

## APPETIZERS COLD

<b>Spinach Roll</b> Ham, bell pepper and olives, rolled in a base of boiled and baked spinach. Served with potatoes in a parsley mayonnaise.	\$ 250
<b>Hearts Of Palm</b> Dressed with our golf sauce, vinaigrette or mayonnaise.	\$ 215
<b>Matambre Arrollado (Rolled Flank Steak)</b> Rolled Flank Steak stuffed with spinach, carrots, peas, hard-boiled egg, cheese and spices.	\$ 295

## CARPACCIOS

<b>Veal Alla Parmesana</b> Thin slices of veal, with shaved Parmesan cheese, capers, onion and watercress, dressed with olive oil, a touch of lime, salt and pepper.	\$ 325
<b>Tuna (Baja California)</b> Thin slices of Yellowfin Tuna with soy and citrus sauce.	\$ 315
<b>Salmon (Norway)</b> Finely sliced, with onion, capers and riced egg, with a touch of olive oil, lime, salt and pepper.	\$ 315
<b>Octopus (Gulf of Mexico)</b> In thin layers, with onion, tomato, cueresmeño pepper and avocado, with a touch of olive oil, lime, salt and pepper.	\$ 350

## HOT

<b>Empanadas</b> • Meat • Spiced Meat • Cheese and corn • Cheese Neapolitan style • Spinach and cheese • Fresh tuna	each \$ 85
<b>Veal Sweetbreads</b> Boiled in milk and spices, then charcoal-grilled.	\$ 215
<b>Garlic Mushrooms</b> Whole, smothered in our garlic sauce with guajillo pepper, parsley and a touch of white wine.	\$ 180
<b>Fried Calamari (For two)</b> Carefully breaded, accompanied with arrabiata sauce and lime.	\$ 270
<b>Tuna Crackling</b> "Carnitas-style" with mashed avocado, fresh tomatoes and onions, served with tortillas.	\$ 430

## SAUSAGES

HOMEMADE WITH OUR GRANDFATHER EDUARDO'S RECIPE, SERVED WITH TORTILLAS.

<b>Chorizo <i>Cambalache</i></b> Accompanied with lettuce and tomato salad.	\$ 130
<b>Morcilla</b> Our own home recipe, made with pork, cambray onions and spices, with lettuce and tomato salad.	\$ 130
<b>Chistorra</b> Accompanied with lettuce and tomato salad.	\$ 150

## SOUPS

<b>Soups and Creams</b> Daily Specials.	\$ 105
<b>Beef Bouillon</b> Extracted from the juiciest cuts of beef, dressed tableside with olive oil, Sherry and the secret seasoning of the house.	\$ 115
<b>Beef Bouillon <i>Cambalache</i></b> Deliciously enriched with shrimp, prepared tableside with olive oil, lime, Sherry and the final touch of your choice.	\$ 150

## SALADS IDEAL FOR SHARING

<b><i>Cambalache</i> (For two)</b> Tender lettuce hearts, spinach, watercress, hearts of palm, mushrooms, alfalfa and bean sprouts, crisp bacon and chopped pecans, with our very own special French dressing.	\$ 230
<b>Argentina</b> Fresh lettuce, tomato, and onion with olive oil, vinegar, salt and freshly ground pepper.	\$ 180
<b>Mixed</b> Lettuce, watercress, tomato, beetroot, onion and hard-boiled egg, with olive oil, vinegar, salt and pepper.	\$ 180
<b>Caprese (For two)</b> Tomato slices and Mozzarella cheese, dressed with basil, olive oil, salt and pepper.	\$ 215
<b>Watercress</b> Fresh selected leaves, with treated onion, and a dressing of olive oil, lime, salt and pepper.	\$ 180
<b>Watercress with Bacon or Roquefort Cheese</b> Selected leaves, with treated onion, dressed with olive oil, salt and pepper.	\$ 195
<b>Tomato and Onion</b> Tomato slices and onion dressed with olive oil, vinegar, salt and pepper.	\$ 180
<b>Waldorf (For two)</b> Small chunks of apple and celery with finely chopped pecans and our light dressing of mayonnaise and cream.	\$ 195
<b>Roquefort</b> Whole, selected lettuce leaves, bathed in a creamy Roquefort dressing.	\$ 195
<b>Caesar</b> Prepared tableside, with the traditional recipe.	\$ 195
<b>Octopus (For two)</b> Tender octopus cubes with avocado, tomato and onion, dressed with oregano and parsley vinaigrette.	\$ 420

ALL OF OUR PRODUCTS ARE SUBJECTED TO THE STRICTEST PROCESS OF SELECTION AND STERILIZATION, ADHERING TO THE HIGHEST HYGIENIC STANDARDS.

## CHEESES

<b>Provoleta</b> A thick charcoal-grilled slice of Provolone cheese, dressed with olive oil and oregano.	\$ 210
<b>Provoleta <i>Cambalache</i></b> A thick charcoal-grilled slice of Provolone cheese, dressed with olive oil and oregano, covered with fresh tomato and anchovies.	\$ 230
<b>Three-Cheese Fondue</b> A combination of Manchego, Gruyère and Mozzarella cheeses, served with flour and corn tortillas.	\$ 190
<b>Cheese Fondue with Chorizo or Chistorra</b> Combination of cheeses, and slices of chorizo or chistorra, served with corn and flour tortillas.	\$ 215

## FONDUES



## FROM OUR CHARCOAL GRILL

### PRIME CUTS NATURAL BEEF

WE ACHIEVE THE HIGHEST QUALITY IN EACH PRIME CUT WITH OUR UNIQUE AGING PROCESS. THIS IS HOW WE MAXIMIZE TENDERNESS AND FLAVOR FOR YOU TO ENJOY.

<b>Top Sirloin Center Cut</b>	14 oz/400 g	\$ 540
<b>Top Sirloin <i>Cambalache</i> (For two)</b>	28 oz/800 g	\$ 1,080
<b>Short Ribs</b> In four thin strips.	20 oz/550 g	\$ 655
<b>Rib Eye</b>	14 oz/400 g	\$ 760
<b>Rib Eye <i>Cambalache</i> (For two)</b>	28 oz/800 g	\$ 1,520
<b>New York Steak</b>	14 oz/400 g	\$ 760
<b>Tender Skirt Steak</b>	14 oz/400 g	\$ 510
<b>Tender Skirt Steak <i>Cambalache</i> (For two)</b>	28 oz/800 g	\$ 1,020
<b>Tenderloin Steak</b>	7 oz/200 g 14 oz/400 g	\$ 420 \$ 835
<b>Tenderloin <i>Cambalache</i> (For two)</b>	21 oz/600 g	\$ 1,255
<b>Tenderloin Brochette</b> Medallions of Tenderloin with sweet pepper and onion. Accompanied with bacon.	24 oz/700 g	\$ 655
<b>Flap Steak</b>	10 oz/300 g 21 oz/600 g	\$ 495 \$ 990
<b>Mixed Grill <i>Cambalache</i></b> A selection of Chorizo sausage, Morcilla, Sweetbreads, Flap steak, Short ribs, Tender Skirt Steak and Tenderloin brochette. <b>(For three or four)</b>		\$ 1,420
<b>Prime Burger</b> With lettuce, tomato and onion. Accompanied with soufflé potatoes.	10 oz/300 g	\$ 395

ALL OUR CUTS ARE SERVED WITH SAUTÉED ONIONS, CHILE AND OUR SELECTION OF HOMEMADE SAUCES.

## PASTA

ALL FRESHLY HOMEMADE.

<b>Fresh tomato Capellini</b> Thin pasta in natural tomato and basil.	\$ 265
<b>Spaghetti <i>Cambalache</i></b> In a butter sauce with fresh mushrooms, bacon and parsley.	\$ 265
<b>Mixed Cannelloni</b> Filled with meat and spinach, half smothered with tomato sauce and half with Béchamel sauce.	\$ 295
<b>Fettuccine Bolognese</b> With a seasoned tomato and meat sauce.	\$ 295
<b>Ravioli</b> Spinach and chicken in Neapolitan sauce.	\$ 295

### FISH & SEAFOOD

SERVED WITH SEASONAL JULIENNE VEGETABLES DRESSED IN OLIVE OIL.

<b>Tuna Steak (Baja California)</b> A thick cut of charcoal-grilled Yellowfin Tuna, served with soy sauce.	10 oz/300 g	\$ 545
<b>Salmon (Norway)</b> Pink Salmon, in a butter-lime sauce, salt and black pepper.	10 oz/300 g	\$ 545
<b>Whole White Fish <i>Cambalache</i></b> Catch of the day. <b>(For one)</b> With salt, pepper, citrus juices and achiote. <b>(For two)</b>	21 oz/600 g 42 oz/1200 g	\$ 650 \$ 1,300
<b>Grilled Octopus (Gulf of Mexico)</b> Seared in a touch of olive oil, with sea salt and Cayenne pepper. Served with steamed potatoes.		\$ 635
<b>Grilled Chicken</b> Grilled, totally au naturel. Served with lettuce and tomato salad.		\$ 340
<b>Chicken <i>Cambalache</i></b> With our delicious reduction of lime, butter and a touch of Whisky. Served with lettuce and tomato salad.		\$ 375
<b>Chicken Don Ignacio</b> Grilled, in a mushroom and pineapple sauce, with new potatoes and sweet peppers.		\$ 375

## CHICKEN

BONELESS HALF CHICKEN ON THE GRILL, TENDER AND JUICY.

## MILANESE

TENDER AND GOLDEN BROWN, SERVED WITH FRIED POTATOES.

<b>Tenderloin</b> Breaded with parsley and Parmesan cheese.	\$ 415
<b>Neapolitan Tenderloin</b> Bathed in tomato sauce and covered with ham and melted cheese.	\$ 435
<b>Chicken</b> Tender chicken breast, breaded with parsley and Parmesan cheese.	\$ 325
<b>Neapolitan Chicken</b> Bathed in tomato sauce, covered with ham and melted cheese.	\$ 360

## FROM OUR WOOD-FIRED GRILL

MEATS ARE THREADED ON SKEWERS, AND GRILLED OVER A BANKED FIRE FOR FOUR HOURS. WE BLEND SEVERAL KINDS OF WOOD TO PROVIDE A SPECIAL FLAVOR, AND SLOW ROAST TO ACHIEVE TYPICAL ARGENTINE FLAVOR FOR YOU TO ENJOY.

### IDEAL FOR SHARING

<b>Short Ribs <i>Cambalache</i></b> Center rib cut. Served with sautéed onions and chile.	24 oz/700 g	\$ 725
<b>Suckling Pig</b> Export quality. Au naturel or with Chimichurri sauce. Served with guacamole and mixed tortillas.		\$ 640
<b>Lamb</b> From Australia; juicy and tender, salt-marinated. Served with guacamole and mixed tortillas.		\$ 640

## PRIME TACOS

PREPARED WITH SAUTÉED ONIONS, SERVED IN HOMEMADE TORTILLAS. ACCOMPANIED WITH GUACAMOLE AND OUR SPECIAL SAUCE SELECTION.

<b>Tender Skirt Steak (Order of 4)</b>	\$ 320
<b>Ribe Eye (Order of 4)</b>	\$ 430

## SPECIAL SIDE ORDERS IDEAL FOR SHARING

<b>Soufflé Potatoes (Our specialty)</b> Served in a fried potato basket.	\$ 170
<b>Baked Potato</b> <b>Dressed with your choice of:</b> • With cream, crisp bacon, chives and fresh pepper. • With extra virgin olive oil, salt and black pepper. • With butter, salt and freshly ground pepper.	\$ 105
<b>French Fries</b> Crisp and golden; mounded on a nest of waffled potatoes.	\$ 105
<b>Mashed Potatoes</b> Enriched with butter and milk, seasoned with nutmeg, salt and pepper.	\$ 105
<b>Creamed Spinach</b> Steamed, then sautéed in butter and cream, with a touch of Parmesan cheese.	\$ 120
<b>Pickled Peppers</b> Roasted and macerated in olive oil, vinegar, red pepper ground, onion, bay leaves and a touch of garlic.	\$ 130
<b>Grilled Vegetables</b> Charcoal-grilled zucchini, eggplant, sweet peppers, white asparagus, tomato, onion and mushrooms with a touch of olive oil.	\$ 155
<b>Grilled Bacon</b> Grilled, seasoned with soy sauce and honey. Served with mashed potatoes.	7 oz/200 g \$ 200

IMPORTANT: Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

ALL OF OUR PRICES INCLUDE IVA (Value Added Tax)