



ALMUERZO

TIRADITOS Y CRUDOS

Tiradito

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

Carpaccio de pulpo

octopus, roasted tomato emulsion, sweet potato chips, fresno 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, 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

Ensalada Nicoise con atún

grilled tuna, haricot vert, baby potatoes, poached egg, shallots

Caesar

grilled chicken, romaine lettuce, parmesan, croutons, caesar dressing

ACOMPañAMIENTOS

Ensalada verde *house greens*

Papas escrachadas *smashed potatoes*

Puré de papas *potato purée*

Papas fritas *french fries*

A LA PARRILLA

King salmon

tomato panzanella, frissee

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 puree, and smashed
potato a la plancha*

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, bacon, cheese, lettuce,
tomato, sunny side up egg, ciabatta bread*

Turkey club

avocado, arugula, tomato, onion, cheese, dijonnaise,

Sandwich de pescado

beer battered fish sandwich, tartar sauce

Tartar de cebolla al vino tinto, queso de

cabra, rucúla

goat cheese quiche, red wine braised onion, arugula

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

Torrantes, Solocontigo, Mendoza, Argentina

Reisling, Trimbach, Alsace, France

Chardonnay, Newton Skyside, Napa Valley, USA

Chardonnay, Antica, Napa Valley, USA

ROSE

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