



APPETIZERS

MUSSELS IN WHITE WINE Sauteéd in thyme creamy & flambéed with white wine	\$20	*TUNA TIRADITO Ponzu sauce, avocado, serrano pepper, red onion & sesame oil	\$17
CRISPY CALAMARI RINGS Mango & chipotle sauce	\$17	ARGENTINIAN EMPANADA Beef, onion, potato, olives, boiled egg & house chimichurri	\$16
*BEEF CARPACCIO Fresh arugula, Parmesan cheese & caper chimichurri	\$24		

SOUPS & SALADS

SPINACH AND CITRUS SALAD Goat cheese, caramelized nuts, strawberries, spinach, arugula, orange, grapefruit supreme & honey mustard vinaigrette	\$14	CRIOLLA SALAD Sliced tomato, red onion, green mix & lemon vinaigrette	\$13
*CAESAR SALAD Romaine lettuce fresh leaves & garlic croutons	\$16	CLAM CHOWDER Roasted garlic butter crouton	\$14
CAPRESSE SALAD Campari tomato, fresh mozzarella, basil leaves, roasted garlic pureé & pesto	\$15	ONION SOUP Parmesan crostini & meat broth	\$14

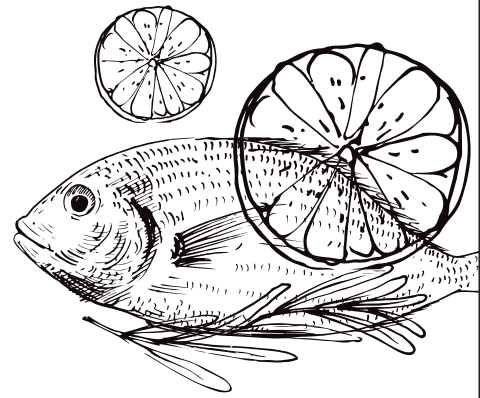
PASTAS

SEAFOOD FETUCCINI Shrimp, calamari, clam, fresh mussels, white wine, chipotle & fresh cream	\$25	BOLOGNESE LASAGNA Fresh homemade pasta, beef ragout, mozzarella & bechamel	\$19
SPAGHETTI ALFREDO Mushrooms, bell peppers & Parmesan cheese	\$17		



Prices are in US dollars, 16% tax included

*In compliance with Mexican sanitary regulations, please be aware that consuming raw or undercooked meat, poultry, shellfish, or eggs can increase the risk of illnesses transmitted through food and they are served at the customer's discretion.
Please let your server know if you have any dietary restrictions



FROM SEA

OCTOPUS A LA DIABLA Creamy Mexican-Style rice, cambray onion, fried chili & salsa macha	\$28	ROASTED SALMON Toasted pumpkin seeds crust, grilled vegetables & creamy spinach	\$38
*SEARED TUNA Tuna medallion, toasted sesame crust, lime tea sauce, quinoa & soybean	\$29	WRAPPED SHRIMP Stuffed with gorgonzola and dates, wrapped in bacon, vegetables ratatouille & quinoa	\$39
ZARANDEADO CATCH OF THE DAY Mexican-Style rice, grilled avocado, criolla salad & corn tortillas	\$39		

FROM THE GRILL

*FILETE MIGNON 8 OZ: covered with morita chili sauce, potato & baked vegetables	\$36
*RIB EYE 14 OZ: butter with bone marrow, baked potato & asparagus	\$55
HALF CHICKEN: with BBQ sauce, criolla salad & Mexican-Style rice	\$23
RIB EYE WITH OCTOPUS: baked potato with organic vegetables	\$40
RIB EYE WITH SEA BASS: baked potato with organic vegetables	\$50
BEEF FILET WITH SHRIMP: vegetables & baked potato	\$43
CHICKEN KABOB: baked potato & portobello	\$17
SHRIMP KABOB: rice & portobello	\$39
SKIRT STEAK KABOB: baked potato & organic vegetables	\$29
GRILLED SHRIMP: Mexican-Style rice & vegetables	\$39

DESSERTS

Brownies with holy leaf ice cream	\$14
Argetinian pancake	\$12
Tiramisu	\$14
Caramel flan with cream cheese	\$12

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