

STARTERS AND SALADS

TAPAS ARGENTINAS VARIADAS - FOR 2 OR MORE per person 18

Homemade empanada filled with spinach, jamón serrano, shrimp on sticks, queso manchego cubes, deep-fried strips of beef shank and strips and vegetable crudité served with chimichurri and olives

HUESO DE TUÉTANO Y PULPO 18
Beef marrow leg from the oven topped with grilled pulpo, refined with lemon, parsley and red wine onions

CAMARONES AL AJILLO 17
Fried shrimps on courgettes and chilli peppers, served with garlic and chilli oil

VARIACIÓN MORCILLA Y PULPO 15
Argentine grilled blood sausage and grilled pulpo with marinated artichokes, served with herb olive oil

JAMÓN SERRANO CON ACEITUNAS 14
Thin sliced spanish ham with with marinated, green olives

ENSALADA ESTACIÓN 12
Seasonal leaf salad with roasted pecan nuts, herbs and sprouts with balsamic dressing

SOPA DEL MÀIS 11
Argentine corn-chilisoup with sourcream

ARGENTINE EMPANADAS

HOMEMADE BAKED PASTRY POCKETS
served with a herb dip - choose your filling

Minced meat, green olives and egg 8
Spinach 8
Veggies and provolone 8

HOMEMADE TATAR

TÁRTARA CLÁSICO
Beef tartare with capers and onions refined with our house sauce, with a potato espuma 70g 23
140g 36

TÁRTARA DE RES ARGENTINA
Beef tartare with grilled vegetables and chorizo chips with a Malbec balsamic reduction 70g 24
140g 38

HOT STONE

Treat yourself to a steak from the hot stone. Fry it exactly according to your taste, on the 400 degree hot stone. We serve red and green chimichurri steak sauce, our spicy house sauce and fresh pineapple with each steak.

BLACK ANGUS BEEF - FROM ARGENTINIEN

Tenderloin - the best part
Bife de Lomo 200g 46
Bife de Lomo 300g 57
Bife de Lomo 400g 68

Sirloin - a special taste
Bife de Chorizo 200g 39
Bife de Chorizo 300g 49
Bife de Chorizo 400g 59

Rump Steak - just lightly marbled
Bife de Quadrill 200g 35
Bife de Quadrill 300g 39

Rib Eye - beautifully marbled
Bife de Ancho - Hohrückensteak 350g 52

Country fries 7
Sweet potato fries 8
White wine risotto 7
Butter rice 7
Cazuela de Choclo - sweet corn casserole 7

SWISS BEEF

Tenderloin - the best part
Tenderloin 150g 38
Tenderloin 200g 45
Tenderloin 300g 55

LUMA BEEF - FROM SWITZERLAND

Chain Steak - exclusive cut between entrecôte and fillet 200g 39

Horse tenderloin - aromatic and tender 200g 38
300g 42

Lambs loin cut - tender and low fat approx. 200g 36

Swiss chicken breast - tender and without fat approx. 200g 33

Black tiger shrimps - skinless approx. 220g 38

Argentine grilled vegetables 7

Roasted mushrooms 7

Spinach 7

Ensalada Estación - seasonal leaf salad 7

Giant prawns - to complement the Hot Stone per piece 4

SPECIALITIES

BIFE DE CHORIZO CON HONGOS 49
Grilled entrecôte (200g) with roasted mushrooms, on a strong Malbec sauce with leaf spinach and white wine risotto

CHURRASQUITOS MENDOZA 42
Roasted beef strips with a strong malbec sauce, butter rice and grilled vegetables

ASADO DE TIRA DE RES 41
Braised short ribs with Malbec reduction on various vegetables and grilled sweet potatoes

STEAKHOUSE BURGER 36
Homemade grilled beef burger with red wine onions, provolone cheese, tomato and herb dip, served with country fries

PASTA CON PROVOLONE 28
Tagliatelle with tomatoes, parsley, cream sauce and provolone

RISOTTO CON HONGOS 29
Risotto with mushrooms, pimientos del padròn and artichoke

All prices in CHF and including VAT.

Our expert service team will be happy to advise you regarding food allergies and the exact ingredients of our dishes.