



CHEF'S TABLE SELECTION 21

- Ensaladas de estación
seasonal salads
- Tartas caseras
home made tarts
- Vegetales al horno de barro
wood oven grilled vegetables
- Variedad de proteínas
grass fed meats, cold cuts, poultry, local fish
- De la Panaderia Artesanal:*
Home made assorted breads

ENTRADAS

- Provolone 16
grilled provolone cheese
- Mollejas 22
grilled sweetbreads, criolla sauce
- Pulpo a la plancha, papas confitadas, pimentón 21
octopus a la plancha, potatoes confit, paprika
- Calamares fritos, mayonesa de pimientos 15
crispy calamari, pimientos mayonnaise
- Caesar 15
baby romaine and escarole, white anchovy, caesar dressing
- Zucchini a la parrilla con arugula & pecorino 15
grilled squash, arugula, pine nuts, pecorino & pangratta
- Tarta de cebolla al vino tinto, queso de cabra, rúcula 15
goat cheese quiche, red wine braised onion, arugula
- Burrata, calabaza al horno, chile, pepitas 16
wood oven pumpkin, burrata cheese, chile, pepitas
- Pizza fugazzeta, queso provolone 17
onions, provolone cheese, oregano
- Pizza soppressata picante 18
pepperonatta fresh mozzarella, spicy salami, pepperonatta

A LA PARRILLA

- Pez espada 29
local swordfish
- Pesca del dia 31
local catch of the day
- Galletto de campo 23
organic young chicken
- Entraña 34
12oz U.S.A. grass fed beef skirt steak
- Rack de cordero 38
14oz Colorado rack of lamb

PRINCIPALES

- Pesca a la plancha 29
local catch of the day, gribiche sauce
- Langostinos al horno, papas al curry 31
wood oven langoustines, curry potatoes
- Milanesa 21
steak milanese
- Arroz con pollo 32
spanish style rice, chicken, peas & favas
- Ravioli de ricotta y acelga 21
ricotta cheese and chard ravioli, tomato and parmesan
- Hamburguesa, queso, cebollas asadas 16
house burger, gruyere, grilled onions
- Sandwich de pescado 17
fish sandwich

ACOMPANAMIENTOS 9

- Verduras asadas - *wood oven fall vegetables*
- Ensalada de verdes - *house greens*
- Papas escrachadas - *smashed potatoes*
- Pure de papas - *potatoes puree*

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

We support local farming, organic & free-range products. Consumption of raw or undercooked seafood, poultry, meat or eggs increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.



TRAGOS

CLASICOS DE LA HUELLA 14

Caipiroska

Russian Standard, Fresh Lime, Sugar

Caipi Mediterranea

Russian Standard, Fresh Lime, Sugar, Strawberries, Grapes, Basil

Caipi Maracuya

Russian Standard, Passion fruit, Sugar

Caipirinha

Ypioca Crystal Cachaca, Fresh Lime, Sugar

Daiquiri

Brugal Extra Dry, Fresh Lime, Sugar

Pisco Sour

Barsol Pisco, Fresh Lime, Sugar, Egg White

Mojito

Brugal Extra Dry, Fresh Lime, Sugar, Mint Leaves

New Age Negroni

Botanist Gin, Aperol, Noilly Prat Rouge

ESPECIALES 15

Chili Parador

Don Julio Reposado, Tannat Wine, Thai Chili, Fresh Lime Juice

Ruta 10

Absolut Elyx, Campari, Sweet Vermout, Grapefruit Juice, Rosemary

Lychee Blossom

Hakutsuru Excellent Junmai Sake, Absolut Vodka, Lychee Juice

La Juanita

Plymouth Gin, Gancia Prosecco, Pineapple Juice, Basil

La Caracola

Barrel aged Zacapa 23 Rum, Pedro Ximenez sherry, Peychaud Bitters, Burnt Star Anis, Blood Orange

PITCHER 50

Clerico

White wine, cassis, green and red apple, orange

Sangria

Red wine, triple sec, vodka, green and red apple, strawberries

VINOS POR COPA

CHAMPAGNE

Moët & Chandon, Brut Imperial, Champagne, France, NV	20
Perrier-Jouët, Blason Rosé, Champagne, France, NV	30
Dom Perignon Brut, Champagne, France, 04	55

BLANCO

Pighin, Pinot Grigio, Friuli, Italy, 14	11
Solocontigo, Torrontes, Mendoza, Argentina, 14	12
Garzón, Albarino, Maldonado, Uruguay, 14	10
Graffigna, Pinot Grigio, San Juan, Argentina, 15	12
Les Hauts de Bel Air, Sauvignon Blanc, Bordeaux, France, 14	10
Bramito del Cervo, Chardonnay, Umbria, Italy, 14	12
Antica, Chardonnay, Napa Valley USA, 14	16
Terrazas Chardonnay, Reserva, Argentina, 15	14

CERVEZA 8

Modelo	Estrella
Peroni	Guinness
Bud light	Coors non Alcoholic

ROSÉ

Villa Pereire, Cinsault Blend, Cotes de Provence, France, 14 Le	12
Caprice de Clementine, Cotes de Provence France, 15	16

TINTO

Chacra "Barda" Pinot Noir, Patagonia, Argentina, 14	15
Solocontigo, Malbec, Mendoza, Argentina, 12	12
Graffigna, Malbec, San Juan, Argentina, 13	13
Garzón, Tannat, Maldonado, Uruguay, 13	10
Château Gromel Bel Air, Cabernet, Bordeaux, France, 13	11
La Braccasca, Sabazio, Sangiovese, Italy, 14	10
Sebastiani, Cabernet Sauvignon, Sonoma County, USA, 13	13
Smoke Tree, Pinot Noir, Sonoma, 14	14

CERVEZA TIRADA 8

El Jefe - J Wakefield
Floridian Hefeweizen - Funky Buddha -
Hop Gun IPA - Funky Buddha - Indian pale ale
Monk in the trunk - Inlet brewing - organic amber ale-

BEBIDAS SIN ALCOHOL

Badoit	10	Diet Coke	5	Ginger Ale	5
Evian	10	Coke	5	Fever tree, club soda	5
Iced tea	4	Sprite	5	Fever tree, tonic	5
Lemonade	4				