



SUGERENCIAS

Tostada de pan de campo con alcauciles <i>baby artichokes, taggiasca olives and French feta cheese</i>	17
Huevo Panado <i>panko-crusted soft egg, fava beans, watercress & speck</i>	16
Pizza soppressata picante, <i>pepperonatta fresh mozzarella, spicy salami, pepperonatta</i>	18

ENTRADAS

Provolone <i>grilled provolone cheese</i>	16
Mollejas <i>grilled sweetbreads, criolla sauce</i>	22
Pulpo a la plancha, papas confitadas, pimentón <i>octopus a la plancha, potatoes confit, paprika</i>	21
Chipirones <i>baby squid, grilled zucchini</i>	18
Calamares fritos, mayonesa de pimientos <i>crispy calamari, pimientos mayonnaise</i>	15
Cake de siri, frisee, rabanitos <i>crab cake, escarole, frisee, radish, mustard vinaigrette</i>	18
Crudo Siciliano <i>fish tartare, capers, shallots, oregano, basil, mint</i>	17
Caesar <i>baby romaine and escarole, white anchovy, caesar dressing</i>	15
Zucchini a la parrilla con arugula & pecorino <i>grilled squash, arugula, pine nuts, pecorino & pangratta</i>	15
Tarta de cebolla al vino tinto, queso de cabra, rúcula <i>goat cheese quiche, red wine braised onion, arugula</i>	15
Burrata, calabaza al horno, chile, pepitas <i>wood oven pumpkin, burrata cheese, chile, pepita s</i>	16
Salmon curado, huevo poché, rúcula, crema ácida <i>house cured salmon, poached egg, arugula, sour cream</i>	18
Causa de camaron confitado <i>shrimp confit causa, aji amarillo</i>	17
Pizza fugazzeta, queso provolone <i>onions, provolone cheese, oregano</i>	17

A LA PARRILLA

Pez espada <i>local swordfish</i>	29
Pesca del dia <i>local snapper</i>	31
Galletto de campo <i>organic young chicken</i>	23
Bife angosto <i>12oz Uruguayan grass fed NY strip steak</i>	36
Entrecôte <i>12oz Uruguayan grass fed rib eye steak</i>	36
Asado de tira <i>16oz U.S.A. grass fed beef short ribs</i>	33
Entraña <i>12oz U.S.A. grass fed beef skirt steak</i>	34
Rack de cordero <i>14oz Colorado rack of lamb</i>	38

PRINCIPALES

Pesca a la plancha <i>black grouper, gribiche sauce</i>	29
Ravioli de ricotta y acelga <i>ricotta cheese and chard ravioli, tomato and parmesan</i>	21
Spaghetti con almejas y gremolata <i>spaghetti with manila clams, gremolata</i>	25
Milanesa <i>steak milanese</i>	21
Langostinos al horno, papas al curry <i>wood oven langoustines, curry potatoes</i>	31
Mejillones à la provenzal <i>steamed mussels, garlic, parsley, white wine</i>	21
Arroz con pollo <i>spanish style rice, chicken, peas & favas</i>	32

ACOMPANAMIENTOS 9

Verduras asadas - wood oven fall vegetables
Ensalada de verdes - house greens
Papas escrachadas - smashed potatoes
Pure de papas - potatoes puree

EN LA COCINA NO INVENTAMOS NADA, CUIDAMOS LO MEJOR QUE NOS DA
EL MAR, LA TIERRA Y EL FUEGO...

We support local farming, organic & free-range products. Consumption of raw or undercooked seafood, poultry, meat or eggs increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.



TRAGOS

CLASICOS DE LA HUELLA 14

Caipiroska

Russian Standard, Fresh Lime, Sugar

Caipi Mediterranea

Russian Standard, Fresh Lime, Sugar, Strawberries, Grapes, Basil

Caipi Maracuya

Russian Standard, Passion fruit, Sugar

Caipirinha

Ypioca Crystal Cachaca, Fresh Lime, Sugar

Daiquiri

Brugal Extra Dry, Fresh Lime, Sugar

Pisco Sour

Barsol Pisco, Fresh Lime, Sugar, Egg White

Mojito

Brugal Extra Dry, Fresh Lime, Sugar, Mint Leaves

New Age Negroni

Botanist Gin, Aperol, Noilly Prat Rouge

ESPECIALES 15

Chili Parador

Don Julio Reposado, Tannat Wine, Thai Chili, Fresh Lime Juice

Ruta 10

Absolut Elyx, Campari, Sweet Vermout, Grapefruit Juice, Rosemary

Lychee Blossom

Hakutsuru Excellent Junmai Sake, Absolut Vodka, Lychee Juice

La Juanita

Plymouth Gin, Gancia Prosecco, Pineapple Juice, Basil

La Caracola

Barrel aged Zacapa 23 Rum, Pedro Ximenez sherry, Peychaud Bitters, Burnt Star Anis, Blood Orange

PITCHER 50

Clerico

White wine, cassis, green and red apple, orange

Sangria

Red wine, triple sec, vodka, green and red apple, strawberries

VINOS POR COPA

CHAMPAGNE

Moët & Chandon, Brut Imperial, Champagne, France, NV

Perrier-Jouët, Blason Rosé, Champagne, France, NV

Dom Perignon Brut, Champagne, France, 04

20

30

55

ROSÉ

Villa Pereire, Cinsault Blend, Cotes de Provence, France, 14 Le

Caprice de Clementine, Cotes de Provence France, 15

12

16

BLANCO

Pighin, Pinot Grigio, Friuli, Italy, 14

Solocontigo, Torrontes, Mendoza, Argentina, 14

Garzón, Albarino, Maldonado, Uruguay, 14

Graffigna, Pinot Grigio, San Juan, Argentina, 15

Les Hauts de Bel Air, Sauvignon Blanc, Bordeaux, France, 14

Bramito del Cervo, Chardonnay, Umbria, Italy, 14

Antica, Chardonnay, Napa Valley USA, 14

Terrazas Chardonnay, Reserva, Argentina, 15

11

12

10

12

10

12

16

14

TINTO

Chacra "Barda" Pinot Noir, Patagonia, Argentina, 14

Solocontigo, Malbec, Mendoza, Argentina, 12

Garzón, Tannat, Maldonado, Uruguay, 13

Château Gromel Bel Air, Cabernet, Bordeaux, France, 13

La Bracesca, Sabazio, Sangiovese, Italy, 14

Sebastiani, Cabernet Sauvignon, Sonoma County, USA, 13

Smoke Tree, Pinot Noir, Sonoma, 14

15

12

10

11

10

13

14

CERVEZA ♂

Modelo Estrella

Peroni Guinness

Bud light Coors non Alcoholic

CERVEZA TIRADA ♂

El Jefe- J Wakefield

Floridian Hefeweizen - Funky Buddha -

Hop Gun IPA -Funky Buddha -Indian pale ale

Monk in the trunk - Inlet brewing -organic amber ale-

BEBIDAS SIN ALCOHOL

Badoit 10

Evian 10

Iced tea 4

Lemonade 4

Diet Coke 5

Coke 5

Sprite 5

Ginger Ale 5

Fever tree, club soda 5

Fever tree, tonic 5