

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

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

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

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

SOPA CREMA DE TOMATE CON GIN 13
Tomato cream soup with gin and croutons

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 70g 23
with our house sauce, with a potato espuma 140g 36

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

Tenderloin - the best part
Bife de Lomo 200g 48
Bife de Lomo 300g 62
Bife de Lomo 400g 74

Sirloin - a special taste
Bife de Chorizo 200g 42
Bife de Chorizo 300g 53
Bife de Chorizo 400g 62

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

LUMA BEEF - FROM SWITZERLAND

Chain Steak - exclusive cut 200g 45
between entrecôte and fillet

Secret Cut - secret cut 230g 49
from the back area

Horse tenderloin - aromatic and tender 200g 41

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

Swiss chicken breast - tender and without fat approx. 200g 35

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 Lamp, 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, 8
butter rice, Cazuela de Choclo – sweet corn casserole, argentine grilled vegetables, roasted mushrooms, spinach, Ensalada Estación – seasonal leaf salad

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 32
Risotto with mushrooms, pimientos del padrón and artichoke

NOQUIS DE PAPA A CON SALSA DE TOMATE Y CREMA 32
Potato gnocchi with homemade tomato cream sauce, basil, lemon zest, confit cherry tomatoes and parsley