

FIAMBRES

LENGUA A LA VINAGRETA	Pickled Smoked Veal Tongue, Grape Mustard, Pomegranate	9
CARPACCIO DE PULPO	Braised Octopus, Tomato Escabeche, Malbec Chips	10
BRESAOLA DE TERNERA	Air-Dried Wagyu Beef, Carrot Mustard	18
PICADA	Selection of Argentine Cured Meats & Hams	14

TRADICIONALES

SOPA DE BORI BORI	Braised Chicken Soup, Charred Corn, Parmesan Dumplings	10
ENSALADA DE ARUGULA	Baby Arugula, Lemon, Reggiano, Fig Emulsion	12
MORRONES	Roasted Red Peppers, Whipped Eggplant, Anchovies	9
PROVOLETA	Grilled Aged Provolone, Arugula, Oregano, Aji Picante	12
EMPANADA DE ESPINACA	Swiss Chard, Provoleta, Roasted Onion	10
EMPANADA TUCAMANA	Braised Wagyu Beef Belly, Smoked Chile	11

ASADO

CHORIZO GAUCHO	Beef & Pork Sausage	8
CHORIZO CON QUESO	Provoleta-Stuffed Pork Sausage	8
MORCILLA	Blood Sausage, Pine Nuts, Raisins	7
MOLLEJAS	Lamb Sweet Breads	10
ASADO MIXTO	A Selection of Grilled Meats with Charred Scallions	24

CHEF'S TASTING

LA PARRILLA 75/95
A tour through the eyes of our chef of the traditional Parrillada experience. An inspired selection of traditional Argentine small plates and specialty items including our signature wood-grilled meats.

WINE FLIGHT 35/50
Enhance your parrillada experience with expertly crafted wine pairings featuring a unique selection of South American wines.
(priced per person)

PASTA

SORRENTINO	House Made Ham & Cheese Ravioli, Reggiano Cream	16
NOQUI GRATINATI	Silver Oyster Mushrooms, English Peas, Grilled Swiss Chard, Taleggio, Pistachio	15
SAFFRON TAGLIERINI	Cockles, Rock Shrimp, Tomato Confit, Grilled Lemon, Bottarga	21
CANELÓN NEGRO	Jumbo Lump Crab, Charred Squid, San Simon, Tomato Emulsion	22

FUGAZZA

TRADICIONAL	Melted Onion, Mozzarella, Oregano	11
MARGERITA	Tomato Sauce, Fior Di Latte, Basil	12
ALCACHOFAS	Grilled Artichokes, Fontina, Black Olive	14
CHOCLO	Corn Cream, Crab, Roasted Peppers, Asiago	16

DESDE LA PARRILLA

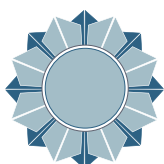
BIFE DE CHORIZO (RIBEYE) 12 oz 42 Estancia Grass Fed Beef, Uruguay	CHULETAS DE CORDERO 42 (DOUBLE CUT LAMB CHOPS) Pioneer Ranch, Colorado
FILETE (TENDERLOIN) 10 oz 45 Estancia Grass Fed Beef, Uruguay	POLLO 24 (WOOD GRILLED HALF CHICKEN) Jidori Free Range, Japan
LOMO (STRIP LOIN) 12 oz 55 Prime Dry Aged NY Strip, Domestic	PAMPLONA DE PUERCO 28 (STUFFED PORK TENDERLOIN) Heritage Breed, Iowa
PICHANA (RUMP) 10 oz 46 Snake River Wagyu, Domestic	LANGOSTA 26/48 Roasted Maine Lobster
ENTRAÑA (SKIRT) 15 oz 45 Certified Black Angus, Domestic	TRUCHA 24 Tasmanian Sea Trout
COSTILLAS DE TIRA 40 (BONE-IN SHORT RIB) 20 oz Certified Black Angus, Domestic	

VERDURAS

ZANAHORIAS 10 Wood Roasted Carrots, Cider Glaze, Fennel, Goat Cheese
SETAS 14 Grilled Wild Mushrooms, Parsley, Truffle
REMOLACHAS RESCOLDO 10 Ember Roasted Beets, Orange Coriander Vinaigrette
ESPÁRRAGOS 9 Charred Asparagus, Bagna Cauda
HUMITA 8 Sweet Corn Tamal, Sardo Cheese

PAPAS

NURY 10 Crispy Roasted Potatoes, Black Truffle Hollandaise
CREMA 10 Garlic-Whipped Potato, Mozzarella Curd
FRITAS 9 French Fries, Merkén Aioli
RÖSTI 14 Whipped Crème Fraîche, Caviar
TARTIFLETTE 13 Sweet Potato, Reblochon Cheese, Bacon



POSTRES

FLAN DE DULCE DE LECHE	Mango Sorbet, Shaved Chocolate	9
DON PEDRO	Honey Canela Ice Cream, Alfajores, Brown Butter Walnuts, Alcyone Tannat	12
PANQUEQUES	Dulce de Leche Crepes, Blackberry Ice Cream, Wood Roasted Pecans	10
POSTRE CHAJA	Almond Sponge, Yogurt Crema, Peach Jam, White Chocolate Streusel	10
CHOCOTORTA	Chocolate Wafer Cake, Caramel Mousse, Hazelnuts, Coffee Ice Cream	11
QUESO	Selection of European & Argentine House-Aged Cheeses	15/22

HOT BEVERAGES

HOUSE COFFEE

Regular or Decaffeinated 3

GARCES FRENCH PRESS

Padre Hijo

Medium body roast, nutty and sweet with a touch of citrus.

Canoa Decaffeinated

Medium body with fall aromas and sweetness of brown sugar.

Small Serves 1 to 2 8 Large Serves 3 to 4 12

GARCES TRADING COMPANY ESPRESSO

Single 4 Double 5

YERBA MATE

Traditional Argentine Tea Service

Taragui Livinia 5 Taragui Orange 5 Krause Unsmoked 7

ASSORTED TRADITIONAL TEAS 4

DESSERT WINES

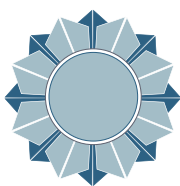
Viñedo de los Vientos, Tannat, Alcyone, Uruguay, 2011	13
Kermit Lynch, Chateau Granille-Lacoste, Graves, France, 2011	10
Domaine de Beaumalric, Muscat, France, 2010	11
Peter Lehmann, Semillon, Barossa Valley, Australia, 2008	12

PORT WINE

Taylor Fladgate 10	14
Taylor Fladgate 20	19
Taylor Fladgate LBV	12
Fonseca Bin 28	8

SHERRY WINE

Amontillado	14
Cream	13
Oloroso	14
Pedro Ximénez	16



SPECIALTY COCKTAILS

FERNET CON COCA	Fernet Branca, Cherries, Vanilla	10
YERBA GIN TONIC	Crisp White Wine, Apple, Pear, Orange	10
COGOTE	Gin, Yerba Mate, Orange	12
CHA-CHA-CHA	Maker's Mark, Ginger Ale, Aromatic Bitters	13
CALIPSO	Rum, Luxardo, Raspberries	11
RURAL PISCO	Pisco, Lime, Egg Whites	12
EL DIABLO	Tequila, Pineapple, Habanero	13
CAIPIRINHA	Cachaça, Tangerine, Lime	13
GAUCHO	Vodka, Domaine de Canton, Lime	12
MACUA	Rum, Guava, Lemon	12

BEBIDAS DE VINO

COCOVINO

Red Wine, Cola, Vanilla Simple Syrup 8

BLANCO

Crisp White Wine, Apple, Pear, Orange 9

ROSADO

Rosé, Spiced Rum, Pear, Vanilla, Cava 10

ROJO

Spiced Red Wine, Apple, Orange, Cinnamon 10

CERVEZAS

DE BOTELLA 6

QUILMES ARGENTINA

PACENA BOLIVIA

XINGU BRAZIL

ALHAMBRA NEGRA SPAIN

CIDRE BELGIUM

DE BARRIL 7

STELLA ARTOIS BELGIUM

ALLAGASH WHITE PORTLAND, ME

ATLAS "DISTRICT COMMON"
WASHINGTON, DC

HEAVY SEAS "LOOSE CANNON" IPA
BALTIMORE, MD

DC BRAU "THE PUBLIC" WASHINGTON, DC

GUINNESS STOUT IRELAND