



## CHEF'S TABLE SELECTION

21

Ensaladas de estación  
*seasonal salads*

Tartas caseras  
*home made quiches*

Verduras al horno de leña  
*wood oven grilled vegetables*

Variedad de proteínas  
*grass fed meats, cold cuts, poultry, local fish*

De la panaderia artesanal  
*house 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*

Almejas al vapor 21  
*Manila clams & house made chorizo, garlic, tomato & thyme*

Calamares fritos, mayonesa de pimientos 15  
*crispy calamari, roasted pepper mayonnaise*

Caesar 15  
*baby romaine and escarole, white anchovy, caesar dressing*

Quinoa, verduras asadas de estación y queso azul 17  
*black quinoa, wood oven roasted fall vegetables & Danish blue*

Tarta de cebolla al vino tinto, queso de cabra, rúcula 15  
*goat cheese quiche, red wine braised onion, arugula*

Burrata, jamon crudo y peras 19  
*burrata cheese, prosciutto, bosc pears, almonds & mint*

## A LA PARRILLA

King salmon 29  
*grilled eggplant, roasted tomatoes, mint*

Pesca del dia 31  
*local catch of the day*

Galleto de campo 23  
*organic young chicken*

Entraña 34  
*12oz U.S.A. grain fed skirt steak*

Rack de cordero 43  
*14oz New Zealand rack of lamb*

## PRINCIPALES

Milanesa 21  
*steak milanese*

Pesca a la plancha 31  
*local catch, pumpkin, olive tapenade*

Langostinos al horno, papas al curry 34  
*wood oven langoustines, curry potatoes*

Fideuà de Mariscos 36  
*catalonian style seafood & noodles with squid ink broth*

Ravioli de ricotta y acelga 21  
*ricotta cheese & chard ravioli, tomato & parmesan*

Hamburguesa, queso, cebollas asadas 19  
*house burger, gruyere, grilled onions*

Sandwich de pescado 17  
*fish sandwich, pepper salsa*

Turkey club 18  
*avocado, arugula, tomato, onion, swiss cheese, dijonnaise choice of salad or fries*

Pizza fugazzeta, queso provolone 17  
*onions, provolone cheese, oregano*

Pizza soppressata picante 18  
*peperonatta fresh mozzarella, spicy salami, peperonatta*

## ACOMPÑAMIENTOS 9

Hongo al horno de leña *roasted oyster mushroom*

Verduras asadas *wood oven vegetables*

Ensalada verde *house greens*

Papas escrachadas *smashed potatoes*

Pure de papas *potato purée*

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 yon 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



## TRAGOS

### CLASICOS DE LA HUELLA

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

### ESPECIALES

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

### 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

#### BLANCO

Albariño, Garzón, Maldonado, Uruguay	10
La Petite Perriere, Sauvignon Blanc, Sancerre, France	10
Pinot Grigio, Pighin, Friuli, Italy	11
Torrentes, 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

#### ROSÉ

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

#### 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				