

APPETIZERS COLD

- Spinach Roll** \$ 235
Ham, bell pepper and olives, rolled in a base of boiled and baked spinach. Served with potatoes in a parsley mayonnaise.
- Hearts Of Palm** \$ 215
Dressed with our golf sauce, vinaigrette or mayonnaise.
- Matambre Arrollado (Rolled Flank Steak)** \$ 270
Rolled Flank Steak stuffed with spinach, carrots, peas, hard-boiled egg, cheese and spices.

CARPACCIOS

- Veal Alla Parmesana** \$ 315
Thin slices of veal, with shaved Parmesan cheese, capers, onion and watercress, dressed with olive oil, a touch of lemon, salt and pepper.
- Tuna (Baja California)** \$ 280
Thin slices of Yellowfin Tuna with soy and citrus sauce.
- Salmon (Norway)** \$ 300
Finely sliced, with onion, capers and riced egg, with a touch of olive oil, lemon, salt and pepper.
- Octopus (Gulf of Mexico)** \$ 315
In thin layers, with onion, tomato, cuaresmeño pepper and avocado, with a touch of olive oil, lemon, salt and pepper.

HOT

- Empanadas** each \$ 70
• Meat
• Spiced Meat
• Cheese and corn
• Cheese Neapolitan style
• Spinach and cheese
• Fresh tuna
- Veal Sweetbreads** \$ 215
Boiled in milk and spices, then charcoal-grilled.
- Garlic Mushrooms** \$ 180
Whole, smothered in our garlic sauce with guajillo pepper, parsley and a touch of white wine.
- Fried Calamari (For two)** \$ 235
Carefully breaded, accompanied with arrabiata sauce and lemon.
- Octopus Casserole (For two)** \$ 350
Cooked in their own juices, with potatoes, onion and olive oiled sweet peppers and olives.

SAUSAGES

HOMEMADE WITH OUR GRANDFATHER EDUARDO'S RECIPE, SERVED WITH TORTILLAS.

- Chorizo Cambalache** \$ 125
Accompanied with lettuce and tomato salad.
- Morcilla** \$ 125
Our own home recipe, made with pork, cambray onions and spices, with lettuce and tomato salad.
- Chistorra** \$ 150
Accompanied with lettuce and tomato salad.

SOUPS

- Soups and Creams** \$ 105
Daily Specials.
- Beef Bouillon** \$ 105
Extracted from the juiciest cuts of beef, dressed tableside with olive oil, Sherry and the secret seasoning of the house.
- Beef Bouillon Cambalache** \$ 150
Deliciously enriched with shrimp, prepared tableside with olive oil, lemon, Sherry and the final touch of your choice.

SALADS IDEAL FOR SHARING

- Cambalache (For two)** \$ 215
Tender lettuce hearts, spinach, watercress, hearts of palm, mushrooms, alfalfa and bean sprouts, crisp bacon and chopped pecans, with our very own special French dressing.
- Argentina** \$ 170
Fresh lettuce, tomato, and onion with olive oil, vinegar, salt and freshly ground pepper.
- Mixed** \$ 170
Lettuce, watercress, tomato, beetroot, onion and hard-boiled egg, with olive oil, vinegar, salt and pepper.
- Caprese (For two)** \$ 205
Slices of tomato and Mozzarella cheese, dressed with basil, olive oil, salt and pepper.
- Watercress** \$ 170
Fresh selected leaves, with treated onion, and a dressing of olive oil, lemon, salt and pepper.
- Watercress with Bacon or Roquefort Cheese** \$ 180
Selected leaves, with treated onion, dressed with olive oil, salt and pepper.

- Tomato and Onion** \$ 170
Slices of tomato and onion dressed with olive oil, vinegar, salt and pepper.
- Waldorf (For two)** \$ 180
Small chunks of apple and celery with finely chopped pecans and our light dressing of mayonnaise and cream.
- Roquefort** \$ 180
Whole, selected lettuce leaves, bathed in a creamy Roquefort dressing.
- Caesar** \$ 180
Prepared tableside, with the traditional recipe.
- Octopus (For two)** \$ 325
Tender octopus cubes with avocado, tomato and onion, dressed with oregano and parsley vinaigrette.

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

CHEESES

- Provoleta** \$ 195
A thick charcoal-grilled slice of Provolone cheese, dressed with olive oil and oregano.
- Provoleta Cambalache** \$ 215
A thick charcoal-grilled slice of Provolone cheese, dressed with olive oil and oregano, covered with fresh tomato and anchovies.
- Three-Cheese Fondue** \$ 180
A combination of Manchego, Gruyère and Mozzarella cheeses, served with flour and corn tortillas.
- Cheese Fondue with Chorizo or Chistorra** \$ 215
Combination of cheeses, and slices of chorizo or chistorra, served with corn and flour tortillas.

FONDUES



FROM OUR CHARCOAL GRILL

PRIME QUALITY MEATS NATURAL BEEF

WE ACHIEVE THE HIGHEST QUALITY IN EACH PRIME CUT WITH OUR UNIQUE AGING PROCESS. THIS IS HOW WE MAXIMIZE TENDERNESS AND FLAVOR FOR YOU TO ENJOY.

- Top Sirloin Center Cut** 14 oz/400 g \$ 510
- Top Sirloin Cambalache (For two)** 28 oz/800 g \$ 1,020
- Short Ribs** 20 oz/550 g \$ 600
In four thin strips.
- Rib Eye** 14 oz/400 g \$ 655
- Rib Eye Cambalache (For two)** 28 oz/800 g \$ 1,310
- New York Steak** 14 oz/400 g \$ 655
- Tender Skirt Steak** 14 oz/400 g \$ 490
- Tender Skirt Steak Cambalache (For two)** 28 oz/800 g \$ 980
- Tenderloin Steak** 7 oz/200 g \$ 390
14 oz/400 g \$ 780
- Tenderloin Cambalache (For two)** 21 oz/600 g \$ 1,170
- Tenderloin Brochette** 24 oz/700 g \$ 655
Medallions of tenderloin with sweet pepper and onion. Accompanied with bacon.
- Flap Steak** 10 oz/300 g \$ 480
21 oz/600 g \$ 960
- Mixed Grill Cambalache** \$ 1,280
A selection of chorizo sausage, morcilla, sweetbreads, flap steak, short ribs, tender skirt steak and tenderloin brochette. **(For three or four)**
- Prime Burger** 10 oz/300 g \$ 325
With lettuce, tomato and onion. Accompanied with soufflé potatoes.
- ALL OUR CUTS ARE SERVED WITH SAUTÉED ONIONS, CHILE AND OUR SELECTION OF HOMEMADE SAUCES.

PASTA

ALL FRESHLY HOMEMADE.

- Fresh tomato Capellini** \$ 235
Thin pasta in natural tomato and basil.
- Spaghetti Cambalache** \$ 235
In a butter sauce with fresh mushrooms, bacon and parsley.
- Mixed Cannelloni** \$ 270
Filled with meat and spinach, smothered half with tomato sauce and half with Béchamel sauce.
- Fettuccine Bolognese** \$ 280
With a seasoned tomato and meat sauce.
- Ravioli** \$ 260
Spinach and chicken in Neapolitan sauce.

FISH & SEAFOOD

SERVED WITH OLIVE OIL GRILLED TOMATOES, ONIONS AND RED PEPPERS.

- Tuna Steak (Baja California)** 10 oz/300 g \$ 510
A thick cut of charcoal-grilled Yellowfin Tuna, served with vegetables.
- Salmon (Norway)** 10 oz/300 g \$ 545
Pink Salmon, in a butter-lemon sauce, salt and black pepper.
- Whole Whitefish Cambalache** 21 oz/600 g \$ 600
Catch of the day. **(For one)**
With salt, pepper, citrus juices and annatto. **(For two)** 42 oz/1200 g \$ 1,200
- Grilled Octopus (Gulf of Mexico)** \$ 600
Seared in a touch of olive oil, with sea salt and Cayenne pepper. Served with steamed potatoes.
- CHICKEN**
BONELESS HALF CHICKEN ON THE GRILL, TENDER AND JUICY.
- Grilled Chicken** \$ 325
Grilled, totally au naturel. Served with lettuce and tomato salad.
- Chicken Cambalache** \$ 360
With our delicious reduction of lemon, butter and a touch of Whisky. Served with lettuce and tomato salad.
- Chicken Don Ignacio** \$ 360
Grilled, in a mushroom and pineapple sauce, with new potatoes and sweet peppers.

MILANESE

TENDER AND GOLDEN BROWN, SERVED WITH FRIED POTATOES.

- Tenderloin** \$ 390
Breaded with parsley and Parmesan cheese.
- Neapolitan Tenderloin** \$ 425
Bathed in tomato sauce and covered with ham and melted cheese.
- Chicken** \$ 325
Tender chicken breast, breaded with parsley and Parmesan cheese.
- Neapolitan Chicken** \$ 345
Bathed in tomato sauce, covered with ham and melted cheese.

FROM OUR WOOD-FIRED GRILL

MEATS ARE THREADED ON SKEWERS, AND GRILLED OVER A BANKED FIRE FOR FOUR HOURS. WE BLEND SEVERAL KINDS OF WOOD TO PROVIDE A SPECIAL FLAVOR, AND SLOW ROAST TO ACHIEVE TYPICAL ARGENTINE FLAVOR FOR YOU TO ENJOY.

IDEAL FOR SHARING

- Short Ribs Cambalache** 24 oz/700 g \$ 600
Center rib cut. Served with sautéed onions and chile.
- Suckling Pig** \$ 575
Export quality. Au naturel or with Chimichurri sauce. Served with guacamole and mixed tortillas.
- Lamb** \$ 595
From New Zealand; juicy and tender, salt-marinated. Served with guacamole and mixed tortillas.

SPECIAL SIDE ORDERS IDEAL FOR SHARING

- Soufflé Potatoes (Our specialty)** \$ 150
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** \$ 105
Crisp and golden; mounded on a nest of waffled potatoes.
- Mashed Potatoes** \$ 105
Enriched with butter and milk, seasoned with nutmeg, salt and pepper.
- Creamed Spinach** \$ 105
Steamed, then sautéed in butter and cream, with a touch of Parmesan cheese.
- Pickled Peppers** \$ 125
Roasted and macerated in olive oil, vinegar, red pepper ground, onion, bay leaves and a touch of garlic.
- Grilled Vegetables** \$ 150
Charcoal-grilled zucchini, eggplant, sweet peppers, white asparagus, tomato, onion and mushrooms with a touch of olive oil.
- Grilled Bacon** 7 oz/200 g \$ 195
Grilled, seasoned with soy sauce and honey. Served with mashed potatoes.



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 IVA (Value Added Tax)