



SUGERENCIAS

- Tostada de broccoli con huevo poché
broccoli & speck tostada, poached egg
- Pizza Bianca
roasted mushrooms, leeks & porchetta ham
- Tartar de ternera clásico
steak tartare, quail egg, cornichon & herbs
- Conchiglie pasta con chorizo & rapini
conchiglie pasta, house made sausage, grilled rapini & grana

ENTRADAS

- Chipirones
baby squid a la plancha
- Cake de siri
crab cakes, pickled heart of palms, celery and shallots
- Tiradito de atún
seared tuna, jalapeño, tomatillo & lime
- Calamares fritos, mayonesa de pimientos
crispy calamari, roasted pepper mayonnaise
- Pulpo a la plancha, papas confitadas, pimentón
octopus a la plancha, potatoes confit, paprika
- Salmon curado, huevo poché, rúcula, crema ácida
house cured salmon, poached egg, arugula, sour cream
- Provolone
grilled provolone cheese
- Quinoa, verduras asadas de estacion y queso azul
black quinoa, wood oven roasted fall vegetables and Danish blue
- Burrata, jamon crudo y peras
burrata cheese, prosciutto, bosc pears, almonds & mint
- Caesar
baby romaine & escarole, white anchovy, caesar dressing
- Tarta de cebolla al vino tinto, queso de cabra, rúcula
goat cheese quiche, red wine braised onion, arugula
- Mollejas
grilled sweetbreads, criolla sauce
- Pizza fugazzeta, queso provolone
onions, provolone cheese, oregano
- Pizza soppressata picante, peperonatta
fresh mozzarella, spicy salami, peperonata

A LA PARRILLA

- King salmon
grilled eggplant, roasted tomatoes, mint
- Pesca del dia
local snapper
- Galleto de campo
organic young chicken
- Bife angosto
16oz U.S. Prime NY strip steak
- Entrecôte
16oz Uruguayan grass fed rib eye steak
- Asado de tira
16oz U.S.A. grass fed beef short ribs
- Entraña
12oz New Zealand grass fed beef skirt steak
- Rack de cordero
14oz New Zealand rack of lamb

PRINCIPALES

- Milanesa
steak Milanese
- Pesca a la plancha
red grouper, pumpkin, olive tapenade
- Langostinos al horno, papas al curry
wood oven langoustines, curry potatoes
- Almejas al vapor
Manila clams & house made chorizo, garlic, tomato & thyme
- Spaghetti con langosta
house made chittara pasta with Maine lobster & spicy tomato
- Ravioli de ricotta y acelga
ricotta cheese and chard ravioli, tomato & parmesan
- Fideuà de Mariscos
catalonian style seafood and noodles with squid ink broth

ACOMPÑAMIENTOS

- Hongos al horno de leña *roasted oyster mushrooms*
- Verduras asadas *wood oven vegetables*
- Ensalada verde *house greens*
- Papas escrachadas *smashed potatoes*
- Pure de papas *potato purée*

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. Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.



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
Torrontes, 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				