



SUGERENCIAS

Tostada de boquerones, palta y tomates <i>tomato, avocado & white anchovy toast</i>	17
Pizza Bianca <i>heirloom tomato, burrata, arugula & speck</i>	24
Carpaccio de ternera <i>beef carpaccio, pecorino, watercress</i>	23
Cavatelli con hongos y prosciutto <i>ricotta cavatelli with oyster mushrooms & prosciutto</i>	26

ENTRADAS

Provolone <i>grilled provolone cheese</i>	16
Mollejas <i>grilled sweetbread, criolla sauce</i>	22
Pulpo a la plancha, papas confitadas, pimentón <i>octopus a la plancha, potatoes confit, paprika</i>	23
Chipirones <i>baby squid a la plancha</i>	19
Calamares fritos, mayonesa de pimientos <i>crispy calamari, roasted pepper mayonnaise</i>	15
Cake de siri, frisee, rabanitos <i>crab cake, escarole, frisee, radish, mustard vinaigrette</i>	23
Tartar de atun <i>tuna tartar, avocado, mint & lime</i>	21
Caesar <i>baby romaine & escarole, white anchovy, caesar dressing</i>	15
Alcauciles, tomates, aceitunas & queso feta <i>marinated artichokes & arugula salad</i>	17
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, prosciutto, figs, walnuts & 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, panca chili</i>	17
Pizza fugazzeta, queso provolone <i>onions, provolone cheese, oregano</i>	17
Pizza soppressata picante, peperonatta <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
Galleto de campo <i>organic young chicken</i>	23
Bife angosto <i>16oz U.S. Prime NY strip steak</i>	48
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 & 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>	29
Arroz con pollo <i>spanish style rice, chicken, peas & fava</i>	34

ACOMPANAMIENTOS 9

Verduras asadas	wood oven vegetables
Ensalada verde	house greens
Papas escrachadas	smashed potatoes
Pure de papas	potato 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. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.



TRAGOS

CLASICOS DE LA HUELLA

Caipiroska	15
<i>Tito's, Fresh Lime, Sugar</i>	
Caipi Mediterranea	15
<i>Russian Standard, Fresh Lime, Sugar, Strawberries, Grapes, Basil</i>	
Caipi Maracuya	15
<i>Ketel One, Passion fruit, Sugar</i>	
Caipirinha	15
<i>Ypioca Crystal Cachaca, Fresh Lime, Sugar</i>	
Quinto Old Fashion	16
<i>Makers Mark Infused With Orange Peel, All Spice & Clove Syrup</i>	
Pisco Sour	15
<i>Barsol Pisco, Fresh Lime, Cane Sugar, Egg White</i>	
Mojito	15
<i>Brugal Extra Dry, Fresh Lime, Cane Sugar, Mint Leaves</i>	
New Age Negroni	16
<i>Plymouth, Aperol, Antica Corpano</i>	

ESPECIALES

Chili Parador	16
<i>Don Julio Reposado, Tannat Wine, Thai Chili, Fresh Lime Juice, Agave</i>	
Ruta 10	16
<i>Absolut Elyx, Campari, Sweet Vermouth, Grapefruit Juice, Rosemary</i>	
La Caracola	16
<i>Barrel aged Zacapa 23 Rum, Pedro Ximenez Sherry Peychaud Bitters, Burnt Star Anis, Blood Orange</i>	
Melocotón	15
<i>Corralejo Silver, Peach Puree, Triple Sec, Lime Juice, Agave</i>	
Lychee Blossom	15
<i>Grey Goose, Hakutsuru Excellent Junmai Sake, Lychee Juice</i>	
La Revancha del Anana	16
<i>Avion Silver, Strawberries, Pineapple Juice, Ancho Reyes, Hibiscus Syrup</i>	
El Troesma	25
<i>Hennesy VSOP, Lemon Juice, Agave, Blood Orange Juice</i>	

PITCHER 50

Clerico

White Wine, Cassis, Green & Red Apple, Orange

Sangria

Red Wine, Triple Sec, Vodka, Green & Red Apple, Strawberries

VINOS POR COPA

CHAMPAGNE

Moët & Chandon, Brut Imperial, Champagne, France	25
Taittinger, La Francaise, Champagne, France	26
Perrier-Jouët, Blason Rosé, Champagne, France	30
Dom Perignon Brut, Champagne, France	55

BLANCO

Albariño, Garzón, Maldonado, Uruguay	10
Sauvignon Blanc, Les Hauts de Bel Air, Bordeaux, France	10
Pinot Grigio, Pighin, Friuli, Italy	11
Torrentes, Solocontigo, Mendoza, Argentina	12
Pinot Grigio, Graffigna, Mendoza, Argentina	12
Reisling, Trimbach, Alsace, France	14
Chardonnay, Newton Red Label, Napa Valley, USA	15
Chardonnay, Antica, Napa Valley, USA	16

ROSÉ

Villa Pereire, Cotes de Provence, France	12
Le Caprice de Clementin, Cotes de Provence, France	16
Le Secret, Chateau de Leube, Cotes de Provence, France	24

TINTO

Tannat, Garzón, Maldonado, Uruguay	10
Pinot Noir, Domaine Martinolles, Pay d'Oc, France	12
Zinfandel, Tormaresca, Puglia, Italy	12
Malbec, Trivento, Golden Reserva, Mendoza, Argentina	13
Malbec, Graffigna, Mendoza, Argentina	13
Cabernet Sauvignon, Kenwood, Six Ridge, Sonoma, USA	14
Pinot Noir, Chacra "Barda" Patagonia, Argentina	15
Tempranillo, Numantia, Termes, Toro, Spain	16

BEBIDAS SIN ALCOHOL

Badoit	10	Diet Coke	5	Ginger Ale, Fever Tree	5
Evian	10	Coke	5	Club Soda, Fever	5
Iced tea	4	Sprite	5	Tree Tonic, Fever Tree	5
Lemonade	4				