

House Special Menu

Appetizers & Mains

BRANDY MOLLEJAS 15.00

Grilled and Brandy Flamed Sweetbreads, with Sourdough Bread.

PARMESAN VEGGIES 15.00

Parmesan Gratin Cauliflower and Brussels Sprouts.

CHICKEN TENDERS & FRIES 15.00

Fried Chicken Breasts with a side of French Fries & Sauce.

CAESAR SALAD 16.00

Chicken, Romaine Lettuce, Caesar Dressing, Cherry Tomatoes, Crispy bacon, Avocado.

CARLOS CHIPOTLE FETTUCCINE 25.00

Spicy Chipotle Fettuccine with sauteed Vegetables & Grilled Chicken.

From The Grill

PARRILLADA TO SHARE 78.00

Skirt, Ribeye, Beef Ribs, Pork Ribs, Italian Sausage, Spanish Sausage & Blood Sausage. Green Salad & Fries.

THREE SAUSAGES PLATE 22.00

Sweet Italian, Spanish & Blood Sausage.

Meal Combos

(Wednesday to Friday)

Appetizer + Main Course + Wine + Dessert

THE ARGENTO 40.00

Choice of Empanada, Chuck Roast Slow Cooked with Mix Green Salad, Glass of Wine. Dessert of the day.

CLASSIC GULA 35.00

Choice of Empanada, Milanese (breaded Steak) with Mix Green Salad or Fries. Glass of Wine. Dessert of the day.

THE GREEDY 30.00

Choice of Empanada, Beer Slow Roasted Pork Shoulder with Fries. Glass of Wine. Dessert of the day.

BBQ COMBO 35.00

Two Potato Bombs, Pork BBQ Ribs with Fries. Choice of Beer or Glass of Wine. Dessert of the day

NO CORKAGE POLICY. One Bottle per Couple.

NO CORKAGE FEE. BRING YOUR OWN WINE NIGHT. \$10 By the Glass Limited Edition.