

# APPETIZERS

## ARGENTINIAN EMPANADAS (2)

(ONE CHICKEN & ONE BEEF)  
GREEN OLIVES, PEPPERS & EGG  
\$10

## ARGENTINIAN SAUSAGE (2)

CHIMICHURRI, BAGUETTE & SIDE SALAD  
\$10

## 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

\$8

## OCTOPUS (SPANISH STYLE) GF

POTATOES, EXTRA VIRGIN OLIVE OIL & SPANISH PAPRIKA  
\$18

## FRIED CALAMARI

CHERRY PEPPERS, TARTAR SAUCE & RED PEPPER SAUCE  
\$14

## GARLIC SHRIMP

SHAVED GARLIC, CHILLIES, CAYENNE PEPPER, COOKED IN EXTRA VIRGIN  
OLIVE OIL  
\$15

## SHRIMP COCKTAIL GF

CRISP ICEBERG, TOMATO, CUCUMBER & COCKTAIL SAUCE  
\$15

## CURED IBERICOS AND CHEESE PLATE (FOR TWO)

ASSORTMENT OF FINE SPANISH CHARCUTERIE, SPECIALTY CHEESES WITH  
OLIVES & BAGUETTE  
\$18

## SPECIAL SAMPLER (PICADA ESPECIAL)

TIPICAL ARGENTINIAN APPETIZER FOR TWO  
(CHARCUTERIE SELECTION, OLIVES, EMPANADAS, SAUSAGE, BLOOD  
SAUSAGE, SALAD AND BAGUETTE)  
\$25

# SALADS

## CAESAR

ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, ANCHOVIES & HOUSE MADE CROUTONS  
\$10

## WEDGE GF

ICEBERG LETTUCE, SMOKED BACON LARDONS, BLUE CHEESE CRUMBLE, RED ONION, LOCAL GROWTH TOMATO & BLUE CHEESE SAUCE  
\$11

## FARMHOUSE GF

SPINACH GREENS, GOAT CHEESE, MIXED NUTS, DRIED CRANBERRIES, LOCAL GROWTH TOMATOES & HOUSE MADE BALSAMIC VINAIGRETTE  
\$11

## CAPRESE GF

SLICED LOCAL GROWTH TOMATO, FRESH MOZZARELLA, FRESH BASIL & BALSAMIC REDUCTION  
\$12

\*\*\*\* ADD CHICKEN \$6

\*\*\*\* ADD SHRIMP (4) \$8

\*\*\*\* ADD SKIRT (5oz) \$12

\*\*\*\* ADD SALMON (4oz) \$12

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

# GOURMET PASTAS

## FRESH PAPARDELLE BOLOGNESE

HOMEMADE MEAT SAUCE  
\$20

## HOMEMADE GNOCCHI

FOUR CHEESE SAUCE  
\$20

## FRESH PUMPKIN RAVIOLI

IN A DELICATE SAGE, THYME, BUTTERNUT SQUASH, PECAN  
& BROWN BUTTER SAUCE  
\$24

## SEAFOOD LINGUINI

MUSSELS, SHRIMP, CALAMARI, CLAMS AND SEAFOOD  
SAUCE  
\$35

## FRESH LOBSTER RAVIOLI

DELICIOUS SHRIMP IN CREAMY LOBSTER SAUCE  
\$35

## SPAGHETTI MEDITERRANEO

SPANISH HAM IN PINK VODKA SAUCE  
\$24

# FLATBREADS

(Housemade Pizza Dough)

## ESPAÑA

OLIVE TAPENADE, FRESH MOZZARELLA, BABY SPINACH,  
LOCAL  
GROWTH TOMATOES & SHREDDED MANCHEGO CHEESE  
\$13

## CAPRESE

PESTO SPREAD, FRESH MOZZARELLA, L  
LOCAL GROWTH TOMATO & FRESH BASIL  
\$13

## FIG

FIG SPREAD, BLUE CHEESE, GREEN APPLES, CARAMELIZED  
ONIONS,  
ARUGULA BABY & GOAT CHEESE CRUMBLE  
\$13

# SIDES

SEASONED FRENCH FRIES \$5  
ASPARAGUS \$8  
MASHED POTATOES \$5  
RICE \$5  
BROCOLI \$7  
ROASTED POTATOES \$5  
SAUTEED SPINACH \$6  
SALAD \$5  
SLICED TOMATO \$5  
SWEET POTATO FRIES \$6  
LOADED BAKED POTATO \$9  
VEGGIE MEDLEY \$5  
SAUTEED MUSHROOMS \$8  
SAUTEED ONIONS \$5

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# ENTREES

## PAMPAS BURGER

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

## CHICKEN FRANCESE

LEMON & WHITE WINE SAUCE, CAPERS AND  
ARTICHOKE ACCOMPANIED BY ANGEL HAIR PASTA  
\$26

## ARGENTINIAN CHICKEN PARMIGIANA

HAM & TOMATO SAUCE TOPPED WITH MELTED MOZZARELLA & ACCOMPANIED BY MASHED POTATOES  
\$24

## BRANZINO *gf*

IN A SHRIMP SAUCE, RICE & ASPARAGUS  
\$38

## CRAB CAKES (2)

MARYLAND STYLE HOUSE MADE 100% JUMBO LUMP CRAB CAKE, REMOULADE, ROASTED POTATOES & VEGGIES  
\$32

## GRILLED SALMON *gf*

CREAMY MUSHROOM RISOTTO AND ASPARAGUS  
\$32

# SPECIALTIES

## ARGENTINIAN PARRILLADA (FOR TWO)

\$79

2 SAUSAGES, 2 BLOOD SAUSAGES, SWEETBREAD, 2 EMPANADAS,  
SHORT RIBS, SKIRT, CHICKEN, TOP SIRLOIN, ROASTED RED PEPPER, CHIMICHURRI, FRIES AND SALAD

## SEAFOOD PAELLA (FOR TWO)

\$60

5 oz. SHRIMP, 5 oz. COD, 4 oz. SALMON, 7 oz. CALAMARI RINGS, 4 MUSSELS, 4 CLAMS

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# 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.

## FILET MIGNON *gf*

8 oz. PREMIUM BEEF TENDERLOIN, MASHED POTATOES AND SEASONAL VEGGIES  
IN A CREAMY MUSHROOM SAUCE

\$40

## RIBEYE GAUCHO *gf*

12 oz. PRIME RIBEYE, HERB ROASTED POTATOES & SEASONAL VEGGIES WITH CREAMY BLACK PEPPER SAUCE

\$38

## NEW YORK STRIP BUENOS AIRES *gf*

12 oz. PRIME ANGUS GRASS FED STRIP, SEASONED FRIES, ROASTED PEPPERS, SWEET PEAS AND CHIMICHURRI

\$38

## LAMB CHOPS *gf*

10 oz. NEW ZEALAND LAMB CHOPS, ROASTED RED PEPPERS & PEAS, SWEET POTATO FRIES & MINT JELLY

\$36

## SKIRT STEAK *gf*

10 oz. PRIME SKIRT STEAK, CHIMICHURRI, MASHED POTATOES AND SEASONAL VEGGIES

\$39

## PORK TENDERLOIN *gf*

SWEET POTATO FRIES, SEASONAL VEGGIES & PORT WINE SAUCE

\$34

# SIGNATURE FILET STEAKS

## BOCOCHINO *gf*

6 OZ FILET IN TIPS IN A DELICATE SCALLION CREAM SAUCE, RICE & SEASONAL VEGGIES

\$33

## FILET GEORGE V *gf*

8 oz. PREMIUM BEEF TENDERLOIN, TOPPED WITH CARAMELIZED ONIONS AND PORT WINE SAUCE  
WITH ROASTED POTATOES AND SEASONAL VEGGIES

\$45

## FILET VALMONT *gf*

8 oz. PREMIUM BEEF TENDERLOIN, FILLED WITH BLUE CHEESE AND TOPPED WITH PORT WINE SAUCE  
WITH POTATO PANCAKE AND SEASONAL VEGGIES

\$ 45

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