



# Fuego

ARGENTINEAN STEAKHOUSE

***If you have any food allergies, please alert your server***

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***Please note a 20% gratuity will be automatically added to groups of 6 or more***

# **COCTELES (COCKTAILS)**

## ***BUENOS HIGHBALL - 14***

A refreshing cocktail to start the experience. Averna Amaro, Cinzano 1757 Rosso, Fever Tree club soda and garnished with an orange peel

## ***FUEGO SPRITZ - 15***

Chandon Garden Spritz, Ramazotti Rosato Aperitivo, Aperol Aperitivo garnished with a dehydrated orange wheel

## ***PATAGONIA SOUR - 14***

High West Double Rye Whiskey, fresh lemon, simple syrup and a floater of Antigal Malbec garnished with fresh grated nutmeg

## ***EL GAUCHO - 14***

Copper & Kings Apple Brandy, fresh lemon, hibiscus grenadine and garnished with a twist of lemon

## ***TIERRA DEL FUEGO - 15***

Absolut Vodka, Aperol Aperitivo, St Germain Elderflower, grapefruit, lemon, aquafaba served straight up and garnished with chili oil & edible flowers

## ***TINCHO COCKTAIL - 14***

Cruzan Pineapple Rum, Gazela Vinho Verde, mint & fresh lime juice garnished with fresh mint and dehydrated pineapple wheel

## ***SMOKE THE POMELO - 14***

Illegal Joven Mezcal, fresh lime juice, simple syrup, Fever Tree grapefruit soda and a pinch of sea salt

## ***BIEN - 15***

Bacardi Ocho, Pierre Ferrand Dry Curacao, Hamakua Coast Premium Macadamia Orgeat, fresh lime and pineapple with Berto Fernet float

# COCTELES (COCKTAILS)

## **ARGENTINA COCKTAIL - 15**

Blue Coat Gin, Noilly Prat extra dry vermouth, Pierre Ferrand Dry Curacao, Benedictine, Fee whiskey barrel aged bitters served with an orange twist

## **EVITA MARGARITA - 16**

Dahlia Reposado Cristalino, Ancho Reyes Verde Poblano Liqueur, fresh lime, agave, chimichurri and smoked Moldan salt

## **LAST TANGO - 14**

Malibu Coconut Rum, passionfruit, guava puree, fresh orange, Calahua Coconut Crème layered over ice, garnished with an orange wheel and toasted coconut rim

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### ***FERNET con COLA - 12***

Berto Fernet, Coca Cola & a garnish of lime

***Traditional cocktail of Argentina!***

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## **CERVEZA (BEER)**

### ***DRAFT - 5***

Michelob Ultra

### ***DRAFT - 7***

Stella Artois  
Kona Gold Cliff IPA  
Kona Big Wave Ale

### ***NA BEER - 5***

Please ask server for  
current selection

### ***LOCAL BREW CANS - 6***

Maui Brew Co. Bikini Blonde  
Maui Brew Co. Big Swell  
Maui Brew Co. Pineapple Mana

### ***LOCAL BREW CANS - 7***

Maui Brew Co. Coconut Porter  
Local Seasonal (ask your server)

### ***SEASONAL SELTZER - 5***

Please ask server for current selection

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### ***BOTTLES -5***

Budweiser, Bud Light, Coors Light

### ***BOTTLES - 6***

Corona, Corona Light, Heineken, Heineken Light' Negro Modelo, Blue Moon

# VINO (WINE)

## CASA VINO (HOUSE WINE)

**CAVA, CAMPO VIEJO BRUT RESERVE, CAVA** \$12.00 / \$42.00

Campo Viejo (V-ā-ho) comes from the region of Cava, Spain and made from Xarello, Macabeo & Parellada in the traditional method “methode traditionnelle” like Champagne

Taste Profile: Fresh, crisp, refreshing with notes of apple and baked bread

**CAVA, CAMPO VIEJO ROSE, CAVA** \$12.00 / \$42.00

The varietal in this sparkling rosé is Trepat.

Taste Profile: A nose of red berries and flowers with taste of fresh strawberry & mulberry. Great as an aperitif and goes well with spicy food

**SAUVIGNON BLANC, ANTIGAL UNO, MENDOZA, ARGENTINA** \$12.00 / \$42.00

100% Sauvignon Blanc from the Uco Valley of Mendoza, Argentina and boasts one of the highest elevations in the world for growing vinifera grapes

Taste Profile: A fresh tasting wine that offers fresh nose with herbal note such as rue, cut grass, mint and tropical like as passion fruit, grapefruit, and pineapple.

**MALBEC, ANTIGAL UNO, MENDOZA, ARGENTINA** \$12.00 / \$42.00

100% Malbec from the Uco Valley of Mendoza, Argentina and boasts one of the highest elevations in the world for growing vinifera grapes

Taste Profile: Delicious plum, strawberry, and blackberry flavors with enticing hints of violets, vanilla and milk chocolate

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## VINOS POR COPA (WINES BY THE GLASS)

ROSE, “THE BEACH” BY WHISPERING ANGEL, PROVENCE \$12.00 / \$42.00

PINOT GRIGIO, BENVOLIO, FRIULI GRAVE \$12.00 / \$42.00

VINHO VERDE, GAZELA, VINHO VERDE \$12.00 / \$42.00

SAUVIGNON BLANC, MATANZAS CREEK, SONOMA COUNTY \$15.00 / \$52.00

CHARDONNAY, MER SOLEIL, SANTA LUCIA HIGHLANDS \$15.00 / \$52.00

CHARDONNAY, DUCKHORN, NAPA VALLEY \$20.00 / \$70.00

PINOT NOIR, MEIOMI, CALIFORNIA \$15.00 / \$52.00

BLEND, “SANTA CRISTINA” BY ANTINORI, TOSCANA \$13.00 / \$45.00

ZINFANDEL, CLINE ANCIENT VINES, CONTRA COSTA COUNTY \$13.00 / \$45.00

MERLOT, RODNEY STRONG, SONOMA COUNTY \$13.00 / \$45.00

CABERNET SAUVIGNON, TOOTH & NAIL, PASO ROBLES \$15.00 / \$52.00

CABERNET SAUVIGNON, MT VEEDER, NAPA VALLEY \$30.00 / \$105.00

# VINO (WINE) BY THE BOTTLE

## **BUBBLES**

BENVOLIO PROSECCO, PROSECCO	\$42.00
SOMMARIVA PROSECCO SUPERIORE BRUT, CONEGLIANO VALDOBBIADENE	\$60.00
ALBRECHT BRUT ROSE, CREMANT D'ALSACE	\$53.00
ROEDERER ESTATE BRUT ROSE, ANDERSON VALLEY	\$81.00
RUINART BRUT ROSE, CHAMPAGNE	\$250.00
MOET IMPERIAL ICE RESERVE, CHAMPAGNE	\$135.00
LOUIS ROEDERER BRUT "COLLECTION 242", CHAMPAGNE	\$153.00
MOET IMPERIAL BRUT, CHAMPAGNE	\$165.00
VEUVE CLICQUOT "YELLOW LABEL" BRUT, CHAMPAGNE	\$180.00
RUINART BLANC DE BLANCS, CHAMPAGNE	\$250.00
2012 DOM PERIGNON, CHAMPAGNE	\$500.00
2014 LOUIS ROEDERER "CRISTAL", CHAMPAGNE	\$525.00

## **ROSÉ**

2021 ELOUAN, OREGON	\$56.00
2021 DOMAINES OTT "BY OTT", PROVENCE	\$75.00
2021 CHATEAU D'ESCLANS "WHISPERING ANGEL", PROVENCE	\$76.00
2021 FLOWERS, SONOMA COAST	\$112.00

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## **WHITES**

### **INTERESTING WHITES – NEW WORLD**

2021 DRY CREEK, CHENIN BLANC, CLARKSBURG	\$54.00
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### **INTERESTING WHITES – OLD WORLD**

2020 CHATEAU GRAVILLE LACOSTE, SEMILLON BASED BORDEAUX, GRAVES	\$61.00
2019 RAUL PEREZ "ULTREIA", GODELLO, Bierzo	\$78.00
2021 CHAMPALOU VOUVRAY SEC, CHENIN BLANC, VOUVRAY	\$79.00
2020 BRUNDLMAYER KAMPTAL TERRASEN, RIESLING, LANGENLOIS	\$80.00
2020 BRUNDLMAYER KAMPTAL TERRASEN, GRUNER VELTLINER, LANGENLOIS	\$80.00
2021 AJ ADAM HOFBERG KABINETT, RIESLING, DHRONER	\$81.00
2020 ATALIER "A CRUZ DAS ANIMAS", ALBARIÑO, RIAS BAIXAS	\$88.00
2019 VIEUX TELEGRAPHE, BLANC RHONE BLEND, CHATEAUNEUF DU PAPE	\$190.00

### **SAUVIGNON BLANC – NEW WORLD**

2022 KIM CRAWFORD, MARLBOROUGH	\$54.00
2021 STAGS LEAP WINE CELLARS "AVETA", NAPA VALLEY	\$89.00
2021 FREEMARK ABBEY, NAPA VALLEY	\$85.00
2020 MERRY EDWARDS, RUSSIAN RIVER	\$129.00

### **SAUVIGNON BLANC – FRANCE**

2021 SALVARD, SAUVIGNON BLANC, CHEVERNY	\$58.00
2020 MINET, POUILLY FUME	\$79.00
2020 LA POUSSIE, SANCERRE	\$120.00

## **CHARDONNAY - CALIFORNIA**

2019 MER SOLEIL, SANTA LUCIA HIGHLANDS	\$52.00
2021 DUCKHORN, NAPA VALLEY	\$70.00
2019 JORDAN, RUSSIAN RIVER	\$100.00
2021 FLOWERS, SONOMA COAST	\$87.00
2020 TREFETHEN, OAK KNOLL DISTRICT	\$105.00

## **CHARDONNAY – FRANCE**

2021 DUPEUBLE, BEAUJOLAIS BLANC, BEAUJOLAIS	\$60.00
2020 PERRUSSET, MACON VILLAGES	\$65.00
2020 DOMAINE ROLAND LAVANTUREUX, CHABLIS	\$91.00
2020 LOUIS LATOUR POUILLY FUISSE, MACONNAIS	\$118.00
2020 FRANCOIS LUMPP, TEPPE DE CHENEVES BLANC, GIVRY	\$128.00

## **ITALIAN WHITES**

2020 LIVIO FELLUGA PINOT GRIGIO, COLLIO	\$75.00
2020 PIO CESARE, CHARDONNAY L'ALTRO, LANGHE	\$83.00

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## **REDS**

### **INTERESTING REDS**

2020 CHIGNARD FLEURIE LES MORIERS, GAMAY, FLEURIE	\$75.00
2021 MARCEL LAPIERRE MORGON, GAMAY, MORGON	\$99.00
2021 PRISONER, RED BLEND, CALIFORNIA	\$100.00
2019 FOILLARD, GAMAY, A COTE BROUILLY	\$102.00

### **PINOT NOIR**

2021 ARGYLE, WILLAMETTE VALLEY	\$63.00
2018 BENTON LANE, WILLAMETTE VALLEY	\$65.00
2019 BOUVIER, BOURGOGNE	\$77.00
2021 FLOWERS, SONOMA COAST	\$153.00
2021 BREWER CLIFTON, SANTA RITA HILLS	\$120.00

### **MERLOT & MERLOT BASED BORDEAUX BLENDS**

2020 DUCKHORN, NAPA VALLEY	\$88.00
2020 EMMOLO, NAPA VALLEY	\$85.00
2018 FERRARI CARANO, SONOMA COUNTY	\$85.00
2019 CHATEAU CADRANS DE LASSEGUE, SAINT EMILION GRAND CRU	\$90.00

### **CABERNET SAUVIGNON & CABERNET BASED BORDEAUX BLENDS**

BONANZA "LOT 5", CALIFORNIA	\$45.00
2020 EDUCATED GUESS, NAPA COUNTY	\$56.00
2019 DECOY "LIMITED", NAPA VALLEY	\$63.00
2019 JUSTIN, PASO ROBLES	\$93.00
2018 DARIOUSH "CARAVAN", NAPA VALLEY	\$130.00
2018 GROTH, NAPA VALLEY	\$140.00

## **CABERNET SAUVIGNON & CABERNET BASED BORDEAUX BLENDS**

2017 JORDAN, ALEXANDER VALLEY	\$150.00
2019 FAUST, NAPA VALLEY	\$155.00
2018 ROBERT MONDAVI, OAKVILLE ESTATE, OAKVILLE	\$165.00
2019 DOMINUS "NAPANOOK", NAPA VALLEY	\$180.00
2017 HOURGLASS "BLUELINE" ESTATE, NAPA VALLEY	\$200.00
2020 CAYMUS, NAPA VALLEY	\$231.00
2018 SILVER OAK, ALEXANDER VALLEY	\$235.00
2017 SILVER OAK, NAPA VALLEY	\$320.00
2019 QUINTESSA, NAPA VALLEY	\$360.00

## **SPAIN**

2019 EMILIO MORO FINCA RESALSO, TEMPRANILLO, RIBERA DEL DUERO	\$45.00
2016 MARQUES DE MURRIETA RESERVA, TEMPRANILLO, RIOJA	\$73.00
2008 PIEROLA RESERVA, TEMPRANILLO, RIOJA	\$120.00
2019 VIZCAINA EL RAPOLAO, MENCIA, BIERZO	\$102.00
2016 PERINET MERIT, GRANACHA RED BLEND, PRIORAT DOQa	\$150.00

## **ITALY**

2019 CECCHI DOCG, CHIANTI	\$45.00
2017 QUERCIABELLA, CHIANTI CLASSICO	\$87.00
2018 FRESCOBALDI NIPOZZANO RESERVA, CHIANTI RUFINA	\$88.00
2017 RUFFINO RESERVA DUCALE ORO, CHIANTI CLASSICO	\$120.00
2020 ANTINORI PIAN DELLE VIGNE, ROSSO DI MONTALCINO	\$96.00
FRESCOBALDI REMOLE, TOSCANA	\$45.00
2019 ANTINORI VILLA TOSCANA ROSSO, TOSCANA	\$55.00
2017 QUERCIABELLA MONGRANA, MAREMMA TOSCANA	\$58.00
2017 RUFFINO MODUS, TOSCANA	\$73.00
2016 IL POGGIONE RESERVA, BRUNELLO DI MONTALCINO	\$250.00
2019 ANTINORI GUADO AL TASSO, BOLGHERI SUPERIORE	\$250.00
2019 PIO CESARE, BARBERA D'ALBA	\$83.00
2018 VILLADORIA, BARBARESCO	\$108.00
2018 CANTINE POVERO PRIORE, BAROLO	\$110.00
2017 PIO CESARE, BAROLO	\$215.25

## **ARGENTINA**

2016 ADUENTUS CABERNET FRANC, MENDOZA	\$75.00
2020 TERRAZAS "ALTOS DEL PLATA" MALBEC, MENDOZA	\$45.00
2019 CARRASCAL MALBEC, LUJAN DE CUYO	\$46.00
2020 LANCATAY MALBEC, AGRELO	\$48.00
2020 NOEMIA "A LISA" MALBEC, RIO NEGRO	\$55.00
RED SCHOONER "VOYAGE 10", ARGENTINA	\$70.00
2016 ADUENTUS MALBEC, MENDOZA	\$75.00

**DESAYUNO (BREAKFAST)**  
**Served from 8am – 11am**

**FUEGO SPECIAL- 16**

Hash browns stuffed with ham, bacon, cheese, topped with two eggs and side of bread

**CREAT YOUR PERFECT OMELET- 12**

3 eggs and cheese, served with rice or home fries and choice of white or wheat bread

**Proteins – (\$4 each)** Portuguese sausage, bacon or ham

**Veggies – (\$.50 each)** mushrooms, spinach, tomatoes, jalapeños, onions, Bell peppers or green onions

**CLASSIC - 12**

Two eggs any style, with rice or home fries and choice of white or wheat bread

**Proteins – (\$4 each)** Spam, applewood bacon, applewood ham or Portuguese sausage

**LOCO MOCO- 15**

Beef patty served over rice and topped with mushrooms, grilled onions, brown gravy with two eggs any style

**BREAKFAST BURITTO- 16**

Scrambled eggs with Portuguese sausage, grilled onion, green pepper, melted Cheddar & Jack cheese with rice or home fries

**SUNRISE BURGER- 16**

Beef patty topped with Swiss cheese, bacon, fried egg and mayonnaise served with home fries

**STEAK & EGGS- 19**

Two eggs any style served with rice or home fries and choice of white or wheat bread

**BLACKENED FISH & EGGS- 21**

Two eggs any style served with rice or home fries and choice of white or wheat bread

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness Before placing your order please inform your server if any person in you party has food allergy



**DESAYUNO (BREAKFAST)**  
**Served from 8am – 11am**

***EGGS BENEDICT- 17***

English muffin, applewood ham, two poached eggs, Hollandaise sauce served with rice or home fries

***FLORENTINE EGGS BENEDICT- 17***

English Muffin, sautéed spinach & mushroom, two poached eggs, Hollandaise sauce and served with rice or home fries Add: smoked salmon - 3

***SMOKED SALMON PLATTER- 19***

Toasted bagel with cream cheese topped with Maui spring mix lettuce, Kula tomato, red onions and capers

***TROPICAL PANCAKES- 15***

Fresh bananas, macadamia nuts and powdered sugar

***HAWAIIAN FRENCH TOAST- 15***

Two slices of Hawaiian bread hand dipped in egg batter, vanilla and cinnamon then griddled and served with fresh seasonal fruit and topped with powdered sugar

***AVOCADO TOAST- 14***

Avocado, cherry tomato, watermelon radish  
**Add:** two eggs – 3 / smoked salmon - 7

***PAPAYA PARFAIT- 12***

Half a papaya filled with yogurt and topped with granola & honey

***FRUIT SALAD- 14***

Fresh local seasonal fruit

***SIDES -***

Ham- 5  
Spam - 5  
Bacon- 7

Fruit – 7  
Avocado – 4  
Portuguese Sausage- 6

Rice – 3  
Potatoes – 5  
Egg - 2

**PARA LA MESA**  
(APPETIZERS FOR THE TABLE)

**PICADA – 28**

Charcuterie Board curated selection of sustainably sourced charcuterie, domestic & imported cheeses, locally grown produce, bread and savory accompaniments

**HUESO ASADO - 18**

Roasted Bone Marrow, chimichurri, crostini

**PROVOLETA PARRILLERA - 16**

Argentine grilled provolone cheese, oregano, extra virgin olive oil, crostini

**RABAS - 14**

Crispy calamari, served with homemade marinade

**BRUSELAS Y PANCETTA - 16**

Sauteed brussels sprouts, pancetta and garlic lemon butter

**BOMBA DE PAPAS – 14**

Stuffed potato cake with ham and cheese served with homemade marinade

**BERENJENAS AL ESCABECHE - 15**

Eggplant vinaigrette crostini

**EMPANADAS - 18**

3 Homemade empanadas served with chimichurri sauce

**Choice of -**

De Jamon & Queso/Ham & Cheese

De Humita/Corn

De Pollo/Chicken

De Carne/Beef

De Espinaca/Baby Spinach

**APERITIVOS**  
**DE LA PARRILLA**  
(APPETIZERS FROM THE GRILL)  
Monday to Friday 4pm – 10pm  
Saturday & Sunday 11am – 10pm

**CHOCLO - 8**

Corn grilled

**LANGOSTINO – 17**

Giant shrimp grilled on the asador, cherry tomatoes, shaved fennel and cabbage, garlic mayo

**CHORIZO ARGENTINO - 13**

Grilled Argentinean sausage, chimichurri sauce, criolla sauce, bread

**MORCILLA - 13**

House Argentine style blood sausage, chimichurri, criolla sauce, bread

**MOLLEJAS DE RES CLÁSICAS A LA PARRILLA – 16**

Grilled beef sweetbreads, criolla sauce, chimichurri, bread

**PULPO – 26**

Octopus grilled & drizzled with avocado-lime oil, salt and pepper

**SOPAS DE LA CASA**  
(HOME MADE SOUP)

**CREMA DE CALABAZA – 8**  
Pumpkin Soup and Bread

**LA SOPA DEL DIA – 8**  
Soup of the Day

# EMPAREDADO (SANDWICHES)

Served with fries (salad substitute +\$3)

Served from 11am – 4pm

## **CHORIPAN - 18**

Grilled Argentinean sausage, chimichurri sauce, criolla sauce

## **SUPREMA - 17**

Chicken Milanese, salsa golf, lettuce, tomato, onion

## **MILANESA DE CARNE - 17**

Beef Milanese, salsa golf, lettuce, tomato, onion

## **POLLO ASADO - 16**

Chicken, lettuce, tomato, avocado and salsa golf

## **PESCADO - 18**

Fish, lettuce, tomato and salsa golf

## **STEAK SANDWICH - 19**

Chopped steak, chimichurri sauce, onion, lettuce and tomato

## **DE VEGETAL - 16**

Grilled eggplant, onion & pepper, provolone cheese, corn aioli

## **HAMBURGESA DE FUEGO – 18**

Homemade burger, salsa golf, grilled onion & pepper, fried egg and provolone cheese

## **HAMBURGUESA**

### **DE ROQUEFORT – 16**

Homemade burger, salsa criolla, melted blue cheese crumbles, salsa golf

## **CLUB FUEGO - 16**

Turkey, Bacon, Lettuce, Tomato, Onion, Avocado & Chimichurri Aioli

## **DEL HUERTO**

(FROM THE GARDEN)

All dressings are made in house

## **MIXTA - 12**

Lettuce, carrot, tomato and onion with vinaigrette dressing

## **CAESAR - 12**

Romaine Lettuce, crostini, parmesan cheese with creamy Caesar dressing

## **FUEGO - 16**

Mixed lettuces, carrot, tomatoes, hard-boiled egg, hearts of palm, avocado, vinaigrette dressing

## **QUINOA SALAD - 18**

Mixed greens, house dressing, grilled vegetables, quinoa and finished with goat cheese and balsamic reduction

## **EXTRAS**

Pollo/Chicken – 7

Pescado/Fish – 12

Bife/Steak – 13

Langostino /Shrimp – 13

Pulpo/Octopus - 15

## **PULPO – 26**

Monday to Friday 4pm – 10pm

Saturday & Sunday 11am – 10pm

Grilled octopus, lettuce, watermelon radish, cherry tomatoes, cucumber, red onions & avocado lime dressing

# **ESPECIALIDADES DE LA COCINA**

## **(KITCHEN SPECIALITIES)**

### ***LOMO REDUCCIÓN DE MALBEC Y CHAMPIÑONES 9 OZ - 44***

Hand-cut tenderloin, sautéed or with Malbec reduction served with mash potato and asparagus

### ***PESCADO AL HIERRO - 32***

Salmon cooking in cast iron with seasoning and herbs served with mash potato and veggies

### ***DORADO - 28***

Mahi Mahi breaded topped lemon caper cream sauce with veggie and steam rice

### ***PECHUGA DE POLLO DE GRANJA AL VERDEO - 26***

Free-range chicken breast, cream sauce with green onion, mushroom served with mashed potatoes

### ***POLLO A LA CACEROLA - 24***

***My family's recipe*** of tender chicken with potato, carrot, corn, onions, peppers, served with rice

### ***RISOTTO DE MARISCOS - 32***

Seafood risotto with mussels, clam, shrimp, fish and calamari

### ***PASTEL DE PAPA - 22***

Shepherd's pie – is a mash potato purée layered over a ground beef, tomato, garlic, onions, peppers, olive, hardboiled eggs, and Italian seasoning

### ***MILANESA DE CARNE O POLLO - 22***

Beef or chicken fried classic breaded & thin sliced with mash potato or home fries

### ***MILANESA A CABALLO - 24***

Beef or chicken, two fried eggs on top and homemade fries

### ***MILANESA NAPOLITANA - 27***

Beef or chicken, marinara, ham, mozzarella, fresh tomato, roasted red pepper, oregano and served with mash potato or home fries

# **MAKE YOUR OWN FIDEOS (PASTA) STATION**

## **STEP 1**

### **PASTAS DE LA CASA (CHOOSE YOUR PASTA)**

**NOQUIS DE PAPA - 22**  
*House made potato gnocchi*

**RAVIOLES - 22**  
Spinach and ricotta ravioli

**LINGUINE - 17**

**PENNE - 17**

**ANGEL HAIR - 17**

## **STEP 2**

### **SALSA PARA SU PASTA (CHOOSE YOUR SAUCE)**

**SALSA DE TOMATOE**  
Marinara Sauce

**ALFREDO SAUCE**  
Traditional creamy parmesan sauce

**VODKA**  
Splash of vodka, marinara sauce and cream

**ARRABIATTA**  
Spicy marinara sauce

**SALSA DE CHAMPINONES  
CON CREMA**  
Creamy mushroom sauce

**MEDITERRANEAN**  
Fresh garlic, grape tomato, black olive, basil  
and olive oil

**PESTO**  
Fresh basil, garlic, olive oil, pine nuts,  
cheese and cream

## **STEP 3**

### **ADD TO YOUR PASTA**

Pollo/Chicken - 7  
Pescado/Fish - 12  
Bife/Steak - 13  
Langostino /Shrimp - 13  
Pulpo/Octopus - 15

### ***FRUTOS DE MAR - 28***

Linguine with shrimp, clams, mussels,  
calamari & fish

## **PIZZA**

### **House made pizza dough**

**LA ESPECIAL DEL DIA - 20**  
Chef special of the day

**MOZZARELLA - 18**  
Tomato sauce, mozzarella,  
oregano & olive

**NAPOLITANA - 22**  
Tomato sauce, mozzarella, ham,  
fresh tomato slice, roasted pepper,  
olive, oregano

**FUGAZZA - 9**  
Mozzarella, parmesan, onion &  
oregano

**Add for - 3**  
Tomato, Basil, Roasted pepper,  
Hearts of palm, Eggplant, Corn

**Add for - 4**  
Ham, Prosciutto, Salami, Bacon,  
Chicken, Shrimp, Chorizo, Pepperoni

# **CARNES DE LA PARRILLA**

(MEAT FROM THE GRILL)

All Certified Angus Beef

Monday to Friday 4pm – 10pm

Saturday & Sunday 11am – 10pm

## ***BIFE GAUCHO, OJO DE BIFE CON HUESO - MKT***

Tomahawk Steak, hand-cut bone-in rib eye

### ***OJO DE BIFE - 30***

14oz Hand-cut rib eye steak

### ***BIFE DE CHORIZO - 26***

13oz New York steak

### ***ENTRAÑA - 18***

14oz Hand-cut and peeled skirt steak

### ***PICANA -18***

8oz Top Sirloin

### ***TIRAS DE ASADO -22***

Hand-cut flank-style beef short ribs

### ***POLLO ASADO -20***

½ Roast chicken

### ***COSTILLAR DE CORDERO -30***

Grilled rack of lamb

### ***CHULETA DE CERDO -18***

13oz Tomahawk porkchop grilled, chimichurri sauce, criolla sauce

## **EXTRAS**

Chorizo / Argentinean sausage –11

Morcilla / blood sausage -12

Mollejas / sweetbreads -13

Pulpo / Octopus – 22

Langostinos / Shrimps -14

Lboster Tail 4/5oz - 18

## **DON DOMINGO PARRILLADA TRADICIONAL (CLASSIC MIX GRILL)**

**(for two people) - 65**

Argentinean sausage, blood sausage, sweetbreads, ¼ chicken,  
7oz entraña (skirt steak), 2 beef short ribs

## **GUARNICIONES**

(SIDES)

### **VEGETALES DE ESTACIÓN A LA PARRILLA - 12**

Grilled seasonal vegetables.

### **RISOTTO DE HONGOS - 14**

mushrooms risotto

### **ESPÁRRAGOS SALTEADOS - 12**

Sautéed asparagus

### **PAPAS FRITAS - 10**

French fries

### **HONGOS SALTEADOS - 12**

Sautéed mushroom in fresh garlic and butter

### **CEBOLLA GRILLADA - 8**

Grilled onion

### **PAPAS GRATINADAS - 12**

Gratin potatoes

### **PURÉ DE PAPAS - 12**

Mashed potatoes

### **ENSALADA MIXTA - 12**

Mix salad, lettuce, carrot, tomato & onion tossed with our house vinaigrette dressing

### **ARROZ BLANCO - 8**

White steam rice

### **MACARRONES CON QUESO - 12**

Mac and cheese

### **FIDEOS AL PESTO - 12**

Noodle pasta al creamy pesto and parmesan cheese

### **FIDEOS CON MANTECA - 12**

Noodle pasta with butter and parmesan cheese

### **FIDEOS CON SALSA - 12**

Noodle pasta with tomato sauce and parmesan cheese

## **POSTRE**

(DESSERT)

### **PIONONO CON DULCE DE LECHE - 12**

Vanilla bean custard, dulce de leche side whipping cream

### **TRES LECHES CAKE - 12**

Traditional Tres Leches cake – ask your server for daily flavor

### **AFFOGATO - 12**

Vanilla ice cream, served with a shot of espresso

### **FLAN CON DULCE DE LECHE - 11**

Baked custard with dulce de leche and homemade whipping cream

### **PANQUEQUE CON DULCE DE LECHE - 12**

3 rolls of warm crepes, filled with dulce de leche and side of whipped cream

### **CHOCOLATE CAKE – 12**

*Ask your server for daily  
Argentinian special*

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### **Beverages - 5**

Soda, Juice, Tea (hot or iced),  
Fever Tree Ginger Beer

Coffee & Bottled Water Selection  
Please Ask Server For Details

*Please ask the server for  
the children's menu options*