

FRESH AND NATURAL COCKTAILS AND CEBICHES

- Shrimp •Octopus \$ 300
- 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) \$ 455
- Oysters on the half-shell (Order of 6) \$ 315
- Razor Clams \$ 325
Fresh and natural. Served on the half-shell with our citrus, shallot and scallion sauce.
- Giant Chocolata Clam (Order of 8 halves) \$ 300
Giants, alive and fresh. (Served on the half-shell)
- Alaskan King Crab Legs \$1,060
Served with tartar sauce and melted butter.

SAMPLER

- Seafood Fountain (for three) \$1,485
Alaskan King Crab Legs, Jumbo Shrimp, Razor Clams, Oysters on the half-shell, live Clams and Scallops.

CARPACCIO

- Smoked Marlin (Hawaii) \$ 290
- Tuna (Baja California) \$ 280
- Salmon (Norway) \$ 300
- Octopus (Gulf of Mexico) \$ 315
- Veal Carpaccio alla Parmesana \$ 315

SASHIMI

- Tuna (Baja California) \$ 300
- Salmon (Norway) \$ 300
- Hamachi (Hawaii) \$ 425
- Mixed (To share) \$ 545
Tuna, Salmon, Hamachi and Shrimp.

TARTARE

- Tuna Tartare (Baja California) \$ 325
With citrus-soy sauce, shallot and capers.
- Salmon Tartare (Norway) \$ 325
With a mustard and lime soy sauce, capers and... our secret.
- Beef Tenderloin Tartare \$ 390
With chives, parsley, capers and Quail egg.
- Tartare Sampler (To share) \$ 490
Tuna, Salmon, Striped Bass and Tenderloin.

HOT APPETIZERS

- Empanadas each \$ 70
•Meat •Spiced Meat •Fresh Tuna
•Ham and Cheese with tomato and basil
- Garlic Shrimp \$ 380
Seasoned with guajillo chili, olive oil and garlic.
- Shrimp and Octopus Stew \$ 380
Braised in their own juices, with potatoes, onions, bell peppers and olives. Seasoned with olive oil.
- Striped Bass Casserole \$ 380
Fine and delicate fish, served over stewed onions, peppers and rosemary potatoes.
- Chorizo (Argentine Sausage) \$ 125
Homemade. Served with lettuce and tomato salad.
- Provoleta Cheese \$ 195
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 \$ 150
- Lobster Bisque \$ 180
- Seafood Soup \$ 250

PASTA

HOMEMADE DAILY, IN THE ARTISANAL WAY

- Fettuccine Ragout \$ 280
Tomato sauce seasoned with meat, spices and a white wine-vegetable reduction.
- Spaghetti alle Vongole \$ 260
With Clams, white wine, parsley and a touch of garlic.
- Eggplant Lasagna \$ 280
With fresh tomato, covered with a triple-cheese gratin.
- Seafood Spaghetti \$ 325
In tomato sauce with lightly sautéed vegetables.
- Crab Tortelloni \$ 325
Filled with Alaskan King Crab, smothered with our white Parmesan sauce.

SALADS

IDEAL FOR SHARING

- Argentina \$ 170
Lettuce, tomato and onion with a dressing of olive oil, vinegar, salt and pepper.
- Madero (For two) \$ 215
Organic lettuce, spinach, avocado, tomato, hearts of palm, mushrooms and Goat cheese, with our special french dressing.
- Puerto \$ 435
Lobster and Shrimp on a bed of lettuce and avocado, with a dressing of olive oil, mayonnaise, mustard, salt and pepper.
- Octopus (For two) \$ 325
Tender octopus cubes with avocado, tomato and onion, dressed with oregano and parsley vinaigrette.

- Buenos Aires \$ 300
With two kinds of Shrimp, soft and crispy, mounted on lettuce, with our dressing of olive oil, lemon, pepper and light anchovy mayonnaise.

- Fragata (For two) \$ 315
Norwegian smoked Salmon, Portobello mushrooms and Brie, over hearts of lettuce in a balsamic reduction with pecans and almonds.

- Caesar \$ 180
Prepared tableside with the traditional recipe.

- Mixed \$ 170
Tomato, organic lettuce, avocado, spinach, celery and onion, with olive oil, vinegar, salt and pepper.

- Roquefort (For two) \$ 180
Iceberg lettuce with a creamy Roquefort dressing, olive oil, salt and pepper.

- Tomato and Onion \$ 170
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 great pleasure, of gathering and sharing with friends.

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.

- Tenderloin Steak 7 oz/200 g \$ 390
The tenderest cut. 14 oz/400 g \$ 780
- Rib Eye Steak 14 oz/400 g \$ 655
Tender with intense flavor.
- New York Steak 14 oz/400 g \$ 655
Great texture and flavor.
- Inside Skirt Steak 14 oz/400 g \$ 490
Tender and juicy.
- Rib Eye Center Cut (For two) 28 oz/800 g \$1,310
The best of de Rib.
- Big Rib Eye Madero (For two) 30 oz/900 g \$1,350
Steak Bone In.
- Lamb Chops (U.S.A.) \$ 645
Juicy, mounted on smashed potatoes.

ALL OUR CUTS ARE SERVED WITH SAUTÉED ONIONS, CHILE AND OUR SELECTION OF HOMEMADE SAUCES.

AMERICAN WAGYU

SERVED WITH VARIETY OF MUSHROOMS AND CARAMELIZED ONIONS.

- American Wagyu Tenderloin 13 oz/350 g \$1,740
- American Wagyu Rib Eye 13 oz/350 g \$1,850
- American Wagyu Burger 10 oz/300 g \$ 430
With lettuce, tomato and onion. Accompanied with soufflé potatoes.

SURF AND TURF

- Surf and Turf Puerto Madero \$1,080
A combination of Lobster (Bogavante from Maine, USA) and Prime Tenderloin. Accompanied with mashed potatoes, sauteed onion and chile.

BROCHETTES

PREPARED WITH SWEET PEPPERS, ONION AND MUSHROOMS ACCOMPANIED WITH BACON

- Tenderloin 24 oz/700 g \$ 655
Medallions, we suggest medium well.
- Shrimp 21 oz/600 g \$ 655
Giant size, in their own juices.
- Surf and Turf 22 oz/650 g \$ 655
Combination of Jumbo Shrimp and Prime Tenderloin.

GRILLED FISH & SEAFOOD

SEASONED, OR IF YOU PREFER, AU NATUREL

- Tuna Steak (Baja California) 10 oz/300 g \$ 510
Fresh, accompanied by soy sauce.
- Wild Salmon (Norway) 10 oz/300 g \$ 545
With a touch of sea salt and dill.
- Black Cod (Alaska) 10 oz/300 g \$ 620
Perfumed naturally with hazelnut butter and sautéed capers.
- Halibut Steak (Norway) 10 oz/300 g \$ 620
With a white wine, shallot and fresh pepper reduction.
- Sea Bass (Chile) 10 oz/300 g \$ 620
In a smooth soy sauce with Shiitake mushrooms and asparagus.
- Shrimp Puerto (Order of 5) \$ 580
Jumbo size, with butter and Cayenne pepper.
- Grilled Octopus (Gulf of Mexico) \$ 600
Seared in a touch of olive oil, with sea salt and fresh pepper. Accompanied with potato side.

- Whole White Fish Puerto
Daily Fish special, (For one) 21 oz/600 g \$ 600
charcoal-grilled with salt and pepper. (For two) 42 oz/1200 g \$1,200

LOBSTER

FRESH MAINE LOBSTER, FROM USA

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

- Baby Lobster Tail \$ 840
Order of three.
- Jumbo Lobster Tail \$ 970
Excellent flavor and soft texture.
- FOR TWO
- Mixed Grill Puerto \$1,970
With Baby Lobster tail, Alaskan King Crab legs, Tuna filet, White Fish and a Giant Shrimp brochette.

THE CHEF'S WHIMS

- Tirados
Thinly sliced, with a citrus-soy sauce.
•Striped Bass •Tuna \$ 290
•Salmon •Mixed \$ 315

- Crab and Lobster Rolls \$ 545
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 \$ 545
Alaskan King Crabmeat with creamy mayonnaise, capers, parsley and avocado.

- Tuna Fuego \$ 280
In fresh cubes, with onions and peppers, caramelized in soy sauce, citrus and sesame oil.

- Alaskan King Crab Leg Tempura \$1,095
Giant legs with a fine and crispy coating, and tempura vegetables.

- Crispy Tuna \$ 430
"Carnitas-style" with mashed avocado, fresh tomatoes and onions, served with tortillas.

- Butter-Soy Tuna \$ 525
Medallions, mounted on a bed of diced potatoes.

- Rice and Seafood Stew \$ 435
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 \$ 620
From Alaska, in a bell pepper and tomato sauce, with olive oil, capers, olives and guindilla chili.

- King Crab Tacos (Order of 4) \$ 620
Alaskan King crab with Tempura onions and capers in mayonnaise and arrabiata sauce.

- Inside Skirt Tacos (Order of 4) \$ 315
Prepared with caramized onion and avocado.

- Rib Eye Tacos (Order of 4) \$ 425
Prepared with caramized onion and avocado.

SIDES 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
- Mashed Potatoes \$ 105
- Grilled Vegetables \$ 150
- Creamed Spinach \$ 105
- Creamed Spinach with Artichokes \$ 150
- Fresh Grilled Asparagus \$ 160

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)