



SAN DIEGO RESTAURANT WEEK
VALID 5PM-9PM | \$40 PLUS TAX & GRATUITY
DINNER MENU

APPETIZER: CHOICE OF ONE PER PERSON

PROVOLETA ~ 'ROASTED PROVOLONE CHEESE'

OVEN ROASTED PROVOLONE WITH FRESH HERBS & CHIMICHURRI OLIVE OIL.

CHAMPIGNONES AL AJILLO ~ 'MUSHROOMS IN A WINE SAUCE'

FRESH LOCAL MUSHROOMS SAUTÉED WITH OLIVE OIL, GARLIC, CHARDONNAY & PARSLEY.

TANGO SALAD

MIXED GREENS, BEETS, BLUE CHEESE & FIGS WITH BALSAMIC DRESSING.

EMPANADA ~ 'ONE HANDMADE ARGENTINE TURNOVER BAKED FRESH TO ORDER'

CHOICE OF ONE {
CARNE GROUND BEEF, ONIONS, GREEN OLIVES, HARD BOILED EGGS & HERBS.
CHOCLO CREAMED CORN, RED PEPPERS & GOUDA CREAM.
CHORIZO CHORIZO, ONIONS, RED PEPPERS & HERBED PROVOLONE.

MAIN: CHOICE OF ONE PER PERSON

PARRILLADA ~ 'MIXED MEAT GRILL' FOR 2 PEOPLE

SIZZLING MIXED GRILL OF (ENTRAÑA) SKIRT STEAK, (MARUCHA) FLAT IRON STEAK, BEEF SWEETBREADS, CHICKEN BREAST & CHORIZO. SERVED WITH TWO SIDES.

ENTRAÑA CHIMICHURRI (SKIRT STEAK)

12 OZ. GRILLED ANGUS SKIRT STEAK WITH CHIMICHURRI SAUCE & CRISPY ONIONS.

LAMB PATAGONICO

HERB MARINATED NZ LAMB CHOPS WITH A MADEIRA WINE DEMI GLACÉ.

FILET MIGNON RECOLETA

6 OZ. GRILLED ANGUS FILET MIGNON WITH A PISTACHIO CHEESE CRUST WITH ROQUEFORT CREAM.

SALMON ALBAHACA

GRILLED WILD SALMON, BASIL, SHALLOT, WHITE WINE SAUCE.

POLLO AL MORRON ROJO

'CHICKEN BREAST WITH RED PEPPER PECAN CREAM SAUCE'

All entrées served with vegetable medley & your choice of:
Argentine fries, vegetable rice, garlic mashed potatoes, or creamy potatoes.

DESSERT: CHOICE OF ONE PER PERSON

PEACH, PECAN & DULCE DE LECHE BREAD PUDDING WITH VANILLA ICE CREAM.

NUTELLA BANANA EMPANADA WITH VANILLA ICE CREAM.

RASPBERRY DULCE DE LECHE CHEESECAKE.

Valid San Diego Restaurant Week 2016. \$40 per person plus tax & gratuity. No splitting or substitutions. Not to be combined with any offer or discount. Vegetarian option may be available, please ask server.