

Dorrego's

BAR & LUNCH... 11am until 10pm

MÁS PEQUEÑO ~ SMALLER

Locro ~ Hearty Stew of the Argentinian Gaucho

Slightly spicy stew consisting squash, house made chori, beef, tomatoes, hominy. \$6

Empanadas de carne ~ Argentinian Beef Fried Pastry

Flaky pastry filled with braised beef, carrots, green olives, and caramelized onions. \$7

Patagonian Wings ~ Tossed in our spicy buffalo chimichurri sauce with ranch dressing. \$11

Provoleta ~ Grilled Provolone Cheese

Cooked until brown and bubbling served with sundried tomatoes, pesto, and crostini. \$12

Ensalada de la casa ~ House Salad

Chimichurri marinated breast of chicken, field greens, roasted sweet red peppers, tomatoes, sliced cucumber, shredded carrots, and red onions, tossed in a chimichurri vinaigrette. \$13

Ensalada César ~ Caesar Salad

Crisp romaine lettuce tossed in a Caesar dressing with croutons, shaved parmesan cheese and served with anchovies. \$11

Picada Argentina ~ Charcuterie Board

Assortment of house made and locally sourced meats, cheeses, and spreads

2 meats and 3 cheeses for 1-2 persons \$25

4 meats and 5 cheeses for 3-4 persons \$50

MÁS GRANDE ~ LARGER

Dorrego's Burger ~ 8oz patty of house made chorizo and ground beef topped with cheddar cheese, shredded leaf lettuce, chopped beefsteak tomato and red onion, serrano aioli and smoked malbec tomato bacon jam on a warm house made bun, served with French fries. **\$14**

Cheeseburger ~ 8oz beef patty, topped cheddar cheese & green leaf lettuce, beefsteak tomato slice and red onion, on a warm house made bun, served with French fries. **\$15**

Choripan ~ Our house made chori, grilled and topped with chimichurri sauce, served on a hoagie roll and French fries. **\$12**

Argentinian Grilled Chicken Sandwich ~ Chimichurri marinated breast of chicken, topped provolone cheese & green leaf lettuce, beefsteak tomato slice and red onion, chimichurri aioli, on a warm brioche bun, served with French fries. **\$13**

Pastel de papa ~ Argentinian Sheppard's Pie

Braised beef, carrots, green olives, and caramelized onions topped with creamy whipped mashed potatoes. **\$15**

Bife angosto ~ NY Strip Steak

10oz NY strip served with creamy smoked gouda, bacon polenta cake, and grilled fennel. **\$28**

Pollo al sartén con limón, ajo y tomillo ~ Pan Seared Lemon, Garlic and Thyme Breast of Chicken
Served with roasted potatoes, sautéed summer vegetables and pan jus. **\$22**

POSTRES ~ DESSERTS

Crema de limón con frutos rojos y helado de chocolate blanco

Fresh seasonal berries with lemon curd and white chocolate ice cream. **\$11**

Panqueques con dulce de leche y mousse de banana

Crepes filled with dulce de leche and topped with a dollop of banana mousse. **\$11**

Chocolate cremoso en olla y crema batida

Chocolate pots de crème topped with whipped cream and shaved chocolate. **\$11**

Consuming raw or undercooked meats, poultry, seafood, and unpasteurized milk may increase your risk of foodborne illness. Menu items subject to change.