



## CHEF'S TABLE SELECTION

21

Ensaladas de estación  
*seasonal salads*

Tartas caseras  
*home made quiches*

Verduras al horno de leña  
*wood oven grilled vegetables*

Variedad de proteínas  
*grass fed meats, cold cuts, poultry, local fish*

De la panaderia artesanal  
*home made assorted breads*

## ENTRADAS

Provolone  
*grilled provolone cheese*

Mollejas  
*grilled sweetbreads, criolla sauce*

Pulpo a la plancha, papas confitadas, pimentón  
*octopus a la plancha, potatoes confit, paprika*

Calamares fritos, mayonesa de pimientos  
*crispy calamari, roasted pepper mayonnaise*

Caesar  
*baby romaine and escarole, white anchovy, caesar dressing*

Quinoa, verduras asadas de estación y queso azul  
*black quinoa, wood oven roasted fall vegetables and Danish blue*

Tarta de cebolla al vino tinto, queso de cabra, rúcula  
*goat cheese quiche, red wine braised onion, arugula*

Burrata, jamon crudo y peras  
*burrata cheese, prosciutto, bosc pears, almonds & mint*

Pizza fugazzeta, queso provolone  
*onions, provolone cheese, oregano*

Pizza soppressata picante  
*pepperonatta fresh mozzarella, spicy salami, pepperonatta*

## A LA PARRILLA

King salmon  
*grilled eggplant, roasted tomatoes, mint* 29

Pesca del dia  
*local catch of the day* 31

Galletto de campo  
*organic young chicken* 23

Entraña  
*12oz U.S.A. grass fed beef skirt steak* 34

Rack de cordero  
*14oz New Zealand rack of lamb* 43

## PRINCIPALES

16 Pesca a la plancha  
*red grouper, pumpkin, olive tapenade* 31

22 Langostinos al horno, papas al curry  
*wood oven langoustines, curry potatoes* 31

21 Milanesa  
*steak milanese* 21

15 Fideuà de Mariscos  
*catalonian style seafood and noodles with squid ink broth* 34

15 Ravioli de ricotta y acelga  
*ricotta cheese and chard ravioli, tomato and parmesan* 21

17 Hamburguesa, queso, cebollas asadas  
*house burger, gruyere, grilled onions* 19

15 Sandwich de pescado  
*fish sandwich, pepper salsa* 17

19 Turkey club  
*avocado, arugula, tomato, onions, swiss cheese, dijonnaise choice of salad or fries* 18

## ACOMPANAMIENTOS

9

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 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 &amp; 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 Carpano</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>Hennessy 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				