



# ALMUERZO

## TIRADITOS Y CRUDOS

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

**Carpaccio de pulpo**  
*octopus, roasted tomato emulsion, sweet potato chips, fresco chili*

**Tartar de atún**  
*tuna, avocado, mint & lime, taro chips*

**Cocktail de siri y camarón**  
*lump crab, red shrimp, avocado, jalapeño & tomato*

## ENTRADAS

**Provolone**  
*grilled provolone cheese*

**Empanadas salteñas al horno**  
*handcut beef, olives, hard boiled eggs, salsa criola*

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

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

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

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

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

## ACOMPANAMIENTOS

**Ensalada verde** *house greens*

**Papas escrachadas** *smashed potatoes*

**Pure de papas** *potato purée*

**Papas fritas** *french fries*

## A LA PARRILLA

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

**Pesca del dia**  
*local catch of the day*

**Paillard de pollo**  
*grilled thin boneless chicken breast, tomato salad*

**Entraña**  
*8oz U.S.A. grain fed 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, pumpkin, olive tapenade*

**Spaghetti con almejas y camarones**  
*spaghetti, clams, shrimp, gremolata*

**Ravioli de ricotta y acelga**  
*ricotta cheese & chard ravioli, tomato & parmesan*

**Hamburguesa, queso, cebollas asadas**  
*house burger, cheese, grilled onions*

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

**Turkey club**  
*avocado, arugula, tomato, onion, cheese, dijonnaise, choice of salad or fries*

**Panino de hongos**  
*grilled portobello mushrooms, roasted peppers, mozzarella, ciabatta*

**Sandwich de pescado**  
*beer battered fish sandwich, tartar sauce*

**Chef's Quiche**  
*arugula salad*

**Pizza prosciutto y arugula**  
*prosciutto, arugula, shaved parmesan*

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

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

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 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 Carpano*

### 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 Purée 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*

*Pinot Grigio, Graffigna, Mendoza, Argentina*

*Torrentes, Solocontigo, 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*

*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