



COLD FLAVOR

Cebiches

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

- Fresh White Fish •Shrimp \$ 295
- Octopus •Mixed \$ 320

Tirados

Thinly sliced, with a citrus-soy sauce.

- Fresh White Fish •Tuna \$ 295
- Salmon •Mixed

Smoked Marlin and Fresh White Fish Salpicón

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

Salmon Carpaccio

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

Mixed Sashimi (For two)

Tuna, Salmon, Octopus and Shrimp.

SOUPS

Beef Bouillon

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

Shrimp Bouillon

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

HOT FLAVOR

Chorizo (Sausage)

Homemade with grandfather Eduardo's traditional recipe. Accompanied with lettuce and tomato salad. (Order of 2).

Veal Sweetbreads

Charcoal grilled. Accompanied by lettuce and tomato.

Broken Eggs

On fried potatoes, scrambled with Argentine chorizo.

Stuffed Ají

With crabmeat in a light red pepper sauce, with melted Gruyère cheese. (Order of 3).

Lukewarm Octopus

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

CHEESES

Provoleta

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

Provoleta Bandoneón

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 \$ 75 | •Meat \$ 75 | •Cod \$ 90 |
| •Spinach and cheese \$ 75 | •Shrimp \$ 75 | •Octopus \$ 90 |
| •Corn and cheese \$ 75 | •Tuna \$ 75 | •Lobster \$ 90 |

SALADS

IDEAL FOR SHARING

| | |
|---|--|
| Bandoneón (For two) Mixed greens, tomato, avocado, hearts of palm and asparagus, dressed with a red pepper vinaigrette. \$ 185 | Argentina Fresh lettuce, tomato and onion, dressed with olive oil, vinegar, salt and pepper. \$ 165 |
| Green Garden Mixed greens, spinach, watercress, avocado, asparagus, green pepper, alfalfa germ and cucumber with fresh herbs vinaigrette dressing. \$ 165 | Malena (For two) Watercress, onion and Parmesan cheese, covered with tuna slices and dressed with a soy vinaigrette. \$ 195 |
| Margot Hearts of leaf lettuce, perfumed with vinaigrette, and bathed in a creamy Roquefort dressing. \$ 175 | Grisel Mozzarella cheese, slices of tomato and roasted eggplant perfumed with basil-infused olive oil, sea salt and fresh pepper. \$ 175 |
| Caesar Prepared tableside with the traditional recipe. \$ 175 | Octopus (For two) Tender octopus cubes with avocado, tomato and onion, dressed with oregano and parsley vinaigrette. \$ 380 |

PASTA

| | |
|--|--|
| Fettuccini Bolognese In tomato sauce, with stewed beef. \$ 270 | Shrimp Tacos With onion and bacon, dressed with a tomato and olive oil sauce. (Order of 4) \$ 280 |
| Spaghetti Carbonara With charcoal-grilled chicken breast, pancetta, in a white sauce with a touch of Dijon mustard, parsley and white wine. \$ 270 | Prime Skirt Steak Tacos Prepared with sautéed onion and avocado. (Order of 4) \$ 340 |
| Ravioli Stuffed with lobster in a mild cream sauce with fresh tomato. \$ 320 | Black Cod Vizcaina Fresh from Alaska, in a tomato and pepper sauce, with olive oil, capers, olives and guindilla peper. \$ 680 |
| Lasagna With Swiss chard, meat and spices, bathed in Neapolitan sauce and a triple-cheese gratin. \$ 270 | Tenderloin Milanese Accompanied by tomato slices and fried potatoes. \$ 375 |
| Spaghetti Arrabbiata With shrimp and a dried guajillo, ancho and árbol pepper trio, in Neapolitan sauce with a touch of garlic, olive oil and fresh pepper. \$ 270 | Chicken Breast Milanese Accompanied by tomato slices and mashed potatoes. \$ 295 |
| | Lamb Ossobuco (Australia) Served with risotto and mushrooms. \$ 445 |

FROM THE GRILL

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.

| | | |
|--------------------------------------|----------------------------|------------------|
| Skirt Steak | 14 oz/400 g | \$ 540 |
| Skirt Steak Bandoneón | 24 oz/700 g | \$ 940 |
| Flap Steak Of great flavor | 10 oz/300 g 21 oz/600 g | \$ 450 \$ 900 |

| | | |
|-------------------|---------------------------|------------------|
| Tenderloin | 7 oz/200 g 14 oz/400 g | \$ 380 \$ 760 |
|-------------------|---------------------------|------------------|

| | | |
|-------------------------------|-------------|--------|
| Top Sirloin Center Cut | 14 oz/400 g | \$ 490 |
|-------------------------------|-------------|--------|

| | | |
|---------------------------------|-------------|--------|
| Short Ribs (2 strips) | 21 oz/600 g | \$ 595 |
|---------------------------------|-------------|--------|

| | | |
|----------------|-------------|--------|
| Rib Eye | 14 oz/400 g | \$ 690 |
|----------------|-------------|--------|

| | | |
|--------------------------|-------------|----------|
| Rib Eye Bandoneón | 24 oz/700 g | \$ 1,200 |
|--------------------------|-------------|----------|

| | | |
|-----------------------------|-------------|--------|
| Tenderloin Brochette | 24 oz/700 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 | \$ 360 |
|---------------------|-------------|--------|

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 White Fish

Butterflied, boned (For one) 21 oz/600 g \$ 595 and seasoned with orange juice, spices and olive oil. (For two) 42 oz/1200 g \$ 1,190

| | | |
|-------------------------------------|-------------|--------|
| Tuna Steak (Baja California) | 10 oz/300 g | \$ 495 |
|-------------------------------------|-------------|--------|

Accompanied with soy sauce.

| | | |
|------------------------|-------------|--------|
| Salmon (Norway) | 10 oz/300 g | \$ 495 |
|------------------------|-------------|--------|

With a touch of sea salt and dill.

| | | |
|---|--|--------|
| Grilled Octopus (Gulf of Mexico) | | \$ 575 |
|---|--|--------|

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 | | \$ 680 |
|----------------------|--|--------|

(For two or three) Dressed with a butter-lime sauce with salt, pepper and Don Eduardo's secrets. Served with Argentine salad and french fries.

| | | |
|---------------------|--|--------|
| Half Chicken | | \$ 350 |
|---------------------|--|--------|

Seasoned with Don Eduardo's style, served with Argentine salad and french fries.

SIDES

IDEAL FOR SHARING

| | |
|--|---|
| Soufflé Potatoes (House Specialty) Served in a fried potato basket. \$ 155 | Mashed Potatoes Enriched with butter and milk, seasoned with nutmeg, salt and pepper. \$ 95 |
| Double-Baked Potato Large white potato, filled with butter-sautéed spinach, shallot, nutmeg, salt and pepper, with au gratin Gruyère cheese. \$ 95 | Baked Wild Mushrooms With garlic and parsley, glazed with olive oil and a gratin of three cheeses. \$ 140 |
| French fries Selected golden crisps, mounded in a waffle potato nest. \$ 95 | Creamed Spinach Steam cooked, butter and cream sautéed with a touch of Parmesan cheese. \$ 110 |

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

ALL OF OUR PRICES INCLUDE V.A.T. (Value Added Tax)