

# ARGENTINEAN



## APPETIZERS

- Spinach Roll**  
Ham, bell pepper & olives rolled in baked spinach.  
Served with potatoes in a parsley mayonnaise.
- Hearts of Palm**  
Dressed with our golf sauce, vinaigrette or mayonnaise.
- Tuna Carpaccio** (Baja California)  
Thin slices of Yellowfin Tuna with soy and citric sauce.
- Empanadas** (6 selections)  
**Fried Calamari** (for 2)  
Carefully breaded with arrabiata sauce and lemon.

## SOUPS & SALADS

- Daily Special Soups**  
**Beef Boullion**  
Extracted from the juiciest cuts of beef, with olive oil, sherry & the house secret seasoning.
- Beef Boullion Cambalache**  
Deliciously enriched with shrimp, prepared tableside.
- Cambalache Salad**  
Lettuce hearts, spinach, watercress, hearts of palm, mushrooms, alfalfa & bean sprouts, bacon & pecans.
- Roquefort**  
Whole, leaves, bathed in a creamy Roquefort dressing.
- Waldorf**  
Apple, celery, chopped pecans & our light dressing.

## MILANESE

- Tender and Golden Brown, Served with French Fries.
- Tenderloin:** Breaded with parsley & Parmesan cheese.
- Neapolitan Chicken:** Bathed in tomato sauce, covered with ham and melted cheese.

## SPECIAL SIDE ORDERS to share

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|-----------------------|-----|--------------------|-----|
| Souffle Potatoes      | 150 | Mashed Potato      | 105 |
| Baked Potato          | 105 | Creamed Spinach    | 105 |
| French Fried Potatoes | 105 | Grilled Vegetables | 150 |

## FROM OUR CHARCOAL GRILL PRIME QUALITY MEATS

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|---------|---|-----|
| 215     | <b>Top Sirloin Center Cut</b> 14oz                        | 500 |
|         | <b>Short Ribs</b> 20oz (in 4 thin strips)                 | 590 |
| 205     | <b>Rib Eye</b> 14oz                                       | 630 |
|         | <b>Tender Skirt Steak</b> 14oz                            | 480 |
| 270     | <b>Tenderloin Steak</b> 14oz                              | 735 |
|         | <b>Tenderloin Brochette</b> 18oz                          | 740 |
| each 65 | <b>Prime Burger</b>                                       | 320 |
| 210     | With lettuce, tomato, caramelized onion & fried potatoes. |     |

## FISH

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|-----|---|-----|
| 105 | <b>Salmon</b> 10oz (Norway)                                   | 530 |
| 105 | Pink salmon in a lemon butter sauce, salt & black pepper.     |     |
|     | <b>Tuna Steak</b> 10oz (Baja California)                      | 480 |
|     | Thick cut charcoal grilled Yellowfin, served with vegetables. |     |

## CHICKEN

- |     |  |     |
|-----|--|-----|
| 150 | <b>Chicken Cambalache</b>  | 345 |
| 205 | With our delicious reduction of lemon, butter and a touch of whisky. Served with lettuce and tomato. |     |

## FROM OUR WOOD-FIRED GRILL

- |     |   |     |
|-----|---|-----|
| 180 | <b>Short Ribs Cambalache</b> center rib cut.    | 585 |
| 170 | <b>Suckling Pig</b> export quality.             | 545 |
|     | Boneless, Au Naturel or with Chimichurri sauce. |     |
|     | <b>Lamb</b> (New Zealand)                       | 590 |
|     | The finest; juicy and tender, salt-marinated.   |     |

## PASTA

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|--|--|-----|
|  | <b>Spaghetti Cambalache</b>  | 235 |
|  | In a butter sauce with fresh mushrooms, bacon & parsley.                                   |     |
|  | <b>Fettuccine Bolognese</b>  | 280 |
|  | With a seasoned tomato and meat sauce.   |     |
|  | <b>Mixed Cannelloni</b>  | 270 |
|  | Filled with meat and vegetables, smothered with half tomato sauce and half Béchamel sauce. |     |

HOTEL ZONE, LA ISLA SHOPPING VILLAGE, BLVD. KUKULCAN, KM. 12  
TEL. 883-0902 883-0897 OPEN DAILY 1PM - 1AM [www.cambalacherestaurantes.com](http://www.cambalacherestaurantes.com)

Reservations  
Recommended

MAJOR CREDIT CARDS ACCEPTED

**Dos Gringo's Comments:**

MENU SHOWN IS A SAMPLING

Their new home at La Isla Shopping Village features a lovely main dining area with tall ceilings, huge plate glass windows and rectangular bar. Same great food and service as always. There is also a completely separate & enclosed dining room for smokers. The charcoal grill and "asador" (vertical spit over hot coals) provide special Argentine flavor. Salads & sides are big enough to share! Cambalache - the Big Steak House - sure lives up to it's name!