

If there is a single food that can represent Argentina, it is beef. Grown in the vast prairies known as the Pampas—home of the gaucho—prized Argentine beef is exported to many countries. Argentina has the highest per capita meat consumption in the world, and the traditional asado (barbecue), is cooked slowly “a la parrilla” and features every imaginable cut of beef as well as a variety of other meats.

La Parrilla Argentina ***From the Argentine Grill***

ENTRADAS - Grill Starters

Provoleta

Grilled Provolone

Al Oreganato—with oregano and olive oil 8

Napolitana—with oregano, garlic, fresh tomato 9

A la Cazadora—with mushrooms, fresh tomato, green onions 10

Chorizo

Argentine Pork Sausage

5

Morcilla

Blood Sausage

6

Mollejas

Sweetbreads

6

Chinchulín

Intestine

5

LA CARNE - Main Fare

Vacío

Skirt steak

17

Entraña

Inner flank steak

17

Tira de Asado

Beef short ribs strip

16

Matambre al Roquefort

Flank Steak topped with fresh tomatoes and blue cheese

15

Ojo de Bife

14 oz rib-eye steak

28

Ojo de Bife al Gorgonzola

10 oz rib-eye steak with grilled bell peppers, topped with gorgonzola

25

Bife de Chorizo

New York Strip sirloin steak

10 oz 25

14 oz 30

Medallón de Lomo

Filet Mignon - carefully hand-trimmed tenderloin

6 oz 22

9 oz 27

Parrillada Argentina (for two)

Mixed Grill: chorizo, sweetbreads, blood sausage, chinchulín, beef ribs, inner flank steak, skirt steak

52

ENTRADAS ***Appetizers***

Empanadas Fritas	5
<i>Fried empanadas stuffed with tender beef and green onions (2)</i>	
Bocadillo de Cangrejo	7
<i>Crab cake with lemon butter sauce</i>	
Camarones al Mojo de Ajo	6
<i>Sautéed shrimp in garlic sauce</i>	
Medallones Caprese	6
<i>Medallions of mozzarella with fresh basil, Roma tomatoes, and balsamic reduction with virgin olive oil</i>	
Calamaretti	6
<i>Fried calamari with aioli</i>	
Jamón Crudo con Palmitos	7
<i>Prosciutto ham and hearts of palm</i>	
Milanesitas de Queso	5
<i>Breaded slices of Mozzarella cheese, with side of Marinara sauce</i>	
Antipasti Brochette	6
<i>Skewers with Prosciutto, Feta cheese, melon, and black olives, bathed in virgin olive oil and oregano</i>	
Berenjena Rellena	5
<i>Eggplant stuffed with fresh tomato, zucchini, squash, and Provolone, with salsa golf or lemon vinaigrette dressing</i>	
Higos Envueltos	4
<i>Bacon wrapped figs in barbecue sauce</i>	

ENSALADAS ***Salads***

Ensalada Mixta	5
<i>Mixed greens with tomatoes and hard-boiled egg</i>	
Espinaca	6
<i>Baby spinach, mushrooms, croutons and shredded parmesan cheese</i>	
César	7
<i>Romaine lettuce, croutons, Caesar dressing and cheese crisps</i>	
Tomate y Cebolla	6
<i>Sliced beefsteak tomato and sweet red onions</i>	
Ensalada Napolitana	6
<i>Roma tomatoes, red onions, whole black olives, fresh basil, and mozzarella, with red wine vinegar and olive oil dressing</i>	
Tropical	6
<i>Hearts of palm, avocado, hard-boiled egg, and salsa golf</i>	

Choice of Dressing

House lemon vinaigrette, Creamy basil, Ranch, Blue Cheese, Balsamic vinaigrette, or Extra Virgin olive oil and red wine vinegar

Sopa del Día ***Soup of the day***

4

BANQUETS and SPECIAL EVENTS

To ensure the success of your event, Buenos Aires Grill offers experienced professional banquet services. For more information, please call 303.296.6709

Argentina is a country of immigrants, and Argentine cuisine draws heavily on its European heritage, with the influence from Spain and Italy being the most dominant.

NUESTRA COCINA

Entrees

Lomo al Malbec	6 oz	27
<i>Filet Mignon in Malbec wine sauce with side of Noisette potatoes</i>	9 oz	32
Lomo al Champignon	6 oz	27
<i>Filet Mignon with creamy mushroom sauce and side of Noisette potatoes</i>	9 oz	32
Escalopes de Lomo al Marsala		30
<i>Beef tenderloin scallops in Marsala sauce, served with creamy rice and asparagus</i>		
Bife de Chorizo a la Vasca		30
<i>New York steak, lightly breaded and pan fried, served with roasted baby potatoes</i>		
Pollo Relleno		18
<i>Boneless chicken breast stuffed with ham and Swiss cheese and topped with mozzarella and pancetta sauce, accompanied by angel hair pasta with olive oil</i>		
Pollo al Ajillo		15
<i>Breast of chicken sautéed in garlic and wine, served with Noisette potatoes</i>		
Cordero al Chimichurri		25
<i>Roasted rack of lamb marinated in chimichurri sauce, side of garlic mashed potatoes</i>		
Lomo de Cerdo al Limón		17
<i>Pork tenderloin scaloppini sautéed with lemon capers sauce, served with garlic mashed potatoes</i>		
Mero al Mango		26
<i>Sautéed sea bass in creamy mango sauce, with side of Dauphin potatoes</i>		
Bacalao a la Vasca		20
<i>Fresh cod Basque in green sauce with clams, asparagus and sweet peas</i>		
Salmón al Merlot		16
<i>Grilled salmon filet in Merlot cream sauce, with roasted garlic mashed potatoes</i>		
Mejillones del Puerto		18
<i>Mussels with shallots and fresh tomatoes in Brandy sauce, accompanied by angel hair pasta</i>		
Risotto al Pescador		20
<i>Italian rice tossed with scallops, shrimp, calamari, spinach, tomatoes, and green onions</i>		
Ravioles de Calabaza con Nuez		13
<i>Ravioli stuffed with butternut squash and walnuts, in creamy rose sauce</i>		
Agnelotti		17
<i>Spinach, ricotta, bacon and chicken stuffed pasta in creamy pesto sauce, topped with pine nuts</i>		

GUARNICIONES

Sides

Espárragos a la Manteca	5	Papas Noisette	3
<i>Buttered asparagus spears</i>		<i>Noisette potatoes</i>	
Verduras al Horno	5	Papas Dauphine	4
<i>Roasted vegetable medley</i>		<i>Dauphine potato croquettes</i>	
Arroz a la Valenciana	3	Puré de Papa al Ajo	4
<i>Saffron rice</i>		<i>Roasted garlic mashed potatoes</i>	
Arroz con espárragos	6	Papas a la Provenzal	3
<i>Rice with asparagus and green onions</i>		<i>Potatoes sautéed with garlic and herbs</i>	
Moñitos a la manteca	3	Papitas al Horno	5
<i>Bow-tie pasta with butter sauce</i>		<i>Roasted baby potatoes</i>	
		Batatas Fritas	3
		<i>Sweet potato fries</i>	