

ARGENTINEAN



COLD FLAVOR

- Cebiches** 265
Striped Bass • Shrimp • Octopus • Mixed
- Salmon Carpaccio** 265
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) 240
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 95

CHEESES

- Provoleta** 165
Thick slice of charcoal-grilled Provolone, dressed with olive oil & oregano.

EMPANADAS BANDONEÓN

- Mild, Spicy or Seafood 60 to 72
- 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** 305
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

- Tenderloin Milanese** 345
Accompanied by tomato slices & French fried potatoes.
- Lamb Ossobuco** (USA) 445
Accompanied by risotto & oyster mushrooms.
- Shrimp Tacos** (4) 250
With onion & bacon, and a tomato & olive oil sauce.
- Kurobuta Pork Rib** (USA) 395
In orange sauce, with mashed sweet potatoes.

FROM THE GRILL PRIME QUALITY MEATS

- Skirt Steak** 14 oz. 435
- Top Sirloin** 14 oz. Center Cut 445
- Short Ribs** (two strips) 21 oz. 455
- Rib Eye** 14 oz. 575
- Tenderloin** 14 oz. 670
- Skirt Steak Tacos** (4) with sauteed onions, avocado 285
- Tenderloin Brochette:** In medallions, prepared with bacon, mushrooms, onions & bell peppers 545
- Surf and Turf:** Shrimp and Tenderloin prepared with bacon, mushrooms, onions & bell peppers 545

FISH & CHICKEN

- Tuna Steak:** (Baja) Accompanied with soy sauce. 455
- Wild Salmon** (Norway) with sea salt and dill 485
- Grilled Fresh Fish:** (For 2) 990
Butterflied, boned and seasoned with orange juice, spices and olive oil.
- Whole Chicken** (for 2 or 3) 615
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

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.