

FRESH AND NATURAL COCKTAILS AND CEBICHES

- Shrimp •Octopus \$ 215
- Striped Bass •Mixed
Prepared in a light tomato sauce or in citrus juices, with tomato, avocado and onions.

SEAFOOD

- Natural Jumbo Shrimp (Order of five, peeled or for you to peel) \$ 365
- Oysters on the half-shell \$ 230
- Razor Clams \$ 230
Fresh and natural. Served on the half-shell with our citrus, shallot and scallion sauce.
- Giant Chocolata Clam \$ 255
Order of six, alive and fresh. (Served on the half-shell)
- Alaskan King Crab Legs \$ 950
Served with tartar sauce and melted butter.

SAMPLER

- Seafood Fountain (For three) \$1,320
Alaskan King Crab Legs, Jumbo Shrimp, Razor Clams, Oysters on the half-shell, live Clams and Scallops.

CARPACCIO

- Smoked Marlin (Hawaii) \$ 215
- Tuna (Baja California) \$ 215
- Octopus (Gulf of Mexico) \$ 215
- Veal Carpaccio alla Parmesana \$ 215

SASHIMI

- Tuna (Baja California) \$ 240
- Salmon (Norway) \$ 240
- Hamachi (Hawaii) \$ 375
- Mixed (To share) \$ 485
Tuna, Salmon, Hamachi and Shrimp.

TARTARE

- Tuna Tartare (Baja California) \$ 240
With citrus-soy sauce, shallot and capers.
- Salmon Tartare (Norway) \$ 240
With a mustard and lime soy sauce, capers and... our secret.
- Beef Tenderloin Tartare \$ 240
With chives, parsley, capers and Quail egg.
- Tartare Sampler (To share) \$ 395
Tuna, Salmon, Striped Bass and Tenderloin.

HOT APPETIZERS

- Empanadas each \$ 60
•Meat •Spiced Meat •Fresh Tuna
•Ham and Cheese with tomato and basil
- Garlic Shrimp \$ 285
Seasoned with guajillo chili, olive oil and garlic.
- Shrimp and Octopus Stew \$ 285
Braised in their own juices, with potatoes, onions, bell peppers and olives. Seasoned with olive oil.
- Striped Bass Casserole \$ 285
Fine and delicate fish, served over stewed onions, peppers and rosemary potatoes.
- Chorizo (Argentine Sausage) \$ 105
Homemade. Served with lettuce and tomato.
- Provoleta Cheese \$ 155
Thick slice of charcoal-grilled Provolone, dressed with olive oil and oregano.

SOUPS

SEASONED TABLESIDE WITH YOUR PREFERENCE OF SEASONINGS

- Beef Bouillon \$ 105
- Tuna Bouillon \$ 105
- Clam Chowder \$ 130
- Lobster Bisque \$ 155
- Seafood Soup \$ 195

PASTA

HOMEMADE DAILY, IN THE ARTISANAL WAY

- Fettuccine Ragout \$ 230
Tomato sauce seasoned with meat, spices and a white wine-vegetable reduction.
- Spaghetti alle Vongole \$ 230
With Clams, white wine, parsley and a touch of garlic.
- Eggplant Lasagna \$ 215
With fresh tomato, covered with a triple-cheese gratin.
- Seafood Spaghetti \$ 275
In tomato sauce with lightly sautéed vegetables.
- Crab Tortelloni \$ 285
Filled with Alaskan King Crab, smothered with our white Parmesan sauce.

SALADS

IDEAL FOR SHARING

- Argentina \$ 140
Lettuce, tomato and onion with a dressing of olive oil, vinegar, salt and pepper.
- Madero \$ 175
Organic lettuce, spinach, avocado, tomato, hearts of palm, mushrooms and Goat cheese, with our special french dressing.
- Puerto \$ 350
Lobster and Shrimp on a bed of lettuce and avocado, with a dressing of olive oil, mayonnaise, mustard, salt and pepper.
- Octopus \$ 265
Tender octopus cubes with avocado, tomato and onion, dressed with oregano and parsley vinaigrette.
- Fragata \$ 285
Norwegian smoked Salmon, Portobello mushrooms and Brie, over hearts of lettuce in a balsamic reduction with pecans and almonds.
- Buenos Aires \$ 265
With two kinds of Shrimp, soft and crispy, mounted on lettuce, with our dressing of olive oil, lemon, pepper and light anchovy mayonnaise.
- Caesar \$ 155
Prepared tableside with the traditional recipe.
- Mixed \$ 155
Tomato, organic lettuce, avocado, spinach, celery and onion, with olive oil, vinegar, salt and pepper.
- Roquefort \$ 175
Iceberg lettuce with a creamy Roquefort dressing, olive oil, salt and pepper.
- Tomato and Onion \$ 140
Slices of tomato and 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 Argentine pleasure, of gathering and sharing with friends.

MEATS PRIME QUALITY

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

- Tenderloin Steak \$ 250
7 oz/200 g
The tenderest cut. \$ 500
14 oz/400 g
- Rib Eye Steak \$ 470
14 oz/400 g
Tender with intense flavor.
- New York Steak \$ 470
14 oz/400 g
Great texture and flavor.
- Inside Skirt Steak \$ 385
14 oz/400 g
Tender and juicy.
- Rib Eye Center Cut (For two) \$ 945
28 oz/800 g
The best of de Rib.
- Big Rib Eye Madero (For two) \$ 980
30 oz/900 g
Steak Bone In.
- Lamb Chops (U.S.A.) \$ 530
Juicy, mounted on smashed potatoes.

AMERICAN WAGYU

- American Wagyu Tenderloin \$1,260
13 oz/350 g
- American Wagyu Rib Eye \$1,260
13 oz/350 g

SURF AND TURF

- Surf and Turf Puerto Madero \$ 860
A combination of Lobster (Bogavante from Maine, USA) and Prime Tenderloin.

BROCHETTES

PREPARED WITH BACON, MUSHROOMS, ONION AND SWEET PEPPERS

- Tenderloin \$ 430
Medallions, we suggest medium well.
- Shrimp \$ 450
Giant size, in their own juices.
- Surf and Turf \$ 450
Combination of Jumbo Shrimp and Prime Tenderloin.

GRILLED FISH & SEAFOOD

SEASONED, OR IF YOU PREFER, AU NATUREL

- Tuna Steak (Baja California) \$ 375
Fresh, accompanied by soy sauce.
- Wild Salmon (Norway) \$ 375
With a touch of sea salt and dill.
- Black Cod (Alaska) \$ 460
Perfumed naturally with hazelnut butter and sautéed capers.
- Halibut Steak (Norway) \$ 460
With a white wine, shallot and fresh pepper reduction.
- Sea Bass (Chile) \$ 460
In a smooth soy sauce with Shiitake mushrooms and asparagus.
- Shrimp Puerto (Order of five) \$ 380
Jumbo size, with butter and Cayenne pepper.
- Grilled Octopus (Gulf of Mexico) \$ 385
Seared in a touch of olive oil, with sea salt and fresh pepper.

FOR TWO

- Whole White Fish Puerto \$ 790
Daily Fish special, charcoal-grilled with salt and pepper.

LOBSTER

FRESH MAINE LOBSTER, FROM USA

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

- Baby Lobster Tail \$ 625
Order of three.
- Jumbo Lobster Tail \$ 760
Excellent flavor and soft texture.
- Mixed Grill Puerto \$1,530
With Baby Lobster tail, Alaskan King Crab legs, Tuna filet, White Fish and a Giant Shrimp brochette.

FOR TWO

THE CHEF'S WHIMS

- Tirados \$ 240
Thinly sliced, with a citrus-soy sauce.
•Striped Bass •Salmon •Tuna •Mixed
- Crab and Lobster Rolls \$ 400
Thin Tuna rolls filled with Crabmeat and Maine Lobster, with a confetti of shallot, capers and fresh pepper, in an olive oil and balsamic emulsion.
- Crab Salad \$ 435
Alaskan King Crabmeat with creamy mayonnaise, capers, parsley and avocado.
- Tuna Fuego \$ 240
In fresh cubes, with onions and peppers, caramelized in soy sauce, citrus and sesame oil.
- Alaskan King Crab Leg Tempura \$ 945
Giant legs with a fine and crispy coating, and tempura vegetables.
- Crispy Tuna \$ 325
"Carnitas-style" with mashed avocado, fresh tomatoes and onions, served with tortillas.
- Butter-Soy Tuna \$ 375
Medallions, mounted on a bed of diced potatoes.
- Rice and Seafood Stew \$ 375
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 \$ 450
From Alaska, in a bell pepper and tomato sauce, with olive oil, capers, olives and guindilla chili.
- King Crab Tacos (order of four) \$ 350
Alaskan King crab with Tempura onions and capers in mayonnaise and arrabiata sauce.
- Inside Skirt Tacos (order of four) \$ 240
Prepared with caramized onion and avocado.

SIDES TO SHARE

- Soufflé Potatoes (Our specialty) \$ 140
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.
- Fried Potatoes \$ 95
- Mashed Potatoes \$ 95
- Grilled Vegetables \$ 130
- Creamed Spinach \$ 105
- Creamed Spinach with Artichokes \$ 130
- Fresh Grilled Asparagus \$ 130

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)