

APPETIZERS

ARGENTINIAN EMPANADAS (2)

100% PREMIUM BEEF, GREEN OLIVES, PEPPERS & EGG

\$10

ARGENTINIAN CHORIZO (SAUSAGE) (2)

CHIMICHURRI, BAGUETTE & SIDE SALAD

\$10

MORCILLA (BLOOD SAUSAGE) (2)

CHIMICHURRI, BAGUETTE & SIDE SALAD

\$10

GAZPACHO *gf*

COLD TOMATO & CUCUMBER SOUP SERVED
WITH SOUR CREAM & CRUNCHY RICE

\$8

SOUP OF THE DAY

\$7

PULPO A LA GALLEGA (GALICIAN STYLE OCTOPUS) *gf*

POTATOES, EVOO & SPANISH PAPRIKA

\$18

SPANISH STYLE FRIED CALAMARI

CHERRY PEPPERS, TARTAR SAUCE & RED PEPPER SAUCE

\$14

GARLIC SHRIMP

SHRIMP, EVOO, SHAVED GARLIC, CHILLIES & CAYENNE PEPPER

\$15

SHRIMP COCKTAIL *gf*

6 SHRIMPS ON A BED OF CRISP ICEBERG, SERVED WITH COCKTAIL SAUCE
TOMATO & CUCUMBER

\$15

CURED IBERICOS AND CHEESE PLATE

ASSORTMENT OF FINE SPANISH CHARCUTERIE, SPECIALTY CHEESES WITH
OLIVES & BREAD

\$18

PICADA ESPECIAL (SAMPLER)

TYPICAL ARGENTINIAN APPETIZER TO SHARE

(CHARCUTERIE SELECTION, OLIVES, EMPANADAS, SAUSAGE, MORCILLA)

FOR 2 PEOPLE: \$25 / FOR 4 PEOPLE: \$40

SALADS

CAESAR

ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, ANCHOVIES & HOUSE MADE CROUTONS

\$11

WEDGE *gf*

ICEBERG LETTUCE, BACON LARDONS, BERMUDA ONION, BLUE CHEESE & GRAPE TOMATOES

\$11

FARMHOUSE *gf*

SPINACH GREENS, GOAT CHEESE, MIXED NUTS, DRIED CRANBERRIES, GRAPE TOMATOES & HOUSE MADE BALSAMIC VINAIGRETTE

\$11

CAPRESE *gf*

TOMATO, FRESH MOZZARELLA, BASIL & BALSAMIC GLAZE

\$12

**** ADD CHICKEN \$6

**** ADD SHRIMP \$8

**** ADD SALMON \$15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

18% gratuity will be added automatically for parties of 6 or more

SPECIALTIES

ARGENTINIAN PARRILLADA (TO SHARE)

\$79

2 SAUSAGES, 2 BLOOD SAUSAGES, SWEETBREAD, 2 EMPANADAS,
SHORT RIBS, SKIRT, CHICKEN, TOP SIRLOIN, FRIES AND SALAD

PAELLAS *gf*

(Our Paellas are made for two people)

SEAFOOD PAELLA

\$60

(5 OZ Shrimp, 5 OZ Cod, 4 OZ Salmon, 7 OZ Calamari Rings, 4 Mussels)

FLATBREADS

(Housemade pizza dough)

ESPAÑA

MIXED OLIVE TAPENADE, MOZZARELLA, SPINACH, CHERRY TOMATOES & SHREDDED MANCHEGO CHEESE

\$13

CAPRESE

PESTO SPREAD, FRESH MOZZARELLA, TOMATO & BASIL

\$13

FIG

FIG SPREAD, BLUE CHEESE, GREEN APPLES, CARAMELIZED ONIONS, ARUGULA & GOAT CHEESE

\$13

FRESH HOMEMADE PASTA

PAPARDELLE

SERVED WITH BOLOGNESE SAUCE

\$20

PUMPKIN SORRENTINO

IN A ROSEMARY, PECAN & BROWN BUTTER SAUCE

\$24

WILD MUSHROOM RAVIOLI

IN PORT WINE AND MUSHROOMS SAUCE

\$ 25

SPINACH RAVIOLI

IN A VEGETARIAN RAGOUT

\$24

LOBSTER RAVIOLI

IN A LOBSTER SAUCE

\$28

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ENTREES

PAMPAS BURGER

8 oz. OF PREMIUM GROUND BEEF IN A TOASTED BRIOCHE BUN, WITH AMERICAN CHEESE, BACON, LETTUCE, TOMATO, RED ONIONS, SERVED WITH FRIES
\$18

CHICKEN FRANCESE

IN A LEMON, WHITE WINE, CAPERS AND ARTICHOKE SAUCE SERVED WITH PASTA
\$24

BRANZINO

IN A SHRIMP SAUCE SERVED WITH RICE AND ASPARAGUS
\$38

CRAB CAKES (2)

MARYLAND STYLE HOUSE MADE CRAB CAKES SERVED WITH REMOULADE, ROASTED POTATOES AND VEGGIES
\$32

GRILLED SALMON *gf*

SERVED WITH MUSHROOM RISOTTO AND GRILLED ASPARAGUS
\$32

OUR MEATS

All our meats are freshly cut and cooked to order, it will take no less than 30 minutes to be served, therefore we recommend you to try one of our fantastic starters.

BIFE DE CHORIZO BUENOS AIRES *gf* (NY STRIP)

12 oz. NY STRIP SERVED WITH FRIES, ROASTED PEPPERS, SWEET PEAS AND CHIMICHURRI
\$42

RIBEYE BLACK PEPPER *gf*

12 oz. RIBEYE SERVED WITH HERB ROASTED POTATOES AND CREAMY BLACK PEPPER SAUCE
\$42

BOCOCHINO AL VERDEO *gf*

CHUNKS OF FILET MIGNON, IN A SCALLION CREAM SAUCE, SERVED WITH RICE AND VEGETABLES
\$32

LAMB CHOPS

SERVED WITH ROASTED RED PEPPERS & PEAS AND ROASTED POTATOES
\$40

FILET MIGNON *gf*

8 oz. PRIME STEAK SERVED WITH MASHED POTATOES AND VEGGIES, ACCOMPANIED BY EITHER CREAMY BLACK PEPPER, MUSHROOM OR PORT WINE SAUCE
\$40

SKIRT STEAK *gf*

8 oz. SKIRT STEAK SERVED WITH CHIMICHURRI, MASHED POTATOES AND VEGGIES
\$39

PICANHA AL HORNO (TWICE COOKED TOP SIRLOIN) *gf*

SERVED WITH ROASTED POTATOES
\$35

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