



SUGERENCIAS

Tostada de broccoli con huevo poché <i>broccoli & speck tostada, poached egg</i>	17
Pizza Bianca <i>roasted mushrooms, leeks & porchetta ham</i>	23
Tartar de ternera clásico <i>steak tartare, quail egg, cornichon & herbs</i>	21
Conchiglie pasta con chorizo & rapini <i>conchiglie pasta, house made sausage, grilled rapini & grana</i>	25

ENTRADAS

Chipirones <i>baby squid a la plancha</i>	19
Cake de siri <i>crab cakes, pickled hearts of palm, celery & shallots</i>	23
Tiradito de atún <i>seared tuna, jalapeño, tomatillo & lime</i>	21
Calamares fritos, mayonesa de pimientos <i>crispy calamari, roasted pepper mayonnaise</i>	15
Pulpo a la plancha, papas confitadas, pimentón <i>octopus a la plancha, potatoes confit, paprika</i>	23
Almejas al vapor <i>Manila clams & house made chorizo, garlic, tomato & thyme</i>	21
Salmon curado, huevo poché, rúcula, crema ácida <i>house cured salmon, poached egg, arugula, sour cream</i>	18
Provolone <i>grilled provolone cheese</i>	16
Mollejas <i>grilled sweetbreads, criolla sauce</i>	22
Tarta de cebolla al vino tinto, queso de cabra, rúcula <i>goat cheese quiche, red wine braised onion, arugula</i>	15
Quinoa, verduras asadas de estacion y queso azul <i>black quinoa, wood oven roasted fall vegetables & Danish blue</i>	17
Burrata, jamon crudo y peras <i>burrata cheese, prosciutto, bosc pears, almonds & mint</i>	19
Caesar <i>baby romaine & escarole, white anchovy, caesar dressing</i>	15

A LA PARRILLA

King salmon <i>grilled eggplant, roasted tomatoes, mint</i>	29
Pesca del dia <i>local snapper</i>	31
Galleto de campo <i>organic young chicken</i>	23
Bife angosto <i>16oz Uruguayan grass fed strip steak</i>	48
Entrecôte <i>16oz Uruguayan grass fed rib eye steak</i>	42
Asado de tira <i>16oz U.S.A. grass fed beef short ribs</i>	33
Entraña <i>12oz U.S.A grain fed skirt steak</i>	34
Rack de cordero <i>14oz New Zealand rack of lamb</i>	43

PRINCIPALES

Milanesa <i>steak Milanese</i>	21
Pesca a la plancha <i>local catch, pumpkin, olive tapenade</i>	31
Langostinos al horno, papas al curry <i>wood oven langoustines, curry potatoes</i>	31
Spaghetti con langosta <i>house made chittara pasta with Maine lobster & spicy tomato</i>	31
Ravioli de ricotta y acelga <i>ricotta cheese and chard ravioli, tomato & parmesan</i>	21
Fideuà de Mariscos <i>catalonian style seafood and noodles with squid ink broth</i>	36
Pizza fugazzeta, queso provolone <i>onions, provolone cheese, oregano</i>	17
Pizza soppressata picante, peperonatta <i>fresh mozzarella, spicy salami, peperonata</i>	18

ACOMPÑAMIENTOS

9

Hongo al horno de leña	<i>roasted oyster mushroom</i>
Verduras asadas	<i>wood oven vegetables</i>
Ensalada verde	<i>house greens</i>
Papas escrachadas	<i>smashed potatoes</i>
Pure de papas	<i>potato purée</i>

EN LA COCINA NO INVENTAMOS NADA, CUIDAMOS LO MEJOR QUE NOS DA EL MAR, LA TIERRA Y EL FUEGO...

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.

Los impuestos aplicables y una propina de 18% es automaticamente agregada a todas las cuentas. Una propina de 20% es automaticamente agregada a todas las cuentas de grupos de 6 o mas.

Taks aplikab yo pral ajoute nan bodwo ou. Youn tep de 18% ajoute otokatikman sou tout resi yo. Yo ajoute youn tep de 20% otomatikman sou tout resi pou gwoup de 6 ou plis.

We support local farming, organic & free-range products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.



TRAGOS

CLASICOS DE LA HUELLA

Caipiroska <i>Tito's, Fresh Lime, Sugar</i>	15
Caipi Mediterranea <i>Russian Standard, Fresh Lime, Sugar, Strawberries, Grapes, Basil</i>	15
Caipi Maracuya <i>Ketel One, Passion fruit, Sugar</i>	15
Caipirinha <i>Ypioca Crystal Cachaca, Fresh Lime, Sugar</i>	15
Quinto Old Fashion <i>Makers Mark Infused With Orange Peel, All Spice & Clove Syrup</i>	16
Pisco Sour <i>Barsol Pisco, Fresh Lime, Cane Sugar, Egg White</i>	15
Mojito <i>Brugal Extra Dry, Fresh Lime, Cane Sugar, Mint Leaves</i>	15
New Age Negroni <i>Plymouth, Aperol, Antica Corpano</i>	16

ESPECIALES

Chili Parador <i>Don Julio Reposado, Tannat Wine, Thai Chili, Fresh Lime Juice, Agave</i>	16
Ruta 10 <i>Absolut Elyx, Campari, Sweet Vermouth, Grapefruit Juice, Rosemary</i>	16
La Caracola <i>Barrel aged Zacapa 23 Rum, Pedro Ximenez Sherry Peychaud Bitters, Burnt Star Anis, Blood Orange</i>	16
Melocotón <i>Corralejo Silver, Peach Puree, Triple Sec, Lime Juice, Agave</i>	15
Lychee Blossom <i>Grey Goose, Hakutsuru Excellent Junmai Sake, Lychee Juice</i>	15
La Revancha del Anana <i>Avion Silver, Strawberries, Pineapple Juice, Ancho Reyes, Hibiscus Syrup</i>	16
El Troesma <i>Hennessy VSOP, Lemon Juice, Agave, Blood Orange Juice</i>	25

PITCHER 50

Clerico

White Wine, Cassis, Green & Red Apple, Orange

Sangria

Red Wine, Triple Sec, Vodka, Green & Red Apple, Strawberries

VINOS POR COPA

CHAMPAGNE

Moët & Chandon, Brut Imperial, Champagne, France	25
Taittinger, La Francaise, Champagne, France	26
Perrier-Jouët, Blason Rosé, Champagne, France	30
Dom Perignon Brut, Champagne, France	55

ROSE'

Bertaud Belieu, Cotes de Provence, France	12
Le Caprice de Clementin, Cotes de Provence, France	16
Le Secret, Chateau de Leube, Cotes de Provence, France	24

BLANCO

Albariño, Garzón, Maldonado, Uruguay	10
La Petite Perriere, Sauvignon Blanc, Sancerre, France	10
Pinot Grigio, Pighin, Friuli, Italy	11
Torrontes, Solocontigo, Mendoza, Argentina	12
Pinot Grigio, Graffigna, Mendoza, Argentina	12
Reisling, Trimbach, Alsace, France	14
Chardonnay, Newton Skyside, Napa Valley, USA	15
Chardonnay, Antica, Napa Valley, USA	16

TINTO

Tannat, Garzón, Maldonado, Uruguay	10
Pinot Noir, Domaine Martinolles, Pay d'Oc, France	12
Malbec, Trivento, Golden Reserva, Mendoza, Argentina	13
Malbec, Graffigna, Mendoza, Argentina	13
Cabernet Sauvignon, Kenwood, Six Ridge, Sonoma, USA	14
Casa Magrez, Tannat-Merlot-Cab Franc, Juanico, Uruguay	14
Pinot Noir, Chacra "Barda" Patagonia, Argentina	15
Tempranillo, Numanthia, Termes, Toro, Spain	16

BEBIDAS SIN ALCOHOL

Badoit	10	Diet Coke	5	Ginger Ale, Fever Tree	5
Evian	10	Coke	5	Club Soda, Fever	5
Iced tea	4	Sprite	5	Tree Tonic, Fever Tree	5
Lemonade	4				