

Appetizers

Uñitas de Cangrejo \$ 17

Crab fingers served w/light lime jalapeño butter sauce & mini arepas

Ceviche \$ 14

Fresh catch of the day & shrimp marinated in lemon juice w/ jalapeños, onions & avocado

La Provoleta \$ 13

Melted provolone cheese topped w/tomato, prosciutto & oregano

Salchicha Parrillera \$ 12

Argentinean thin spiral sausage served w/ grilled polenta & chimichurri sauce

Empanadas Argentinas \$ 4 each

Beef – Chicken – Humita (corn) – Ham & Cheese
– Onion & Cheese – Spinach – Mini beef flight

Soup

Soup of the Day \$ 7

Salad

Mango Salad \$ 11

Mango, avocado, red onion tossed w/mango vinaigrette

Popeye Salad \$ 10

Spinach, fresh mushrooms, parmesan cheese, feta cheese & toasted almonds, tossed w/ raspberry vinaigrette

Ensalada César \$ 10

Chopped romaine hearts tossed w/ our own recipe of caesar dressing, garlic croutons & parmesan cheese

Caprese Auténtica \$ 11

Fresh tomatoes w/ buffalo mozzarella, fresh sweet basil, sun-dried tomatoes, black olives & prosciutto

Ensalada Tango \$ 8

Mix greens, tomatoes, onions tossed w/ Rioplatense dressing

Add Shrimp \$7 – Beef \$7 – Chicken \$5 – Pork \$7

Pizza

Pizza al Asado \$ 15

Topped w/ our specially grilled short ribs

Pizza al Chorizo y Pimientos \$ 14

Grilled Argentinean sausage & red bell peppers

Pescado - Fish

El Nadador \$ 18

Pan seared salmon served over a bed of julienne vegetables & salsa fresca

Mahi a la Parrilla \$ 20

Grilled fresh mahi mahi served over a bed of sautéed spinach, quinoa & puttanesca sauce (capers, black olives, light anchovies & fresh tomato sauce)

Homemade Pasta

Los del Domingo \$ 17

Spinach ravioli served w/ Rose sauce (V)

Ñoquis \$ 16

Ricotta gnocchi pasta served w/ Bolognese sauce



Milanesas & Chivitos

Chivitos (Sandwich Style) or Al Plato

Traditional Uruguayan sandwich “the King of sandwiches” * all chivitos are prepared on a soft bun w/ layers of ham, bacon, provolone cheese, egg, caramelized onions, pickles, mushrooms, peppers, olives, mayo spread & french fries.

*Quote by Anthony Bourdain

Sandwich - Choice of: Beef \$ 15 -Chicken-Pork-Wild Boar \$ 14 -Vegetarian \$ 12

Al Plato - Choice of: Beef \$ 18 -Chicken-Pork-Wild Boar \$ 17 -Vegetarian \$ 13

Milanesa Regular \$17 - Napolitana \$19

Choice of: Beef-Chicken-Pork-Wild Boar-Fish “catch of the day” Or Vegetarian. Served w/ side selection of: Fries, Provenzal potatoes, Rusa Salad, garlic mashed potatoes

Suprema Pastora \$ 21

Chicken Milanesa stuffed w/ provolone cheese, ham & served w/ rose sauce & paillé potatoes

From our Wood Burning Grill

Bife de Chorizo 8oz -10oz \$ 22 - \$ 29

All natural NY Strip served w/ La Rusa salad & chimichurri sauce

Costillas de Cerdo a Caballo completa \$ 19

8oz Prime pork chop topped w/egg, sautéed onions & peas, served w/ garlic mashed potatoes

Picanha – Brazilian Cut 10oz \$ 22

All natural top sirloin steak served w/ arroz con feijão (basmati rice & black beans)

Pollo Rio de la Plata \$ 17

Grilled chicken airline w/ marinade tandoori, served w/ fingerling potatoes & sautéed vegetables

Churrasquito de Lomo 6oz – 8oz \$ 28 - \$38

Center cut tenderloin: **butterfly or mignon style**; served w/ garlic mashed potatoes & chimichurri sauce

Filet Mignon 24 oz (for 3people) \$ 96

Prime Chateaubriand, center cut all natural tenderloin served w/ garlic mashed potatoes & asparagus

Parrilla for 1 \$ 25 (Parillada para 2 \$ 48)

Beef short ribs, Argentinean sausage & morcilla, chicken breast, flank steak served w/ Tango Salad

Akaushi Flank Steak \$ 22

8oz Akaushi asado de vacío served w/ garlic mashed potatoes

Dry Aged NY Strip 12oz \$ 42 *

Ribeye Steak 20oz (Mini Tomahawk) \$ 60 *

Buffalo Ribeye 10oz Steak \$ 42 *

*Served w/ garlic mashed potatoes & grilled asparagus

Ask for our Prime Steak Board !!!