

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 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

PULPO A LA PARRILLA 15
Grilled octopus on a fresh fennel, pineapple, and pink peppercorn salad with toasted baguette

CROQUETAS DE MORCILLA CON MANZANA Y TOMILLO 16
Morcilla, apple, and thyme croquettes with serrano ham and red chimichurri

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

GAZPACHO CRIOLLO 11
Cold vegetable soup with tomatoes, bell peppers, cucumbers, croutons, red onions, garlic, oregano, and cilantro

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 CLÁSICA
Beef tartare with capers and onions refined with our house sauce, with a potato espuma 70g 24
140g 37

TÁRTARA DE RES ARGENTINA
Beef tartare with grilled vegetables and chorizo chips with a malbec balsamic reduction 70g 25
140g 39

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 ARGENTINA

Tenderloin - the best part
Bife de lomo 200g 49
Bife de lomo 300g 64
Bife de lomo 400g 76

Sirloin - a special taste
Bife de chorizo 200g 44
Bife de chorizo 300g 55
Bife de chorizo 400g 64

Rump steak - just lightly marbled
Bife de quadrill 200g 39
Bife de quadrill 300g 47
Bife de quadrill 400g 56

Rib eye - beautifully marbled
Bife de ancho 350g 57

Horse tenderloin - aromatic and tender 200g 44

Lambs loin cut - tender and low fat approx. 200g 39

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

Black tiger shrimps - skinless approx. 220g 38

Giant prawns - to complement the hot stone per piece 4

PARRILLADA ARGENTINA - FOR TWO OR MORE PEOPLE per person 55
Beef sirloin, rack of lamb, rump steak, grilled morcilla, chorizo, spare ribs, veal sweetbreads served in a hot cast – iron pan.

Side dishes

Country Fries, sweet potato fries, white wine risotto, butter rice, cazuela de choclo – sweet corn casserole, argentine grilled vegetables, roasted mushrooms, spinach, ensalada estación – seasonal leaf salad

8

SPECIALITIES

BIFE DE CHORIZO CON HONGOS 52
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 45
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

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

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

BOWL DE VERANO ARGENTINO
Quinoa, avocado, cherry tomatoes, pineapple, iceberg lettuce, chimichurri
+ Shrimp sautéed in garlic 37
+ Pink-seared strips of beef round 39
+ Pan-fried chicken breast strips with herbs 35
+ Grilled blood sausage and chorizo 34

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.