

## 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

### 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 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 ARGENTINA

Tenderloin - the best part

Bife de Lomo 150g 39  
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 38  
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 between entrecôte and fillet 200g 45

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

Horse tenderloin - aromatic and tender 200g 38

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

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

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.