CARPACCIO 120 gr

mexican style

### PORTOBELLO CARPACCIO

## • MEAT •

### ENTRAÑA SKIRT (400g & 800g)

### RIB EYE (400g & 800g)

### TOP SIRLOIN (400g & 800g)

### ARRACHERA (400g & 800g)

### FILET MIGNON (200g & 400g)

### T-BONE (450g)

### COWBOY (800g)

### RIB EYE CENTER (800g & 1200g)

### GRILLED ASADOR (price per kilo)

### BARRA CABRERA (price per kilo)

### JAPANESE KOBE (50g, 100g & 200g)

### AMERICAN WAGYU (360g)

### GRILLED CHICKEN (440g)

Leg and thigh

## SIDES

### SOUFFLE POTATOES

### BAKED POTATO

### ROSEMARY CAMBRAY

### MASHED POTATOES

### FRENCH FRIES

### CHARRO BEANS

### BROCCOLINI

### CREAM SPINACH

### GRILLED VEGETABLES

### ESCAMOLES CASSEROLE

### MELTED CHEESE CASSEROLE

### MARROW CASSEROLE 3 pcs

\*All Meat cuts include a side dish of Argentinean Salad.

## HOUSE DISHES

### LAMB BARBACOA 250g

### MEAT BALLS IN GUAJILLO SAUCE with nopales 4 pcs

### MAPIMI'S STYLE FRIED PORK SKIN LASAGNA 100g

### POBLANO CHILE FILLED WITH FRIED PORK SKIN and bean sauce 200g

### PIBIL PORK IN A CORN CRUST to share 250g

### BEANS AND PORK 300g

### BEEF TONGUE TACOS 5 pcs

### DRY NOODLE in a three hot pepper sauce

### DRY NOODLE with bean sauce, fried pork skin and avocado

### "ROSARITO" STYLE SHRIMP TACO 3 pcs

## • FROM THE SEA •

### SALT COOKED SEA BASS 185g

### FRESH SEA BASS IN HABANERO PEPPER BUTTER 180g

### FRESH TUNA FILET WITH GRILLED VEGETABLES 180g

### GRILLED SALMON WITH SLICED VEGETABLES 180g

### SALMON FILET WITH A PARSLEY CRUST AND ASPARAGUS 180g

### SEA BASS IN "PASTOR" SAUCE 180g

### SHRIMPS COOKED IN TAMARINDO SAUCE 200g

### GRILLED JUMBO SHRIMPS WITH GARLIC BUTTER 320g

### BRAISED OCTOPUS 250g

### FRESH TUNA IN A PISTACCIO CRUST 185g