



TIRADITOS Y CRUDOS

Tiradito

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

Carpaccio de pulpo

octopus, tomato emulsion, sweet potato chips, fresno chili

Tartar de atun

tuna, avocado, mint & lime, taro chips

Cocktail de siri y camaron

lump crab, red shrimp, avocado, jalapeno & tomato

ENTRADAS

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, haricot vert, baby potatoes, poached egg, shallots

Burrata, jamon crudo y pelones chamuscados

burrata cheese, prosciutto, nectarines, almonds & mint

Caesar

baby romaine & escarole, white anchovy, caesar dressing

A LA PARRILLA

King salmon

tomato panzanella, frissee

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

braised leek puree, smashed potato a la plancha

Langostinos al horno, papas al curry

wood oven langoustines, curry potatoes

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

Pizza fugazzeta, queso provolone

onions, provolone cheese, oregano

Pizza soppressata picante, peperonatta

fresh mozzarella, spicy salami, peperonata

Pizza Bianca

roasted mushrooms, leeks & porchetta ham

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...

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 youn 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 allergy.



TRAGOS

CLASICOS DE LA HUELLA

Caipiroska

Tito's, Fresh Lime, Sugar

Caipi Mediterranea

Russian Standard, Fresh Lime, Sugar, Strawberries, Grapes, Basil

Caipi Maracuya

Ketel One, Passion fruit, Sugar

Caipirinha

Ypioca Crystal Cachaca, Fresh Lime, Sugar

Quinto Old Fashion

Makers Mark Infused With Orange Peel, All Spice & Clove Syrup

Pisco Sour

Barsol Pisco, Fresh Lime, Cane Sugar, Egg White

Mojito

Brugal Extra Dry, Fresh Lime, Cane Sugar, Mint Leaves

New Age Negroni

Plymouth, Aperol, Antica Corpano

ESPECIALES

Chili Parador

Don Julio Reposado, Tannat Wine, Thai Chili, Fresh Lime Juice, Agave

Ruta 10

Absolut Elyx, Campari, Sweet Vermouth, Grapefruit Juice, Rosemary

La Caracola

Barrel aged Zacapa 23 Rum, Pedro Ximenez Sherry Peychaud Bitters, Burnt Star Anis, Blood Orange

Melocotón

Corralejo Silver, Peach Puree, Triple Sec, Lime Juice, Agave

Lychee Blossom

Grey Goose, Hakutsuru Excellent Junmai Sake, Lychee Juice

La Revancha del Anana

Avion Silver, Strawberries, Pineapple Juice, Ancho Reyes, Hibiscus Syrup

El Troesma

Hennesy VSOP, Lemon Juice, Agave, Blood Orange Juice

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

Torrentes, Solocontigo, Mendoza, Argentina

Pinot Grigio, Graffigna, Mendoza, Argentina

Reisling, Trimbach, Alsace, France

Chardonnay, Newton Skyside, Napa Valley, USA

Chardonnay, Antica, Napa Valley, USA

ROSÉ

Bertaud Belieu, Cotes de Provence, France

Le Caprice de Clementin, Cotes de Provence, France

Le Secret, Chateau de Leube, Cotes 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, Mendoza, Argentina

Cabernet Sauvignon, Kenwood, Six Ridge, Sonoma, USA

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

Uruguay Pinot Noir, Chacra "Barda" Patagonia, Argentina

Tempranillo, Numanthia, Termes, Toro, Spain

BEBIDAS SIN ALCOHOL

Badoit

Evian

Iced tea

Lemonade

Diet Coke

Coke

Sprite

Ginger Ale, Fever Tree

Club Soda, Fever

Tree Tonic, Fever Tree