

# ARGENTINEAN



## COLD FLAVOR

- Cebiches** 275  
Striped Bass • Shrimp • Octopus • Mixed
- Salmon Carpaccio** 275  
Finely sliced, with Creole sauce, fresh pepper, sea salt & olive oil.

## HOT FLAVOR

- Chorizo Sausage** (2) 115  
*Grandfather Eduardo's* homemade traditional recipe.
- Stuffed Aji** (3) 245  
Yellow pepper stuffed with crabmeat in a light tomato sauce & melted Gruyere cheese.

## SOUPS

- Beef Boullion:** from the juiciest cuts of beef 95
- Shrimp Boullion:** from three kinds of shrimp 105

## CHEESES

- Provoleta** 175  
Thick slice of charcoal-grilled Provolone, dressed with olive oil & oregano.

## EMPANADAS BANDONEÓN

- Mild, Spicy or Seafood 65 to 75
- Meat • Spinach & cheese • Corn & cheese  
Shrimp • Tuna • Cod • Octopus • Lobster

## SALADS

- Bandoneón** 175  
Mixed greens, tomato, avocado, hearts of palm & asparagus, dressed with a red pepper vinaigrette.
- Margot** 165  
Hearts of leaf lettuce, perfumed with vinaigrette & bathed in a creamy Roquefort dressing.
- Green Garden** 155  
Mixed greens, spinach, watercress, avocado and cucumber with a fresh herb vinaigrette dressing.

## PASTAS

- Ravioli** 315  
Stuffed with lobster in mild cream sauce & fresh tomato

- Spaghetti Arrabbiata** 255  
Shrimp & dried peppers (guajillo, ancho & arbol), in Neapolitan sauce, garlic, olive oil & fresh pepper.

## TANGO FLAVOR

- Chicken Breast Milanese** 295  
Accompanied by tomato slices & mashed potatoes.
- Lamb Ossobuco** (USA) 445  
Accompanied by risotto & oyster mushrooms.
- Shrimp Tacos** (4) 265  
With onion & bacon, and a tomato & olive oil sauce.
- Skirt Steak Tacos** (4) 295  
In orange sauce, with mashed sweet potatoes.

## FROM THE GRILL PRIME QUALITY MEATS

- Skirt Steak** 14 oz. 465
- Top Sirloin** 14 oz. Center Cut 465
- Short Ribs** (two strips) 21 oz. 545
- Rib Eye** 14 oz. 595
- Tenderloin** 14 oz. 710
- Prime Burger** 10oz. accompanied with souffle potatoes 295
- Tenderloin Brochette:** In medallions, prepared with bacon, mushrooms, onions & bell peppers 595
- Surf and Turf:** Shrimp and Tenderloin prepared with bacon, mushrooms, onions & bell peppers 595

## FISH & CHICKEN

- Tuna Steak:** (Baja) Accompanied with soy sauce. 465
- Wild Salmon** (Norway) with sea salt and dill 495
- Grilled Fresh Fish:** (For 2) 990  
Butterflied, boned and seasoned with orange juice, spices and olive oil.
- Whole Chicken** (for 2 or 3) 645  
Dressed with a butter-lemon sauce with salt, pepper & *Don Eduardo's* secrets. Served with Argentine salad & fried potatoes.

DOWNTOWN, CORNER OF NICHUPTÉ AND BONAMPAK

TEL. 889-9500 889-9911 OPEN DAILY 1PM - 1AM [www.bandoneonrestaurantes.com](http://www.bandoneonrestaurantes.com)

Reservations  
Accepted

MAJOR CREDIT CARDS ACCEPTED

**Dos Gringo's Comments:**

MENU SHOWN IS A SAMPLING

If you have been to Cambalache or Puerto Madero and loved it – you will love Bandoneon too! This 'metro' version of these famous restaurants conveys a classy cosmopolitan ambience. The decor is accented with two-story ceilings and 2 huge floor-to-ceiling circular wine racks, housing over 600 bottles each. The attractive open kitchen displays its special flavor-enhancing grill and these people know how to use it! Downtown prices are less, off-setting transportation cost.