



TIRADITOS Y CRUDOS

Tiradito

red snapper, aji amarillo, leche de tigre, serrano chili

Carpaccio de pulpo

octopus, tomato emulsion, sweet potato chips, fresno chili

Atún Crudo

tuna, avocado, mint, lime, taro chips

Tartar de ternera

steak tartare, egg yolk, cornichon, herbs

ENTRADAS

Gazpacho de tomate

Traditional tomato gazpacho

Chipirones

baby squid a la plancha

Cake de siri

crab cakes, pickled hearts of palm, celery, shallots

Calamares fritos, mayonesa de pimientos

crispy calamari, roasted pepper mayonnaise

Pulpo a la plancha, papas confitadas, pimentón

octopus a la plancha, potatoes confit, paprika

Almejas al vapor

manila clams, house made chorizo, garlic, tomato, thyme

Salmon curado, huevo poché, rúcula, crema ácida

house cured salmon, poached egg, arugula, sour cream

Provolone

grilled provolone cheese

Mollejas

grilled sweetbreads, criolla sauce

Tarta de cebolla al vino tinto, queso de cabra, rúcula

goat cheese quiche, red wine braised onions, arugula

Ensalada Nicoise con atún

grilled tuna, French green beans, baby potatoes, poached egg, shallots

Burrata, jamon ahumado y romesco

burrata cheese, smoked prosciutto, romesco sauce

Caesar

baby romaine, escarole, white anchovy, caesar dressing

A LA PARRILLA

Pez espada

local swordfish, marinated zucchini, tomato, mint

Pesca del dia

local catch of the day

Galleto de campo

organic young chicken

Bife angosto

16oz Uruguayan grass fed strip steak

Entrecôte

16oz Uruguayan grass fed rib eye steak

Asado de tira

16oz U.S.A. grass fed beef short ribs

Entraña

12oz U.S.A skirt steak

Rack de cordero

14oz New Zealand rack of lamb

PRINCIPALES

Milanesa

steak Milanese

Pesca a la plancha

local catch, braised leek purée, smashed potatoes

Langostinos, boniato y crema ácida

wood oven langoustines, sweet potatoes, smoked crema sauce

Spaghetti con langosta

house made chitarra pasta with Maine lobster, spicy tomato

Ravioli de ricotta y acelga

ricotta cheese and chard ravioli, tomato, parmesan

Arroz con mariscos y chorizo colorado

spanish style rice, mussels, squid, prawn, chorizo

Pizza fugazzeta, queso provolone

onions, provolone cheese, oregano

Pizza soppressata picante

fresh mozzarella, spicy salami, peperonata

Pizza Bianca

roasted mushrooms, leeks, porchetta ham

ACOMPANAMIENTOS

Hongos al horno de leña *whole roasted oyster mushrooms*

Ensalada verde *house greens*

Pure de papas *potato purée*

Verduras asadas *wood oven vegetables*

Papas escrachadas *smashed potatoes*

Espinacas a la crema *creamed spinach*

EN LA COCINA NO INVENTAMOS NADA, CUIDAMOS LO MEJOR QUE NOS DA
EL MAR, LA TIERRA Y EL FUEGO...

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

Los impuestos aplicables y una propina de 18% es automaticamente agregada a todas las cuentas. Una propina de 20% es automaticamente agregada a todas las cuentas de grupos de 6 o mas.

Taks aplikab yo pral ajoute nan bodwo ou. Youn tep de 18% ajoute otokatikman sou tout resi yo. Yo ajoute yon tep de 20% otomatikman sou tout resi pou gwoup de 6 ou plis.

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



TRAGOS

CLASICOS DE LA HUELLA

Caipiroska

Vodka, Fresh Lime, Cane Sugar

Caipi Mediterranea

Vodka, Fresh Lime, Cane Sugar, Strawberries, Grapes, Basil

Caipi Maracuya

Vodka, Passion fruit, Cane Sugar

Caipirinha

Cachaça, Fresh Lime, Cane Sugar

Quinto Old Fashioned

Bourbon Infused With Orange Peel, All Spice & Clove Syrup

Pisco Sour

Pisco, Fresh Lime, Cane Sugar, Egg White

Mojito

Rum, Fresh Lime, Cane Sugar, Mint Leaves

New Age Negroni

Gin, Aperol, Sweet Vermouth

ESPECIALES

Chili Parador

Tequila Reposado, Red Wine, Thai Chili, Fresh Lime Juice, Agave

Ruta 10

Vodka, Campari, Sweet Vermouth, Grapefruit Juice, Rosemary

La Caracola

Barrel aged Rum, Sherry, Peychaud Bitters, Burnt Star Anis, Blood Orange

Melocotón

Tequila Silver, Peach Purée, Triple Sec, Lime Juice, Agave

Lychee Blossom

Vodka, Junmai Sake, Lychee Juice

La Revancha del Anana

Tequila Silver, Strawberries, Pineapple Juice, Chili Liqueur, Hibiscus Syrup

PITCHER

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

Taittinger, La Francaise, Champagne, France

Perrier-Jouët, Blason Rosé, Champagne, France

Dom Perignon, Brut, Champagne, France

BLANCO

Albariño, Garzón, Maldonado, Uruguay

La Petite Perriere, Sauvignon Blanc, Sancerre, France

Pinot Grigio, Pighin, Friuli, Italy

Torrontes, San Pedro Yacochuya, Salta, Argentina

Pinot Grigio, Graffigna, Mendoza, Argentina

Reisling, Trimbach, Alsace, France

Chardonnay, Newton, Napa Valley, USA

Chardonnay, Antica, Napa Valley, USA

ROSE

Bertaud Belieu, Côtes de Provence, France

Le Caprice de Clementin, Côtes de Provence, France

Le Secret, Chateau de Leube, Côtes de Provence, France

TINTO

Tannat, Garzón, Maldonado, Uruguay

Pinot Noir, Domaine Martinolles, Pay d'Oc, France

Zinfandel, Primitivo, Salento by Antinori, Italy

Malbec, Trivento, Golden Reserva, Mendoza, Argentina

Malbec, Graffigna, San Juan, Argentina

Cabernet Sauvignon, Six Ridges, Kenwood, Sonoma, USA

Tannat-Merlot-Cab Franc, Casa Magrez, Juanico, Uruguay

Pinot Noir, Chacra "Barda" Patagonia, Argentina

Malbec, San Pedro de Yacochuya, Salta, Argentina

Tempranillo, Monteabellón, Ribera del Duero, Spain

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