

## SOUPS

**BEEF BROTH**

with olive oil, lemon and sherry

**MUSHROOM SOUP**

with brie cheese and fried "epazote"

**HOMESTYLE NOODLE SOUP**

with parmesan cheese

**LENTIL SOUP**

with bacon, pineapple and banana slices

**BEAN BROTH**

with tortilla slices, fresh cheese, fried "epazote" and a touch of pasilla chile

**CRAZY BROTH**

with chicken and vegetables

**TOMATO SOUP**

with basil

## APPETIZERS

**ARGENTINE SAUSAGE** 140g

**GIZZARD** 200g

**BEEF CHITTERLINGS** 200g

**GRILLED PROVOLETA CHEESE** 180g

**NEAPOLITEAN PROVOLETA CHEESE** 180g

with anchovies, ham, black olives, pepper and neapolitan sauce

**PARMESAN EGGPLANT**

baked with arrabiatta sauce, fresh mozzarella and parmesan cheese

**GRILLED ARTICHOKE** 400g

**FRIED PORK SKIN**

with guacamole

**TUNA TOSTADAS** 4pc

**SLICED AVALON OR WITH CHIPOTLE DRESSING**

**PIBIL PORK TACOS** 4pc

**TRADITIONAL "SOPECITOS"** 5pc

with fried pork skin in a spicy red sauce

**FRIED PORK SKIN TACOS**

with spicy red sauce 5pc

**RIB EYE TACOS** 180gr / 6pc

**"CHALUPAS" MADE WITH BANANA MIXTURE** 3pc

and filled with beef tinga

**TRADITIONAL "PANUCHOS"** 3pc

with pibil pork

**ESCAMOLES** 100g

## SALADS

**ARGENTINE SALAD**

with lettuce, tomato, onion, and carrots with an oregano dressing

**GOAT CHEESE SALAD**

fresh combination of green leafs with goat cheese, onion, and mustard dressing

**FRESH GRILLED ASPARAGUS**

with balsamic dressing and parmesan cheese

**FRESH TUNA SALAD**

with mixed lettuce and garlic chips

**CAPRESE SALAD**

juicy slices of tomato and mozzarella with extra virgin olive oil

**WATERCRESS SALAD**

## PIES

**TRADITIONAL BEEF PIE**

**CAPRESE PIE**

with fresh mozzarella cheese, tomato and basil

**HUMITA PIE**

with cheese and grain corn

**SPINACH PIE**

with cheese

## CARPACCIOS

**STEAK AGUACHIL** 130g

in a black pepper crust

**TUNA CARPACCIO**

with mixed vegetables

**SALMON CARPACCIO**

with citric juice

**OCTOPUS CARPACCIO**

**BEEF CARPACCIO** 120g

mexican style

**PORTOBELLO CARPACCIO**

## HOUSE DISHES

**LAMB BARBACOA** 250g

**MEAT BALLS IN GUAJILLO SAUCE** with nopales 4pc

**MAPIMI'S STYLE FRIED PORK SKIN LASAGNA** 100g

**POBLANO CHILE FILLED WITH FRIED PORK SKIN** and bean sauce 200g

**PIBIL PORK IN A CORN CRUST** to share 250g

**BEANS AND PORK** 300g

**BEEF TONGUE TACOS** 5pc

**DRY NOODLE** in a three hot pepper sauce

**DRY NOODLE** with bean sauce, fried pork skin and avocado

**"ROSARITO" STYLE SHRIMP TACO** 3pc

## FROM THE SEA

**SALT COOKED SEA BASS** 185g

**FRESH SEA BASS IN HABANERO PEPPER BUTTER** 180g

**FRESH TUNA FILET WITH GRILLED VEGETABLES** 180g

**GRILLED SALMON WITH SLICED VEGETABLES** 180g

**SALMON FILET WITH A PARSLEY CRUST AND ASPARAGUS** 180g

**SEA BASS IN "PASTOR" SAUCE** 180g

**SHRIMPS COOKED IN TAMARINDO SAUCE** 200g

**GRILLED JUMBO SHRIMPS WITH GARLIC BUTTER** 320g

**BRAISED OCTOPUS** 250g

**FRESH TUNA IN A PISTACCIO CRUST** 185g

## MEAT

**ENTRAÑA SKIRT** (400g & 800g)

**RIB EYE** (400g & 800g)

**TOP SIRLOIN** (400g & 800g)

**ARRACHERA** (400g & 800g)

**FILET MIGNON** (200g & 400g)

**T-BONE** (450g)

**COWBOY** (800g)

**RIB EYE CENTER** (800g & 1200g)

**GRILLED ASADOR** (price per kilo)

**BARRA CABRERA** (price per kilo)

**JAPANESE KOBE** (50g, 100g & 200g)

**AUSTRALIAN WAGYU** (360g)

**GRILLED CHICKEN** (440g)

leg and thigh

## SIDES

**SOUFFLE POTATOES**

**BAKED POTATO**

**ROSEMARY CAMBRAY**

**MASHED POTATOES**

**FRENCH FRIES**

**CHARRO BEANS**

**BROCCOLINI**

**CREAM SPINACH**

**GRILLED VEGETABLES**

**ESCAMOLES CASSEROLE**

**MELTED CHEESE CASSEROLE**

**MARROW CASSEROLE** 3pc

\*All Meat cuts include a side dish of Argentinean Salad.