



## SUGERENCIAS

Tostada de boquerones, palta y tomates <i>tomato, avocado &amp; white anchovies</i>	17
Pizza Bianca <i>heirloom tomato, burrata, arugula &amp; speck</i>	24
Carpaccio de ternera <i>beef carpaccio, pecorino, watercress</i>	23
Gnocchi de Ricotta a la Bolognese <i>ricotta gnocchi with beef ragout sauce</i>	26

## 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, jamon crudo e higos <i>burrata cheese, proscuitto, figs, walnuts and mint</i>	19
Salmon curado, huevo poché, rúcula, crema ácida <i>house cured salmon, poached egg, arugula, sour cream</i>	18
Causa de pollo <i>organic chicken breast causa, aji panca</i>	17
Pizza fugazzeta, queso provolone <i>onions, provolone cheese, oregano</i>	17
Pizza soppressata picante, peperonatta <i>fresh mozzarella, spicy salami, peperonata</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>16oz Uruguayan grass fed rib eye steak</i>	42
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 New Zealand rack of lamb</i>	43

## PRINCIPALES

Pesca a la plancha <i>king salmon, corn salsa</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>	27
Milanesa <i>steak milanese</i>	23
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 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

Perrier-Jouët, Blason Rosé, Champagne, France

Dom Perignon Brut, Champagne, France

### BLANCO

Pinot Grigio, Pighin, Friuli, Italy

Torrentes, Solocontigo, Mendoza, Argentina

Albarino, Garzón, Maldonado, Uruguay

Pinot Grigio, Graffigna, Mendoza, Argentina

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

Bramito del Cervo, Chardonnay, Umbria, Italy

Chardonnay, Antica, Napa Valley, USA

Chardonnay, Terrazas Reserva, Mendoza, Argentina

### CERVEZA 8

Modelo

Estrella

Peroni

Guinness

Bud light

Coors non Alcoholic

### ROSÉ

20 Villa Pereire, Cinsault Blend, Cotes de Provence, France 12

30 Le Caprice de Clementin, Cotes de Provence France 16

55

### TINTO

Pinot Noir, Chacra "Barda" Patagonia, Argentina 15

11 Malbec, Solocontigo, Mendoza, Argentina 12

12 Malbec, Graffigna, Mendoza, Argentina 13

10 Tannat, Garzón, Maldonado, Uruguay 10

12 Bordeaux, Château Gromel Bel Air, France 11

10 Sangiovese, LaBraccasca, Sabazio, Tuscany, Italy 10

12 Cabernet Sauvignon, Sebastiani, Sonoma County, USA 13

16 Pinot Noir, Smoke Tree, Sonoma, USA 14

### CERVEZA TIRADA 8

Hefeweizen El Jefe - J Wakefield

Floridian Hefeweizen - Funky Buddha

Hop Gun IPA - Funky Buddha - Indian Pale Ale

Blond Ale - La Rubia

## 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