

ARGENTINEAN



COLD FLAVOR

Cebiches	Fresh White Fish or Shrimp	295
	Octopus or Mixed	320
Salmon Carpaccio		285

Finely sliced, with Creole sauce, fresh pepper, sea salt & olive oil.

HOT FLAVOR

Chorizo Sausage (2)		120
Grandfather Eduardo's	homemade traditional recipe.	
Stuffed Aji (3)		255
	Yellow pepper stuffed with crabmeat in a light red pepper sauce & melted Gruyere cheese.	

SOUPS

Beef Boullion:	from the juiciest cuts of beef	105
Shrimp Boullion:	from three kinds of shrimp	110

CHEESES

Provoleta		190
	Thick slice of charcoal-grilled Provolone, dressed with olive oil & oregano.	

EMPANADAS BANDONEÓN

	Mild and Spicy	75 to 90
	Meat • Spinach & cheese • Corn & cheese	
	Shrimp • Tuna • Cod • Octopus • Lobster	

SALADS

Bandoneón (for two)		185
	Mixed greens, tomato, avocado, hearts of palm & asparagus, dressed with a red pepper vinaigrette.	
Margot		175
	Hearts of leaf lettuce, perfumed with vinaigrette & bathed in a creamy Roquefort dressing.	
Green Garden		165
	Mixed greens, spinach, watercress, avocado, asparagus cucumber, green pepper & fresh herb vinaigrette dressing.	

PASTAS

Ravioli		320
	Stuffed with lobster in mild cream sauce & fresh tomato.	

Spaghetti Arrabbiata		270
	Shrimp & dried peppers (guajillo, ancho & arbol), in Neapolitan sauce, garlic, olive oil & fresh pepper.	

TANGO FLAVOR

Chicken Breast Milanese		295
	Accompanied by tomato slices & fried potatoes.	
Lamb Ossobuco (Australia)		445
	Accompanied by risotto and mushrooms.	
Shrimp Tacos (4)		280
	With onion & bacon, and a tomato & olive oil sauce.	
Prime Skirt Steak Tacos (4)		340
	Prepared with sauteed onion and avocado.	

FROM THE GRILL

PRIME CUTS NATURAL BEEF

Skirt Steak 14 oz.	540
Top Sirloin 14 oz. Center Cut	490
Short Ribs (two strips) 21 oz.	595
Rib Eye 14 oz.	690
Tenderloin 7 oz.	380
Prime Burger 10oz. accompanied with souffle potatoes	360
Tenderloin Brochette: In medallions, prepared with bacon, mushrooms, onions & bell peppers	595
Surf and Turf: Shrimp and Tenderloin prepared with bacon, mushrooms, onions & bell peppers	595

FISH, SEAFOOD & CHICKEN

Tuna Steak: (Baja) Accompanied with soy sauce.	495
Salmon (Norway) with a touch of sea salt and dill.	495
Grilled Fresh Fish: (For 2)	1190
Butterflied, de-boned and seasoned with orange juice, spices and olive oil.	
Whole Chicken (for 2 or 3)	680
Dressed with a butter-lemon sauce with salt, pepper & Don Eduardo's secrets. Served with Argentine salad & french fries.	

DOWNTOWN, CORNER OF NICHUPTÉ AND BONAMPAK

TEL. 889-9500 889-9911 OPEN DAILY 1PM - 1AM www.bandoneonrestaurantes.com

Reservations
Accepted

MAJOR CREDIT CARDS ACCEPTED

Dos Gringo's Comments:

MENU SHOWN IS A SAMPLING

If you have been to Cambalache or Puerto Madero and loved it – you will love Bandoneon too! This 'metro' version of these famous restaurants conveys a classy cosmopolitan ambience. The decor is accented with two-story ceilings and 2 huge floor-to-ceiling circular wine racks, housing over 600 bottles each. The attractive open kitchen displays its special flavor-enhancing grill and these people know how to use it! Downtown prices are less, off-setting transportation cost.