



SOUPS, ENSALADAS & APPETIZERS

House Soup- \$7

Soup of the Day- ask your server for our daily offering \$5

Soup & Salad- choice of soup and a half order of your selected salad \$12

De La Casa- margarita marinated grilled chicken, field greens, roasted sweet red peppers, heirloom cherry tomatoes, sliced cucumbers, shredded carrots, red onions, tossed with chimichurri vinaigrette \$14

Roasted Beet, Blood Orange and Goat Cheese Salad- diced oven roasted beets, blood orange segments, and goat cheese on top of baby arugula tossed with blood orange balsamic vinaigrette and croutons \$13

Grilled Vegetable and Quinoa Salad- grilled marinated vegetables, roasted sweet red peppers tossed with quinoa, heirloom cherry tomatoes and in a lemon rosemary vinaigrette \$13

Crab Cake - baked blue lump crab cake, frisée salad with chimichurri vinaigrette, salsa criolla, and scallion aioli \$15

BAKED or FRIED EMPANADAS

For Authentic Argentinian Empanadas please allow 15 minutes for fresh baking

Masa & Queso Empanada- a pair of soft cheese, sweet corn and fresh thyme \$7

Beef Empanada- a pair of ground beef, potatoes, roasted red peppers, onion, diced egg and cumín \$7

Chicken Vegetable & Ricotta Empanada- a pair of pulled whole chicken, tomatoes, zucchini, yellow squash and ricotta \$7

Consuming raw or undercooked meats, poultry, seafood and unpasteurized milk may increase your risk of foodborne illness.

20% Gratuity added to bills for groups of 8 or more.

SANDWICHES

All sandwiches accompanied with house cured pickle. For \$2 substitute a house salad for fried potatoes

Choripan- fresh garlic sausage grilled than split, topped with chimichurri sauce in a hoagie roll served with fried potatoes **\$12**

Morcilla Pan- Morcilla sausage grilled, with sliced boiled egg, and pickled green apple in a hoagie roll served with fried potatoes **\$12**

Criolla Burger- grilled 8oz DEAN & PEELER burger, topped with queso gratinado, green leaf lettuce and salsa criolla (onions, red peppers olive oil and seasonings) with scallion aioli served on a toasted brioche bun with fried potatoes **\$15**

Gorgonzola Burger- grilled 8oz DEAN & PEELER burger, topped with melted gorgonzola cheese, bacon, and onion straws. Served on a toasted brioche bun with fried potatoes **\$16**

Queso Burger- grilled 8oz DEAN & PEELER burger, topped with gratinado cheddar, green leaf lettuce, heirloom tomato slice. Served on a toasted brioche bun with fried potatoes **\$15**

Add a fried egg **\$2** or Bacon **\$2**

Grilled Portobello Sandwich- herb marinated grilled portobello caps, roasted red peppers, melted provolone, baby arugula and balsamic reduction on a toasted brioche bun with fried potatoes **\$14**

ENTRADA

Add side salad or soup **\$2**

Bistec Con Papas Fritas- 6oz beef tenderloin, sautéed mushrooms, gorgonzola stuffed tomato, fried potatoes **\$27**

Vegetable Parrillada- grilled herb marinated vegetable skewer, slow oven roasted Roma tomatoes, roasted Brussel sprouts and roasted beets. **\$13**

Chicken Penne Pasta- pulled whole chicken, caramelized onions, mushrooms, tomatoes and spinach in a demi-parmesan cream sauce. **\$16**

Vegetable Penne Pasta- sautéed seasonal vegetables with olive oil, minced garlic and red pepper flakes, topped with shaved parmesan cheese. **\$13**

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