



## SUGERENCIAS

Tostada de camaron y palta <i>shrimp confit, avocado &amp; celery</i>	17
Huevo Panado <i>oat-crusted soft egg, fava beans, watercress &amp; speck</i>	16
Ojo de bife a la parrilla <i>wagyu bone in ribeye, radish/parsley salad &amp; bone marrow</i>	67

## 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 a la plancha</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
Tartar de atun <i>tuna tartar, avocado, mint &amp; lime</i>	21
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 &amp; 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, pepitas</i>	16
Salmon curado, huevo poché, rúcula, crema ácida <i>house cured salmon, poached egg, arugula, sour cream</i>	18
Causa de pulpo <i>octopus &amp; olives tapenade causa, aji amarillo</i>	17
Pizza fugazzeta, queso provolone <i>onions, provolone cheese, oregano</i>	17
Pizza sopressata picante, <i>fresh mozzarella, spicy salami, pepperonata</i>	18

## 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>14oz Uruguayan grass fed NY strip steak</i>	36
Entrecôte <i>14oz 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>local catch of the day, 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 &amp; favas</i>	32

## ACOMPANAMIENTOS

Verduras asadas - wood oven fall vegetables	9
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...



## 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

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

12

30

Caprice de Clementine, Cotes de Provence France, 15

16

55

### 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

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

15

12

Solocontigo, Malbec, Mendoza, Argentina, 12

12

10

Graffigna, Malbec, San Juan, Argentina, 13

13

12

Garzón, Tannat, Maldonado, Uruguay, 13

10

10

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

11

12

La Braccasca, Sabazio, Sangiovese, Italy, 14

10

16

Sebastiani, Cabernet Sauvignon, Sonoma County, USA, 13

13

14

Smoke Tree, Pinot Noir, Sonoma, 14

14

### TINTO

### 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

La Rubia - Blond Ale

## BEBIDAS SIN ALCOHOL

Badoit 10

Diet Coke 5

Ginger Ale 5

Evian 10

Coke 5

Fever tree, club soda 5

Iced tea 4

Sprite 5

Fever tree, tonic 5

Lemonade 4