



COLD FLAVOR

Cebiches \$ 275

Prepared with tomato, avocado, red onion, parsley, salt and pepper.

- Striped Bass
- Shrimp
- Octopus
- Mixed

Tirados

Thinly sliced, with a citrus-soy sauce.

- Striped Bass
- Tuna \$ 265
- Salmon
- Mixed \$ 285

Smoked Marlin and Striped Bass Salpicón \$ 345

Shredded fish in two different textures, soft and firm, with onion, peppers, sea salt, lemon juice and olive oil.

Salmon Carpaccio \$ 275

Finely sliced, with creole sauce, fresh pepper, sea salt and olive oil.

Mixed Sashimi (For two) \$ 495

Tuna, Salmon, Octopus and Shrimp.

SOUPS

Beef Bouillon \$ 95

Extracted from the juiciest cuts of beef, dressed tableside with olive oil, lemon, Sherry and the secret seasoning of the house.

Shrimp Bouillon \$ 105

A concentrate of three kinds of shrimp, prepared tableside with olive oil, lemon and Sherry.

HOT FLAVOR

Chorizo (Sausage) \$ 115

Homemade with grandfather Eduardo's traditional recipe.

Accompanied with lettuce and tomato salad. Order of 2.

Veal Sweetbreads \$ 195

Charcoal grilled.

Accompanied by lettuce and tomato.

Broken Eggs \$ 185

On fried potatoes, scrambled with Argentine chorizo.

Stuffed Ají \$ 245

With crabmeat in a light red pepper sauce, with melted Gruyère cheese.

Order of 3.

Lukewarm Octopus \$ 295

With potatoes in olive oil, lime, sea salt and fresh pepper.

CHEESES

Provoleta \$ 175

Thick slice of charcoal-grilled Provolone, dressed with olive oil and oregano.

Provoleta Bandoneón \$ 195

A thick charcoal-grilled slice of Provolone cheese, dressed with olive oil and oregano, covered with fresh tomato and anchovies.

EMPANADAS BANDONEÓN

Mild and Spicy

Mild	Spicy	Seafood
• Meat \$ 65	• Meat \$ 65	• Cod \$ 70
• Spinach and cheese \$ 65	• Shrimp \$ 65	• Octopus \$ 75
• Corn and cheese \$ 65	• Tuna \$ 70	• Lobster \$ 75

SALADS

IDEAL FOR SHARING

Bandoneón (For two) \$ 175 Mixed greens, tomato, avocado, hearts of palm and asparagus, dressed with a red pepper vinaigrette.	Argentina \$ 155 Fresh lettuce, tomato and onion, dressed with olive oil, vinegar, salt and pepper.
Green Garden \$ 155 Mixed greens, spinach, watercress, avocado, sparragus, green pepper, alfalfa germ and cucumber with fresh herbs vinaigrette dressing.	Malena (For two) \$ 195 Watercress, onion and Parmesan cheese, covered with tuna slices and dressed with a soy vinaigrette.
Margot \$ 165 Hearts of leaf lettuce, perfumed with vinaigrette, and bathed in a creamy Roquefort dressing.	Grisel \$ 165 Mozzarella cheese, slices of tomato and roasted eggplant perfumed with basil-infused olive oil, sea salt and fresh pepper.
Caesar \$ 165 Prepared tableside with the traditional recipe.	Octopus (For two) \$ 295 Tender octopus cubes with avocado, tomato and onion, dressed with oregano and parsley vinaigrette.

PASTA

Fettuccini Bolognese \$ 255 In a tomato sauce, with stewed beef.	Shrimp Tacos (Order of 4) \$ 265 With onion and bacon, dressed with a tomato and olive oil sauce.
Spaghetti Carbonara \$ 255 With charcoal-grilled chicken breast, pancetta, in a white sauce with a touch of Dijon mustard, parsley and white wine.	Skirt Steak Tacos \$ 295 Prepared with sautéed onion and avocado. (Order of 4)
Ravioli \$ 315 Stuffed with lobster in a mild cream sauce with fresh tomato.	Black Cod Vizcaina \$ 565 Fresh from Alaska, in a tomato and pepper sauce, with olive oil, capers, olives and chili (guindillas).
Lasagna \$ 255 With Swiss chard, meat and spices, bathed in Neapolitan sauce and a triple-cheese gratin.	Tenderloin Milanese \$ 355 Accompanied by tomato slices and fried potatoes.
Spaghetti Arrabbiata \$ 255 With shrimp and a trio of dried chili peppers (guajillo, ancho and árbol), in Neapolitan sauce with a touch of garlic, olive oil and fresh pepper.	Chicken Breast Milanese \$ 295 Accompanied by tomato slices and mashed potatoes.
	Lamb Ossobuco \$ 445 Served with risotto and mushrooms.

FROM THE GRILL

PRIME QUALITY MEATS 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.

Skirt Steak	14 oz/400 g	\$ 465
Skirt Steak Bandoneón	24 oz/700 g	\$ 795
Flap Steak	10 oz/300 g	\$ 435
Of great flavor	21 oz/600 g	\$ 870

Tenderloin	7 oz/200 g	\$ 355
	14 oz/400 g	\$ 710

Top Sirloin Center Cut	14 oz/400 g	\$ 465
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Short Ribs (2 strips)	21 oz/600 g	\$ 545
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Rib Eye	14 oz/400 g	\$ 595
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Rib Eye Bandoneón	24 oz/700 g	\$ 1,045
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Tenderloin Brochette	22 oz/650 g	\$ 595
In medallions, with bell peppers, onions and mushrooms. Accompanied with bacon.		

Surf and Turf Brochette	24 oz/700 g	\$ 595
Medallions of tenderloin and shrimps with bell peppers, onions and mushrooms. Accompanied with bacon.		

Prime Burger	10 oz/300 g	\$ 295
With lettuce, tomato and onion. Accompanied with soufflé potatoes.		

All our cuts are served with sautéed onions, chile and our selection of homemade sauces.

FISH & SEAFOOD

On a special grill designed for fish. Accompanied by buttered mixed vegetables.

Grilled Fresh Fish		
Butterflied, boned (For one)	21 oz/600 g	\$ 495
and seasoned with orange juice, spices and olive oil. (For two)	42 oz/1200 g	\$ 990

Tuna Steak (Baja California)	10 oz/300 g	\$ 465
Accompanied with soy sauce.		

Wild Salmon (Norway)	10 oz/300 g	\$ 495
With a touch of sea salt and dill.		

Grilled Octopus (Gulf of Mexico)		\$ 545
Seared in a touch of olive oil, with sea salt and fresh pepper.		

CHICKEN

Don Eduardo

Spit roasted in Pampa style, on our special wood-fired grill.

Whole Chicken		\$ 645
(For two or three) Dressed with a butter-lemon sauce with salt, pepper and Don Eduardo's secrets. Served with Argentine salad and fried potatoes.		

Half Chicken		\$ 325
Seasoned with Don Eduardo style, served with Argentine salad and fried potatoes.		

SIDES

IDEAL FOR SHARING

Soufflé Potatoes (House Specialty)	\$ 135	Mashed Potatoes	\$ 95
Served in a fried potato basket.		Enriched with butter and milk, seasoned with nutmeg, salt and pepper.	
Double-Baked Potato	\$ 98	Baked Wild Mushrooms	\$ 110
Large white potato, filled with butter-sautéed spinach, shallot, nutmeg, salt and pepper, with au gratin Gruyère cheese.		With garlic and parsley, glazed with olive oil and a gratin of three cheeses.	
Fried Potatoes	\$ 95	Creamed Spinach	\$ 95
Selected golden crisps, mounded in a waffle potato nest.		Steam cooked, butter and cream sautéed with a touch of Parmesan cheese.	

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 V.A.T. (Value Added Tax)

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