

STARTERS

Sourdough bread, alioli & olives (x person) Rustic toasted grilled bread	2,9€
Iberian Ham 50% Iberian acorn-fed ham	22€
Beef Carpaccio Premium beef rump with salt and pepper flakes, grated Parmesan, lemon, capers, and olive oil	12€
Steak Tartar Argentine Black Angus sirloin steak, lime, mustard, Perrins sauce, sundried tomato, pickle, egg yolk, yuca chips, and Cristal bread toasts	18€
Salmon Tartar Fresh Norwegian salmon marinated with sesame, soy, ginger, lemon, avocado cream, red onion, mango sauce, and cilantro	22€
Buffala Burrata With basil pesto, cherry tomato, pine nuts, and extra virgin olive oil	14€
Breaded Squid National fresh squid in chickpea flour and citrus cilantro mayonnaise	23€
Argentinian Empanadas (x unit) Caprese - Tomato, basil and fresh cheese Meat - Knife-cut beef, green onion, egg, olives Spicy Meat - Extra with African peppers and togarashi York Ham and Cheese	5,9€
Homemade Croquettes Mushroom or Ham (4 units)	10€
Provolone Cheese with pepper Italian provolone cheese, 3-color peppers on the embers, watercress, and Cristal bread toasts	15€
Grilled Sausages mix Creole sausage, blood sausage, lamb merguez and chimichurri	12€
Grilled Gizzards Heart Gizzard ,lemon and Maldon salt	18€

VEGGIES

Vegetarian Burger with French fries Beyond Burger with brioche bread, tomato, lettuce, egg, cheese, caramelized onion and Kimchi mayo with pickles	18€
Vegan Burger with French fries Beyond Burger with brioche bread, tomato, lettuce, caramelized onion, guacamole and Vegan Kimchi mayo with pickles	18€

PREMIUM

Hanger Steak Nebraska - USA (100gr) Price per piece - minimum 250gr	17€
Ribeye Black Angus Argentina (400gr) Medium or medium rare	36€
Sirloin Black Angus Argentina (250gr) Blue o medium rare	36€

BY HOME

Flap Steak Black Angus Argentina (300gr) Medium or medium rare	27€
Iberian Secret 100% Acorn feed (270gr) Medium or medium well	26€
Banderitas Style Beef Ribs - Nebraska - USA (100gr) Price per piece - minimum 250gr. Medium or medium well	9,5€
Boneless Chicken Payés thigh (400gr) Medium or medium well	19€
Entrecot Black Angus Argentina (350gr) Medium or medium rare	27€
Argentinian Mix Minimum two people (x person) Banderitas Style Beef Ribs, Flap Steak, Boneless Chicken Payés, Iberian Secret, Creole Sausage, Blood Sausage	29€

SEAFOOD FROM THE GRILL

Octopus with chimichurri (300gr)	39€
Salmon with garlic and parsley oil (300gr)	28€

SIDES

Salad Tomato and Onion (x person)	3,9€
Rocket Salad with parmesan and tomato (x person)	6€
Grilled Asparagus with parmesan	13€
Grilled Vegetables Minimum two people (x person)	7€
Baked Sweet Potato with olive oil and fresh rosemary	5€
Mashed potatoes	5€
French Fries (x person)	3,9€

SAUCES

Pepper sauce	Cream, butter and meat broth	2,9€
Grilled Peppers Sauce	Red peppers, honey and garlic	2€
Chimichurri		1€

HOMEMADE DESSERTS

Affogato		7€
Coffee with handmade vainilla ice cream		
Don Pedro		8,5€
Whisky with handmade cream Ice cream and caramelized nuts		
Panqueque		8,5€
Caramel sauce crepe with banana split ice cream		
Cheesecake		7,5€
With red berries and cookie base		
'Buenos Aires' Tiramisú		8€
With caramel sauce heart		
Brownie		8,5€
With walnut and handmade pistachio ice cream		
Artisan Ice Creams by scoop	Price per scoop	3€
Vainilla, Chocolate, Pistachio, Cream, Banana Split, Caramel Sauce, Lemon, Strawberry		

VIVE COMO QUIERAS!