



WINE LIST

NAME	VARIETY	ORIGIN	gl	b
RED DE ARGENTINA				
Malma Finca La Papay	Malbec	Patagonia, Argentina	\$12	\$38
VAV VistaFlores Estate	Malbec	Mendoza, Argentina	\$12	\$38
El Enemigo	Malbec	Mendoza, Argentina		\$68
El Enemigo	Cab. Frank	Mendoza, Argentina		\$68
Domingo Molina	Malbec	Salta, Argentina		\$59
Malma	Pinot Noir	Neuquen, Argentina	\$12	\$45
Cocodrilo Viña Cobos	Cabernet, Malbec	Mendoza, Argentina		\$73
Catena Tinto Historico	Malbec, Bonarda	Neuquen, Argentina	\$ 15	\$ 65
Icono	Red Blend	Mendoza, Argentina		\$110
OTHER RED				
Slingshot	Cabernet Sauvignon	Napa Valley, California		\$53
Red Schooner	Malbec	Andes Mountains, Argentina		\$60
Caymus	Cabernet	Napa Valley, California		\$135
Conundrum	Red Blend	Napa Valley, California	\$ 15	\$ 45
WHITE, ROSÉ & BUBBLY				
Finca Wolffer	Rosé	Mendoza, Argentina		\$35
Middle Earth	Sauvignon Blanc	New Zealand	\$14	\$49
Parolvini	Pinot Grigio	Venetto, Italy	\$11	\$39
Mi Terruño	Extra Brut	Mendoza, Argentina	\$11	\$35
Veuve Clicquot	Champagne	Champagne, France		\$121
Mer Soleil	Chardonnay	Santa Lucia Highlands	\$ 14	\$55

APERITIF

Blanco de Verano	\$12
Tinto de Verano	\$12
Red Sangria	\$15 \$35
White Sangria	\$15 \$35
Bellini	\$13
Mimosa	\$13

BEER

DRAFT

Dorada Pampeana (Prison Pals Brewing Co)	Blonde Ale	Doral, Florida	\$8
Queen (Prison Pals Brewing Co)	IPA	Doral, Florida	
Stella Artois	Pilsner	Belgium	
Prision Pals Stout	Stout	Miami, Florida	

BOTTLES & CANS

16oz Loretta & The Butcher	Amber Lager	Miami, Florida	\$10
Quilmes	Pilsner Blonde	Buenos Aires, Argentina	\$9
Stella Artois	Non - Alcoholic	Belgium	\$9

BRUNCH

Saturday & Sunday
from 11am to 3pm



MEAT PARRILLA SUNDAYS \$87

skirt steak, flap steak, chorizo, morcilla, chicken

FRENCH TOAST \$21
signature french toast with
chef special infusion,
mascarpone cream,
nutella and mix berries

TORTILLA RELLENA \$18
spanish omelette with potatoes and
onions filled mozzarella and ham

AVOCADO TOAST & EGGS \$22
avocado, brioche toast
and two eggs

CHICKEN & WAFFLE \$20
breaded fried chicken and waffles

STEAK & EGGS \$29
skirt steak, roast garlic potatoes

BREAKFAST BURGER \$23
prime beef, eggs, mozzarella, tomato,
red onions, french fries

ADD 2 HOURS BOTTOMLES MIMOSAS +\$35

LUNCH SPECIALS \$19

Dine-in only. Weekdays from 12pm to 3pm.

- **ENSALADA GRIEGA**
cucumber, CHERRY tomatoes,
feta cheese, kalamata olives,
red onions, oregano, vinaigrette
(add skirt steak, chicken, or salmon)
- **ENSALADA CAESAR**
romaine lettuce, croutons, parmesan
cheese, homemade caesar dressing
(add skirt steak, chicken, or salmon)
- **PAPARDELE CARBONARA FUNGI**
pappardele pasta, wild mushrooms
and carbonara sauce
(add skirt steak, chicken, or salmon)
- **LINGUINI VEGETABLES
AND BURRATA**
linguini pasta, sauteed vegetables
and burrata
(add skirt steak, chicken, or salmon)
- **POLLO AL GRILL**
all-natural chicken breast
- **CHORIPAN**
argentinian chorizo sandwich
with chimichurri
- **ENTRAÑA**
skirt steak plus choice of mashed
potatoes, salad, or french fries
- **PENNE PESTO**
penne pasta, and fresh pesto sauce
(add skirt steak, chicken, or salmon)
- **TORTELINI AURORA**
tortellini pasta, and homemade
pink sauce
(add skirt steak, chicken, or salmon)

MILANESA Lunch Club

includes your choice of side
(french fries, mashed potatoes, or salad)

LA TOSCANA
arugula, cherry tomatoes, prosciutto di parma,
parmesan cheese

QUATTRO FORMAGGI
provolone, mozzarella, parmesan and blue cheese

THE FUNGI
sautéed mushrooms, provolone cheese

A CABALLO
two sunny side up eggs

PORTEÑA
tomato sauce, prosciutto, mozzarella,
tomato and sprinkled with oregano

NAPOLITANA
topped with tomato sauce, burrata cheese, fresh basil

HAPPY HOUR

Weekdays from 3pm to 6pm

2X1 DRAFT BEER AND HOUSE WINE

COMBO 1: PINZA + DRAFT BEER OR HOUSE WINE \$15

COMBO 2: BURGER + DRAFT BEER OR HOUSE WINE \$15

COMBO 3: 2 EMPANADAS + DRAFT BEER OR HOUSE WINE \$15



PROMOTIONS

MONDAY'S NO CORCKAGE. AND HALF OFF WINES

TUESDAY'S FREE BOTTLE OF WINE WITH PARRILLADA

WEDNESDAY'S DINNER HALF OFF PASTAS

THURSDAY'S DINNER HALF OFF PINZAS



ENTRADAS

EMPANADAS (CHOICE OF 2) beef / ham & cheese / corn	\$12
CHORIZO & MORCILLA argentinian sausage, chimichurri, blood sausage	\$12
MOLLEJAS GRILLADAS grilled sweetbreads, with chimichurri <i>add Roquefort deep +\$3</i>	\$12
GRILL VEGGIE PLATTER chef selection of grilled vegetables	\$19
TRUFFLE FRIES PROVENZAL French fries, provenzal sauce, truffle oil	\$16

CRISPY CALAMARI fried calamari and zucchini served with marinara sauce and alioli	\$23
PROVOLETA aged provolone cheese, sliced grilled tomato, farm style bread <i>add chorizo +\$6 / add prosciutto +\$8</i>	\$16
HONGOS ALLA CARBONARA mushroom sauté over carbonara sauce	\$18
BURRATA E PROSCIUTTO burrata cheese, prosciutto, cherry tomatoes, pesto	\$22
FRIED MUZARELLA STICKS muzzarella cheese, home style tomato sauce	\$16



ENSALADAS

add chicken \$8 / skirt steak \$12 / salmon \$10
CAESAR SALAD \$17 romaine lettuce, croutons, parmesan cheese, homemade caesar dressing
LA CLASICA \$17 mixed salad, cherry tomatoes, homemade french fries, dijon vinaigrette
ENSALADA GRIEGA \$17 cucumber, cherry tomatoes, feta cheese, kalamata olives, red onions, oregano, vinaigrette
ENSALADA PRIMAVERA \$22 Hearts of palm, carrots, tomatoes, red pepper dressing
QUINOA SALAD \$17 red quinoa, seasonal veggies, alfalfa, cherry tomato, feta cheese

MILANESAS

choice of french fries or salad
MILANESA DE POLLO \$23 all-natural chicken, breadcrumbs
MILANESA DE CARNE \$25 beef milanese, breadcrumbs
MILANESA A CABALLO topped with two sunny side up eggs pollo \$25 / beef \$28
MILANESA PORTEÑA topped with tomato sauce, prosciutto, mozzarella, tomato, oregano pollo \$27 / beef \$29
MILANESA NAPOLITANA topped with tomato sauce, burrata cheese, fresh basil pollo \$27 / beef \$29
LA TOSCANA arugula, cherry tomatoes, prosciutto di parma, parmesan cheese pollo \$25 / beef \$27
QUATTRO FORMAGGI provolone, mozzarella, parmesan and blue cheese pollo \$25 / beef \$27
THE FUNGI sautéed mushrooms, provolone cheese pollo \$25 / beef \$27

BURGERS \$24

includes your choice of french fries, or side salad
LORETTA'S BURGER prime beef, provolone cheese, bacon, caramelized onions, garlic aioli spread, brioche bun
THE CHEESES brioche bun, prime beef, parmesan cheese, rokefort cheese, mozzarella cheese, red pepper sauce
SAUSAGE BURGER brioche bun, mozzarella cheese argentinian sausage, red pepper sauce and chimichurri
GOOD MORNING brioche bun, prime beef, fried egg, applewood smoked bacon, red pepper sauce
LA FUNGI brioche bun, prime beef, wild mushrooms, truffle oil, provolone cheese, red pepper sauce

PARRILLA

choice of french fries or salad

ENTRAÑA / SKIRT STEAK 14OZ	\$40
ENTRAÑA PARMIGIANA (SKIRT STEAK 14OZ) breaded, tomato sauce and mozzarella cheese	\$45
OJO DE BIFE / RIBEYE 14OZ	\$48
LOMO / FILET MIGNON 8OZ	\$45
VACIO / FLAP STEAK 12OZ	\$32
SALMON	\$34
BRANZINO whole butterflied sea bass with puttanesca sauce	\$39
FISH & CHIPS battered deep fried cod fish, french fries	\$34
POLLO AL GRILL all-natural chicken breast	\$29

SEGUNDOS

add chicken \$8 / skirt steak \$12 / salmon \$10
RISOTTO DE HONGOS Y ASPARAGUS \$28 mushrooms, asparagus, carnaroli rice
LINGUINI VEGETABLES AND BURRATA \$25 linguini pasta, sauteed vegetables and burrata
FETTUCINI CARBONARA MUSHROOMS \$25
FETTUCINI ALFREDO \$23
LINGUINI POMODORO \$23
TORTELINI AURORA \$23 tortellini pasta, and homemade pink sauce
RIGATONI AMATRICIANA \$23
ARROZ DEL GAUCHO \$36 skirt steak, chorizo, morcilla, carnaroli rice, sofrito criollo
GNOCCHI BOLOGNESA \$26 potatoes gnocchi, bolognese ragù, parmesan cheese

POSTRES

PANQUEQUE \$10 crepes, dulce de leche
FLAN \$8 creme caramel, whipped cream, dulce de leche
TIRAMISU \$14 ladyfingers dipped in coffee with mascarpone cream
CHOCOLATE LAVA CAKE \$14 molted chocolate cake, fresh strawberries

SANDWICHES

choice of french fries or salad
SANGUCHE DEL GAUCHO \$27 skirt steak, chimichurri, garlic aioli, french style bread
ITALIAN SANDWICH \$20 french style bread, prosciutto, burrata cheese, tomato, homemade pesto
VEGGIE SANDWICH \$20 french style bread, chef selection of grilled vegetables
CHORIPAN \$20 french style bread, argentinian sausage, red pepper sauce, chimichurri
MILANESA SANDWICH \$20 chicken breaded, sliced tomato, alioli mayo, romaine lettuce, french style bread

KIDS MENU

KID PINZA MARGARITA \$12
CHICKEN FINGERS & FRIES \$15
KID PASTA WITH MARINARA OR ALFREDO SAUCE \$12

ACOMPAÑANTES \$10

mashed potatoes | mixed salad | french fries | sweet potatoes fries | sautéed mixed veggies