



# MEDIO DIA

## 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 tartar, egg yolk, cornichons, herbs*

## ENTRADAS

### Gazpacho de tomate

*Traditional tomato gazpacho*

### Provolone

*grilled provolone cheese*

### Empanadas salteñas al horno

*handcut beef, olives, boiled eggs, salsa criola*

### Burrata, jamon ahumado y romesco

*burrata cheese, smoked prosciutto, romesco 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*

### Ensalada Niçoise con atún

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

### Caesar

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## ACOMPANAMIENTOS

Ensalada verde *house greens*

Papas eschachadas *smashed potatoes*

Puré de papas *potato purée*

Papas fritas *french fries*

## A LA PARRILLA

### Pez espada

*local swordfish, marinated zucchini, tomato, mint*

### Pesca del dia

*local catch of the day*

### Paillard de pollo

*grilled thin boneless chicken breast, tomato salad*

### Entraña

*8oz U.S.A. skirt steak with choice of side*

### Bife angosto

*8oz Uruguyan grass fed strip steak with choice of side*

### Picanha de cordero

*8oz lamb picanha, cucumber, tomato, feta cheese salad*

## PRINCIPALES

### Milanesa de pollo

*chicken milanese, arugula, tomato, parmesan*

### Pesca a la plancha

*local catch, braised leek purée, and smashed potatoes a la plancha*

### Spaghetti con almejas y camarones

*spaghetti, clams, shrimp, gremolata*

### Ravioli de ricotta y acelga

*ricotta cheese and chard ravioli, tomato, parmesan*

### Hamburguesa, queso, cebollas asadas

*house burger, cheese, grilled onions*

### Lomito sandwich

*eye of round cutlet, ham, bacon, cheese, lettuce, tomato, sunny side up egg, ciabatta bread*

### Turkey club

*bacon, avocado, arugula, tomato, onion, cheese, dijonnaise*

### Sandwich de pescado

*beer battered fish sandwich, tartar sauce*

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

*goat cheese quiche, red wine braised onion, arugula*

### Pizza prosciutto y rúcula

*prosciutto, arugula, shaved parmesan*

### Pizza fugazzeta, queso provolone

*onions, provolone cheese, oregano*

### Pizza soppressata picante

*fresh mozzarella, spicy salami, peperonata*

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 ggroup 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

*Vodka, Fresh Lime, Sugar*

#### Caipi Mediterranea

*Vodka, Fresh Lime, 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

*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

Don Perignon, Brut, Champagne, France

### BLANCO

Albariño, Garzón, Maldonado, Uruguay

La Petite Perriere, Sauvignon Blanc, Sancerre, France

Pinot Grigio, Pighin, Friuli, Italy

Torrentes, 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