

FRESH AND NATURAL COCKTAILS AND CEBICHES

- **Shrimp** • **Fresh White Fish** \$ 325
 - **Octopus** • **Mixed** \$ 350
- Prepared in a light tomato sauce or in citrus juices, with tomato, avocado and onions.

SEAFOOD

- Natural Jumbo Shrimp** \$ 495
(Order of five, peeled or for you to peel)
- Oysters on the half-shell** (Order of 6) \$ 325
- Razor Clams** \$ 360
Fresh and natural. Served on the half-shell with our citrus, shallot and scallion sauce.
- Giant Chocolata Clam** (Order of 8 halves) \$ 325
Giants, alive and fresh.
(Served in its shell)
- Alaskan King Crab Legs** \$1,210
Served with tartar sauce and melted butter.

SAMPLER

- Seafood Fountain (for three)** \$1,750
Alaskan King Crab Legs, Jumbo Shrimp, Razor Clams, Oysters on the half-shell, live Clams and Scallops.

CARPACCIO

- Smoked Marlin** (Hawaii) \$ 315
- Tuna** (Baja California) \$ 315
- Salmon** (Norway) \$ 315
- Octopus** (Gulf of Mexico) \$ 350
- Veal alla Parmesana** \$ 325

SASHIMI

- Tuna** (Baja California) \$ 325
- Salmon** (Norway) \$ 325
- Hamachi** (Hawaii) \$ 435
- Mixed (To share)** \$ 640
Tuna, Salmon, Hamachi and Shrimp.

TARTARE

- Tuna Tartare** (Baja California) \$ 325
With citrus-soy sauce, shallot and capers.
- Salmon Tartare** (Norway) \$ 325
With a mustard and lime soy sauce, capers and... our secret.
- Beef Tenderloin Tartare** \$ 395
With chives, parsley, capers and Quail egg.
- Tartare Sampler (To share)** \$ 545
Tuna, Salmon, Fresh White Fish and Tenderloin.

HOT APPETIZERS

- Empanadas** (each) \$ 85
 - **Meat** • **Spiced Meat** • **Fresh White Fish**
 - **Fresh Tuna** • **Ham and Cheese**, with tomato and basil
- Garlic Shrimp** \$ 380
Seasoned with guajillo pepper, olive oil and garlic.
- Shrimp and Octopus Stew (To share)** \$ 430
Braised in their own juices, with potatoes, onions, bell peppers and olives. Seasoned with olive oil.
- Fresh White Fish Casserole** \$ 395
Fine and delicate fish, served over stewed onions, peppers and rosemary potatoes.
- Chorizo** (Argentine Sausage) \$ 130
Homemade.
Served with lettuce and tomato salad.
- Provoleta Cheese** \$ 210
Thick slice of charcoal-grilled Provolone, dressed with olive oil and oregano.

SOUPS

SEASONED TABLESIDE WITH YOUR PREFERENCE OF SEASONINGS

- Beef Bouillon** \$ 115
- Tuna Bouillon** \$ 115
- Clam Chowder** \$ 150
- Lobster Bisque** \$ 210
- Seafood Soup** \$ 295

PASTA

HOMEMADE DAILY, IN THE ARTISANAL WAY

- Fettuccine Ragout** \$ 295
Tomato sauce seasoned with meat, spices and a white wine-vegetable reduction.
- Spaghetti alle Vongole** \$ 295
With Clams, white wine, parsley and a touch of garlic.
- Eggplant Lasagna** \$ 295
With fresh tomato, covered with a triple-cheese gratin.
- Seafood Spaghetti** \$ 325
In tomato sauce with lightly sautéed vegetables.
- Crab Tortelloni** \$ 325
Filled with Alaskan King Crab, smothered with our white Parmesan sauce.

SALADS

IDEAL FOR SHARING

- Argentina** \$ 180
Lettuce, tomato and onion with a dressing of olive oil, vinegar, salt and pepper.
- Madero (For two)** \$ 230
Organic lettuce, spinach, avocado, tomato, hearts of palm, mushrooms and Goat cheese, with our special french dressing.
- Puerto** \$ 460
Lobster and Shrimp on a bed of lettuce and avocado, with a dressing of olive oil, mayonnaise, mustard, salt and pepper.
- Octopus (For two)** \$ 420
Tender octopus cubes with avocado, tomato and onion, dressed with oregano and parsley vinaigrette.
- Buenos Aires** \$ 325
With two kinds of Shrimp, soft and crispy, mounted on lettuce, with our dressing of olive oil, lime, pepper and light anchovy mayonnaise.
- Fragata (For two)** \$ 325
Norwegian smoked Salmon, Portobello mushrooms and Brie, over hearts of lettuce in a balsamic reduction with pecans and almonds.
- Caesar** \$ 195
Prepared tableside with the traditional recipe.
- Mixed** \$ 180
Tomato, organic lettuce, avocado, spinach, celery and onion, with olive oil, vinegar, salt and pepper.
- Roquefort (To share)** \$ 195
Iceberg lettuce with a creamy Roquefort dressing, olive oil, salt and pepper.
- Tomato and Onion** \$ 180
Sliced tomato and treated onion, with olive oil, balsamic vinegar, salt and pepper.

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

THE SECRETS OF THE EMBERS

It is an **experience** in natural cooking... exalting flavors by striking the exact balance among the heat's intensity, grill height and cooking time. These **rituals** are reminiscent of the history of the Plains. This is the **moment**, the great pleasure, of gathering and sharing with friends.

PRIME CUTS NATURAL BEEF

WE ACHIEVE THE FINEST QUALITY IN EACH PRIME CUT WITH OUR UNIQUE AGING PROCESS, THUS OPTIMIZING BOTH TASTE AND TENDERNESS FOR YOU TO ENJOY.

- Tenderloin Steak**
 - 7 oz/200 g \$ 420
 - 14 oz/400 g \$ 835
- Rib Eye Steak** \$ 760
14 oz/400 g
Tender with intense flavor.
- New York Steak** \$ 760
14 oz/400 g
Great texture and flavor.
- Inside Skirt Steak** \$ 510
14 oz/400 g
Tender and juicy.
- Rib Eye Center Cut (For two)** \$1,520
28 oz/800 g
The best of de Rib.
- Big Rib Eye Madero (For two)** \$1,520
30 oz/900 g
Steak Bone In.
- Lamb Chops (Australia)** \$ 655
Juicy, mounted on smashed potatoes.

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

AMERICAN WAGYU

SERVED WITH VARIETY OF MUSHROOMS AND CARAMELIZED ONIONS.

- American Wagyu Tenderloin** \$1,750
13 oz/350 g
- American Wagyu Rib Eye** \$1,860
13 oz/350 g
- American Wagyu Burger** \$ 460
10 oz/300 g
With lettuce, tomato and onion.
Accompanied with soufflé potatoes.

SURF AND TURF

- Surf and Turf Puerto Madero** \$1,200
A combination of Lobster (Bogavante from Maine, USA) and Prime Tenderloin. Accompanied with mashed potatoes, sauteed onion and chile.

BROCHETTES

PREPARED WITH SWEET PEPPERS, ONION AND MUSHROOMS ACCOMPANIED WITH BACON

- Tenderloin** \$ 655
24 oz/700 g
Medallions, we suggest medium well.
- Shrimp** \$ 655
21 oz/600 g
Giant size, in their own juices.
- Surf and Turf** \$ 655
22 oz/650 g
Combination of Jumbo Shrimp and Prime Tenderloin.

GRILLED FISH & SEAFOOD

SEASONED, OR IF YOU PREFER, AU NATUREL

- Fresh White Fish Steak** \$ 495
10 oz/300 g
Of season with a white wine, shallot and fresh pepper reduction.
- Tuna Steak** (Baja California) \$ 545
10 oz/300 g
Fresh, accompanied by soy sauce.
- Salmon** (Norway) \$ 545
10 oz/300 g
With a touch of sea salt and dill.
- Black Cod** (Alaska) \$ 750
10 oz/300 g
Deep sea fished from Alaska, seasoned and charcoal-grilled
- Sea Bass** (Chile) \$ 760
10 oz/300 g
In a smooth soy sauce with Shiitake mushrooms and asparagus.
- Shrimp Puerto** (Order of 5) \$ 595
Jumbo size, with butter and Cayenne pepper.
- Grilled Octopus** (Gulf of Mexico) \$ 635
Seared in a touch of olive oil, with sea salt and fresh pepper. Accompanied with potato side.
- Whole White Fish Puerto** (For one) 21 oz/600 g \$ 650
Daily Fish special, (For two) 42 oz/1200 g \$1,300
charcoal-grilled with salt and pepper.

LOBSTER

MAINE LOBSTER, FROM USA

IN OUR SOY AND BUTTER SAUCE WITH ONION AND A TOUCH OF GARLIC

- Baby Lobster Tail** \$ 980
Order of three.
- Jumbo Lobster Tail** \$1,090
Excellent flavor and tender.
- Mixed Grill Puerto** \$2,080
FOR TWO
With Baby Lobster tail, Alaskan King Crab legs, Tuna filet, White Fish and Giant Shrimp brochette.

THE CHEF'S WHIMS

- Tirados** \$ 325
Thinly sliced, with a citrus-soy sauce.
• **Fresh White Fish** • **Tuna**
• **Salmon** • **Mixed**
- Crab and Lobster Rolls (To share)** \$ 620
Thin Tuna rolls filled with Alaskan Crabmeat and Maine Lobster, with a confetti of shallot, capers and fresh pepper, in an olive oil and balsamic emulsion.
- Crab Salad** \$ 620
Alaskan King Crabmeat with creamy mayonnaise, capers, parsley and avocado.
- Tuna Fuego** \$ 305
In fresh cubes, with onions and peppers, caramelized in soy sauce, citrus and sesame oil.
- Alaskan King Crab Leg Tempura (To share)** \$1,320
Giant legs with a fine and crispy coating, and tempura vegetables.
- Crispy Tuna** \$ 485
"Carnitas-style" with mashed avocado, fresh tomatoes and onions, served with tortillas.
- Butter-Soy Tuna** \$ 595
Medallions, mounted on a bed of diced potatoes.
- Rice and Seafood Stew** \$ 460
Jasmine rice with Blue Crab, Scallop, Calamari, Shrimps, Mussels and White Clams, prepared with a touch of saffron and an aromatic herb sauce.
- Black Cod Vizcaina** \$ 750
Fresh from Alaska, in a bell pepper and tomato sauce, with olive oil, capers, olives and guindilla chili.
- King Crab Tacos** (Order of 4) \$ 680
Alaskan King crab with Tempura onions and capers in mayonnaise and arrabiata sauce.
- Prime Inside Skirt Tacos** (Order of 4) \$ 320
Prepared with caramelized onion, avocado and homemade tortilla.
- Prime Rib Eye Tacos** (Order of 4) \$ 430
Prepared with caramelized onion, avocado and homemade tortilla.

SIDES

IDEAL FOR SHARING

- Soufflé Potatoes (Our specialty)** \$ 170
Served in a fried potato basket.
- Baked Potato** \$ 105
Dressed with your choice of:
 - With cream, crisp bacon, chives and fresh pepper.
 - With extra virgin olive oil, salt and black pepper.
 - With butter, salt and freshly ground pepper.
- French Fries** \$ 105
- Mashed Potatoes** \$ 105
- Grilled Vegetables** \$ 155
- Creamed Spinach** \$ 120
- Creamed Spinach with Artichokes** \$ 155
- Fresh Grilled Asparagus** \$ 175

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 I.V.A. (Value Added Tax)