

# Menu

STARTERS AND SALADS

<b>Camarones al Ajillo</b>	CHF 14
king prawns roasted in olive oil and butter, with garlic	
<b>Empanada con Salsa Golf</b>	CHF 7
baked pastry pockets with a filling of your choice - minced meat, spinach or veggies + mozzarella	
<b>Sopa del día</b>	CHF 8
for you we prepare a fresh soup daily	
<b>Berenjenas en Escabeche</b>	CHF 12
pickled eggplants with Chimichurri and salad	
<b>Tatar de Aguacate</b>	CHF 14
tatar of avocados, with mango, tomato salsa and buttermilk toast	
- as main dish	CHF 23
<b>Ensalada Estacion</b>	
lettuce with carottes, peas, black olives, tomatoes and spring onions on parsley dressing	
- with fried black tiger shrimps	CHF 16
- with slices of chicken breast	CHF 16

NOT FROM THE STONE

<b>Churrasquitos Mendoza</b>	CHF 39
sauteed Strips of beef, with a side dish and a sauce of your choice	
- tasty malbec sauce	
- madagascar pepper sauce	
<b>Pollo en Corteza de Hierbas</b>	CHF 32
chicken breast under a crust of herbs, with Taboulé salad and tomato salsa	
<b>Salchicha Pomarola</b>	CHF 32
Spicy, fried pork sausage in a savoury tomato salsa, with polenta	
<b>Risotto Remolacha</b>	CHF 26
beetroot risotto with goat cheese and roasted pecannuts	
<b>Pasta con Sofrito</b>	CHF 24
vegan pasta in a savoury tomato salsa	

## Black Angus Beef - From Argentina

<b>Sirloin</b> – a special taste	
Bife de Chorizo	250g / CHF 39
Bife de Chorizo	350g / CHF 47
Bife de Chorizo	500g / CHF 59
<b>Rump steak</b> – just lightly marbled	
Bife de Quadrill	200g / CHF 31
Bife de Quadrill	300g / CHF 36
<b>Rib Eye</b> – beautifully marbled	
Bife de Ancho –	
Prime rib of beef	350g / CHF 49
<b>Tenderloin</b> – the best part	
Bife de Lomo	200g / CHF 43
Bife de Lomo	300g / CHF 54

## Swiss Beef

<b>Tenderloin</b> – the best part	
Tenderloin	150g / CHF 36
Tenderloin	200g / CHF 43
Tenderloin	300g / CHF 54
Tenderloin	400g / CHF 66
<b>Lambs loin cut</b> – tender and low fat	ca. 200g / CHF 34
<b>Swiss chicken breast</b>	ca. 200g / CHF 29
<b>Black tiger shrimps</b>	ca. 220g / CHF 36
<b>Horse tenderloin</b>	200g / CHF 33
	300g / CHF 38

you may order your steak as well from the grill:  
choose your cooking style, rare, medium rare, medium, medium well, well done  
with pineapple, chimichurri spicy and mild, garlic mayo

<b>French fries</b>	CHF 6
<b>Risotto</b>	CHF 6
<b>Sweet potato fries</b>	CHF 6
<b>seasonal vegetables from the market</b>	CHF 6
<b>Spinach leaves</b>	CHF 6
<b>Corn pot - sweet corn au gratin</b>	CHF 6
<b>Small Ensalada Estacion</b>	CHF 6
<b>Polenta</b>	CHF 6

<b>Tasty swiss beef Tatar</b>	70g / CHF 18
with onions, capers, and butter toast	140g / CHF 29
	210g / CHF 39
	à discretion / CHF 45
with whiskey, cognac or truffle oil	plus CHF 2

SIDE DISHES

## Designation of origin

Beef: Argentina\* / Switzerland  
Chicken: Switzerland  
Porc: Switzerland  
Lamb: New Zealand\*  
Shrimps: Vietnam\*  
Horse: Uruguay\*

\* May have been produced with non-hormonal performance enhancers such as antibiotics

HOT STONE

TARTARE



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All prices are in CHF and include statutory VAT.