

COLD APPETIZERS

ENTRADAS FRIAS

Avocado and Shrimp 12

Aguacate y Camarones

Halved avocado topped with fresh jumbo shrimp (2pc) on a bed of selected greens, cherry tomatoes and hearts of palm, drizzled with lemon juice and EVOO.

Hearts of Palm with Golf Sauce 7

Palmitos con Salsa Golf

Hearts of palm served with our delicate Argentinean mayonnaise based dressing.

Fresh Mozzarella and Tomato 11

Muzarella Fresca y Tomate

Fresh mozzarella, beefsteak tomato, fire-roasted red peppers and fresh basil, drizzled with EVOO and balsamic.

Prosciutto with Hearts of Palm 12

Jamón Crudo con Palmitos

Prime quality imported prosciutto and hearts of palm, served with golf sauce.

Jumbo Shrimp Cocktail 14

Cocktail de Camarones Jumbo

Chilled fresh jumbo shrimp (5pc) with our homemade cocktail sauce.

Marinated Olives 6

Aceitunas Aliñadas

Pampas Board for Two 28

Picada Pampas para Dos

Imported prime prosciutto, chef's selection of three Argentinean cheeses, selected Mediterranean olives, quince jam and nuts.

HOT APPETIZERS

ENTRADAS CALIENTES

Beef Empanada 3

Empanada de Carne

Stuffed with sirloin beef ground on premises, hard boiled eggs, green olives, shallots, scallions, our spices and a hint of heat.

Chicken Empanada 3

Empanada de Pollo

Stuffed with free-range chicken, hard boiled eggs, green olives, onions, scallions, our spices and a hint of heat.

Grilled Provolone 9

Provoleta

Grilled Argentinean provolone cheese, drizzled with a touch of EVOO and oregano.

Provolone Pampas 11

Provoleta Pampas

Grilled provolone cheese topped with prosciutto, roasted red peppers, cherry tomatoes, pitted black olives and fresh basil.

Mussels with Chorizo al Rojo Vivo 14

Mejillones con Chorizo al Rojo Vivo

Fresh P.E.I. mussels, chorizo from Spain, cherry tomatoes and garlic with a spicy kick, served with herb-tomato crostini.

Clams Provenzal 14

Almejas Provenzal

Fresh little neck clams with white wine, garlic, parsley and lemon, served with herb-parmesan crostini.

Shrimp al Ajillo 16

Camarones al Ajillo

Jumbo shrimp (6pc) sauteed in EVOO and white wine garlic sauce.

Fried Calamari 12

Rabas

Crispy fried calamari served with lemon wedges and your choice of our mild or spicy marinara sauce.

SOUPS AND SALADS

SOPAS Y ENSALADAS

Homemade Soup of the Day 7

Sopa Casera del Día

Mixed Salad 7

Ensalada Mixta

Romaine lettuce, beefsteak tomatoes and red onions.

Ceasar Salad 10

Ensalada Cesar

Crisp romaine hearts with our homemade light and creamy ceasar dressing, homemade croutons and shaved parmesan cheese.

Avocado Salad 10

Ensalada de Aguacate

Romaine, selected baby lettuce, tomatoes, red onion and ripe avocado wedges.

Baby Arugula Salad for Two 14

Ensalada de Arugula Bebe para Dos

Baby arugula, cherry tomatoes, sweet red onions, and Argentinean parmesan cheese shavings.

Pampas Salad for Two 15

Ensalada Pampas para Dos

Romaine lettuce, selected baby lettuce, red onions, tomatoes, fire roasted red peppers, hearts of palm and Argentinean bluevein cheese.

SIDE DISHES

GUARNICIONES

Steamed or Sautéed Broccoli 6

Brócoli al Vapor o Salteado

Sautéed Fresh Spinach 8

Espinaca Fresca Salteada

Homemade Creamed Spinach 9

Espinaca a la Crema Casera

Rice and Beans 6

Arroz con Habichuelas

Homemade Mashed Potatoes 6

Puré de Papas Casero

Regular or garlic.

Argentinean Potato Salad 6

Ensalada Rusa

Argentinean style with carrots and peas dressed with our citrus-mayonaisse dressing.

Hand-cut Steak French Fries 6

Papas Fritas Caseras

Vegetable Panache for one 9 for two 16

Panaché de Verduras

Steamed seasonal vegetables, fresh broccoli, zucchini, squash and root vegetables.

Unless otherwise noted all salads are dressed with our EVOO and red wine vinegar vinaigrette.

PASTA SPECIALTIES

ESPECIALIDADES EN PASTAS

Linguini or Rigatoni al Filetto 16

Linguines o Rigatones al Fileto

Imported linguini or rigatoni in our homemade tomato sauce with garlic, shallots, fresh herbs and seasonings.

Cheese Ravioli al Filetto 17

Ravioles de Queso al Fileto

Fresh ricotta cheese ravioli in our delicious homemade tomato sauce.

Spinach Ravioli Rosé 18

Ravioles de Espinaca Rosé

Fresh spinach and ricotta cheese ravioli in our delicate pink sauce of tomatoes, herbs and light cream.

Tortellini or Fettuccini Alfredo 18

Capeletis o Fetuchines Alfredo

Fresh meat tortellini or imported fettuccini in our light cream sauce with a touch of butter and imported parmesan and mascarpone cheese.

Fettuccini Carbonara 19

Fetuchines Carbonara

Fresh fettuccini with pancetta (Italian bacon), garlic, onion, egg, light cream and parmesan cheese.

Linguini Pesto 16

Linguines al Pesto

Imported linguini in our homemade pesto with imported olive oil, garlic, pine nuts and fresh basil.

Rigatoni a la Vodka 18

Rigatones al Vodka

Imported rigatoni with our homemade rosé sauce and a touch of vodka.

Linguini Primavera 18

Linguines Primavera

Imported linguini with broccoli, eggplant, zucchini and seasonal vegetables.

Imported whole wheat spaghetti available upon request at no extra charge.



FROM OUR GRILL

NUESTRA PARRILLA

We proudly serve only certified top Angus steaks, chops and grills.

All of our Entrés from the Grill are served with fresh chimichurri, salsa criolla and your choice of one: hand-cut steak fries, house salad, potato salad, homemade mashed potatoes (regular or garlic) or rice and beans.

Sirloin Steak (14 oz.) 24.95
Churrasco de Cuadril

Beef Short Ribs- Argentinean Cut (20 oz.) 34.95
Asado de Tira

Short Rib Combo 22.95
Asado de Tira Combo
Short rib (10oz) and Argentinean chorizo.

Skirt Steak (14 oz.) 32.95
Entraña

Picahna-Top Sirloin Steak (14 oz.) 32.95
Tapa de Cuadril

New York Strip Steak (14 oz.) 34.95
Bife de Chorizo

Rib Eye Steak (14 oz.) 36.95
Ojo de Bife

T-Bone (20 oz.) 38.95
Costeleta - Bife de Chorizo con Hueso

Porterhouse for One (24 oz.) 48.95
Bife de Costilla con Lomo para Uno

Filet Mignon with Grilled Vegetables (10 oz.) 39.95
Bife de Lomo con Vegetales a la Parrilla

Free-Range Boneless Chicken Breast 20.95
Suprema de Pollo de Granja
Served with criolla sauce and grilled chimichurri tomato.

Loin Pork Chops (2) 24.95
Costeletas de Lomo de Cerdo
Served with avocado, sauteed onions and a jalapeno criolla sauce.

ADD TOPPINGS OR HOMEMADE SAUCES

Sautéed Onions 3

Al Roquefort 7

Argentinean blu-vein cheese, touch of light cream, fresh chives and a hint of wine.

Al Champignon 9

Wild porcini mushrooms and fresh mushrooms sautéed with EVOO, fresh herbs, a touch of lemon, Argentinean red wine and homemade beef gravy.

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.



MIXED GRILLS FOR TWO

PARRILLADAS PARA DOS

We proudly serve only certified top Angus steaks, chops and grills.

All of our Parrilladas are served with fresh chimichurri, salsa criolla and your choice of two: hand-cut steak fries, house salad, potato salad, homemade mashed potatoes (regular or garlic) or rice and beans. No substitutions.

Traditional Argentinean Grill 49.95

Parrillada Tradicional

Angus beef short ribs (Argentinean cut), skirt steak, sirloin steak, Argentinean chorizo, black sausage, sweetbreads.

Parrillada Mixta 58

Parrillada Mixta

Angus skirt steak, pork loin chops, free-range chicken breast and Argentinean chorizo.

Pampas All Beef Grill 78

Parrillada Pura Carne Pampas

Our super special all Angus beef parrillada- skirt steak, picahna-top sirloin steak and filet mignon skewers.

SANDWICHES AND SIDES

Lomito Sandwich 22

Lomito Completo

The most popular of the classic Argentinean sandwiches- thinly sliced filet mignon, ham, cheese, fried egg, lettuce and tomato with a touch of mayo. Served with steak fries.

Side of Argentinean Chorizo or Blood Sausage 5

Chorizo o Morcilla Extra

Side of Grilled Sweetbreads 12

Mollejas a la Parrilla Extra

OUR MIXED GRILLS FOR TWO ARE SERVED
ON YOUR OWN PERSONAL TABLE-TOP GRILL!

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

SPECIALTIES FROM THE LAND

ESPECIALIDADES DE LA TIERRA

Chicken Breast Champignon 25

Pechuga de Pollo al Champignon

Free-range chicken breast cutlets dipped lightly in wheat flour and sautéed with EVOO, wild dry porcini and fresh button mushrooms, garlic, herbs, fresh lemon juice and a touch of Argentinean wine. Served with fresh fettuccini in the same sauce.

Chicken Breast Roquefort 25

Pechuga de Pollo al Roquefort

Free-range boneless chicken breast grilled and sealed with our delicious Roquefort sauce-Argentinean blue-vein cheese, light cream, fresh chives and a hint of Argentinean wine, Served over sautéed fresh spinach.

Peppered Filet Mignon 42

Lomo a la Pimienta

Filet mignon (10oz.) grilled to your liking, crusted with black peppercorns and finished with a reduction of fresh herbs, a touch of light cream and our homemade beef gravy then flambéed with brandy. Served with homemade Spanish and creamed fresh spinach.

Beef or Chicken Milanese 19

Milanesa de Carne o Pechuga

Argentinean style milanese of angus sirloin cutlet or free-range chicken breast cutlet pounded thin, breaded and pan-fried until crispy. Served with french fries or mashed potatoes.

Gaucha Milanese 21

Milanesa a Caballo

Traditionally served Argentinean style beef milanese topped with two sunnyside eggs. Served with french fries or mashed potatoes.

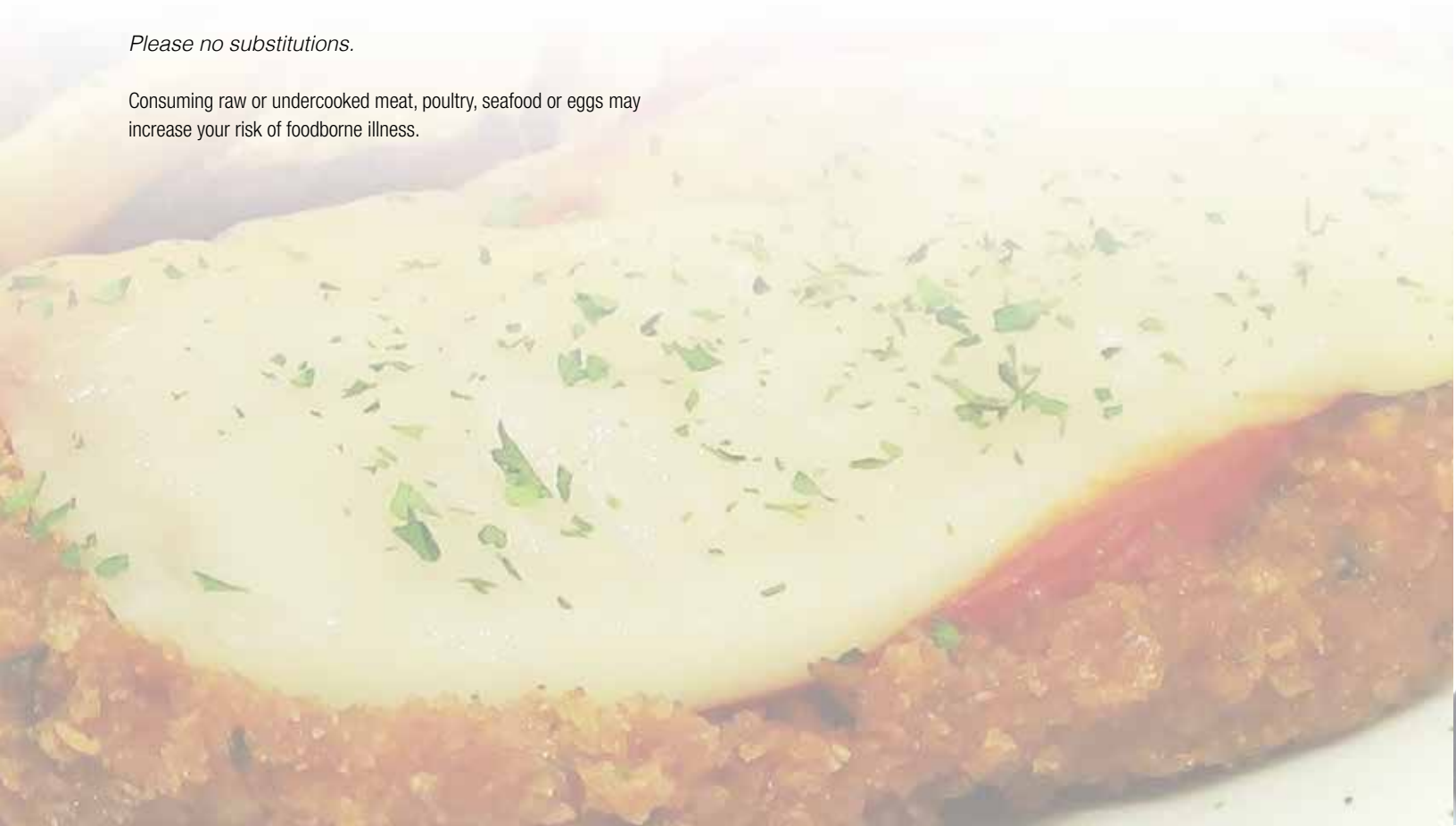
Beef or Chicken Milanese Neapolitan 22

Milanesa de Carne o Pechuga a la Napolitana

Pan fried sirloin or chicken breast cutlet topped with country ham, mozzarella and our light and fresh tomato sauce. Served with mashed potatoes or french fries.

Please no substitutions.

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.



SPECIALTIES FROM THE SEA

ESPECIALIDADES DEL MAR

Roasted Branzino 34

Branzino Rostizado

Fresh 1.5 lb branzino (sea bass from the Mediterranean Sea- moist, mild white flesh fish) served whole, deboned and roasted with sea salt, fresh lemon juice, fresh herbs and a touch of EVOO.

Served with homemade potato purée and accompanied by your choice of sautéed fresh spinach or broccoli.

Roasted Salmon 25

Salmón Rostizado

Fresh Norwegian or Scottish salmon filleted and house roasted with freshly squeezed lemon juice, a drizzle of EVOO, white wine, herbs and our seasonings.

Served with steamed fresh vegetables and grilled chimichurri tomato.

Shrimp Pampas 27

Camarones Pampas

Fresh jumbo shrimp sautéed with butter and EVOO, garlic, shallots, cherry tomatoes, peas, crumbled bacon, cayenne pepper, fresh herbs, lemon juice and a touch of white wine then flambéed with brandy.

Served on a bed of Spanish saffron rice.

Shrimp Filetto or al Rojo Vivo 26

Camarones al Fileto o al Rojo Vivo

Fresh jumbo shrimp in our mild homemade fresh tomato sauce or with a spicy kick, served over fresh linguini in the same sauce.

Linguini Pampas with Fresh Seafood 27

Linguines Pampas con Mariscos Frescos

Jumbo shrimp, little-neck clams, P.E.I. mussels and calamari in our homemade mild or fra diavolo tomato sauce.

Linguini with Fresh Clams 21

Linguines con Almejas Frescas

Fresh linguini with little neck clams in a provenzal sauce of EVOO, garlic, parsley, fresh lemon juice and white wine or our homemade mild or fra diavolo tomato sauce.

Shellfish and Chicken Paella for one 27 for two 48

Paella Valenciana

Fresh jumbo shrimp, little neck clams, P.E.I. mussels, calamari, chicken, chorizo from Spain and Spanish rice cooked and served in a special paellera with garlic, onions, peas, roasted red peppers and imported saffron.

Shellfish Paella for one 28 for two 50

Paella Marinera

Fresh jumbo shrimp, calamari, P.E.I. mussels, little neck clams, and Spanish rice cooked and served in a special paellera with garlic, onions, peas, roasted red peppers and imported saffron.

Please no substitutions.

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.



BEVERAGES

BEBIDAS

Glass of Sangria (red or white) 9.00

Large 32oz. Pitcher of Sangria (red or white) 30.00

Domestic Beer (by the bottle) 5.00
Budweiser, Coors Light.

Imported Beer (by the bottle) 6.50
Quilmes (Argentina), Corona, Heineken, Beck's, Stella Artois, Amstel Light.

Large Bottle of Water 6.50
San Pellegrino sparkling water or Panna non-sparkling water.

Soft Drinks 2.50
Pepsi, Diet Pepsi, Sprite, Ginger Ale, Club Soda.

Iced Tea 2.50

Juice 3.00
Orange, Cranberry, Pineapple or Tomato.

Milk 2.00

Coffee (regular or decaf) 2.50

Tea (regular or decaf) 2.50

Herbal Teas 2.75
Mate, chamomille, peppermint, lemon ginger, manzanilla, boldo, organic green tea and other varieties.

Espresso (regular or decaf) 3.00

Macchiato (regular or decaf) 3.00

Double Espresso (regular or decaf) 4.50

Cappuccino (regular or decaf) 4.75

Ask your waiter for your favorite drink from our bar or try one of our signature cocktails.

