



## TRADICIONALES

ARGENTINE SPECIALTIES

SOPA DE BORI BORI	Pork Belly, Pulled Chicken, Parmesan Dumplings	10
ENSALADA DE ARUGULA	Baby Arugula, Lemon, Reggiano, Fig Emulsion	11
ENSALADA MIXTA	Baby Mixed Greens, Poached Cherries, Toasted Walnuts, Goat Cheese, Sherry Shallot Vinaigrette	12
	<b>Add Chicken 7 • Add Flat Iron Steak 10</b>	
MORRONES	Roasted Red Peppers, Whipped Eggplant, Anchovies	10
PROVOLETA	Roasted Argentine Provolone, Arugula, Oregano, Aji Picante	12
REMOLACHAS	Ember Roasted Beets, Orange Coriander Vinaigrette	9
EMPANADA DE ESPINACA	Swiss Chard, Provolone Cheese, Roasted Onions	9
EMPANADA TUCUMANA	Braised Wagyu Beef Belly, Smoked Chile	10

## ASADO

HOUSE MADE SAUSAGES

CHORIZO GAUCHO	Beef & Pork Sausage	8
CHORIZO CON QUESO	Provolone-Stuffed Pork Sausage	8
MORCILLA	Blood Sausage, Pine Nuts, Raisins	7
ASADO MIXTO	A Selection of Grilled Chorizos with Charred Scallions	21

## FUGAZZA

ARGENTINE PIZZA

TRADICIONAL	Melted Onion, Mozzarella, Oregano	11
MARGERITA	Tomato Sauce, Fior Di Latte Cheese, Basil	12
ALCACHOFAS	Grilled Artichokes, Fontina, Black Olive	13
SALCHICHA	Sausage, Shishito Pepper Crema, Mozzarella	14

## DESDE LA PARRILLA

FROM THE WOOD GRILL

### ARGENTINE

<b>BIFE DE CHORIZO (RIBEYE) 12 oz</b> 45	<b>FILETE (TENDERLOIN) 10 oz</b> 47
Estancia Grass Fed Beef, Uruguay	Estancia Grass Fed Beef, Uruguay

<b>ENTRAÑA (SKIRT) 15 oz</b> 47	<b>PICANA (RUMP) 10 oz</b> 49
Certified Black Angus	Snake River Wagyu

### DOMESTIC

<b>FLAT IRON 8 oz</b> 25	<b>DOUBLE CUT LAMB CHOPS</b> 48
Angus, Pennsylvania	Pioneer Ranch, Colorado

<b>HANGER STEAK 8 oz</b> 24	<b>ORGANIC HALF CHICKEN</b> 32
Angus, Virginia	Jidori, Japanese Breed

<b>DRY AGED NY STRIP 12 oz</b> 55
Prime Dry Aged NY Strip

### SEAFOOD

<b>TRUCHA</b> 34	<b>JUMBO GULF PRAWNS</b> 15
Tasmanian Sea Trout	

## PAPAS Y VERDURAS

POTATOES & VEGETABLES

<b>PAPAS RESCALDO</b>	Ember Roasted Potatoes, Bacon-Chimichurri Monte Enebro Mousse	11
<b>FRITAS</b>	French Fries, Merkén Aioli	9
<b>AGUACATE</b>	Charred Avocado, Lemon, Sea Salt	10
<b>SETAS</b>	Grilled Wild Mushrooms, Parsley, Truffle	13
<b>BRUSELAS</b>	Charred Brussels Sprouts, Chestnut Cream Pomegranate Escabeche	12

18% gratuity will be added to parties of six or more  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## SANDWICHES

SERVED WITH CHIPS

<b>POLLO ASADO</b>	Wood Grilled Chicken, Merkén Aioli, Lettuce, Tomato, Pecorino	15
<b>MEDIALUNA</b>	Smoked Ham, Fontina Cheese, Lemon Aioli, Sweet Croissant, Arugula	16
<b>RURAL SOCIETY BURGER</b>	House Ground Burger, Provolone, Malbec Onions, Salsa Golf	17
<b>CHORIPAN</b>	Chorizo Con Queso Sausage, Smoked Tomato, Chimichurri	14
<b>CHIVITO</b>	Grilled Steak, Smoked Ham, Bacon, Mozzarella, Roasted Red Pepper Aioli, Fried Egg	20

## BUENOS AIRES EXPRESS \$25

INCLUDES COFFEE, TEA OR NON-ALCOHOLIC BEVERAGE

FIRST COURSE  
CHOICE OF SOUP OR SALAD

SECOND COURSE  
CHOICE OF FUGAZZA OR SANDWICH  
(Excludes Chivito)



## POSTRES

DESSERTS

<b>DULCE DE BATATA</b>	Dark Chocolate Crèmeux, Poached Dates, Sweet Potato Sorbet	12
<b>POSTRE CHAJA</b>	Vanilla Ice Cream, White Peach Sorbet, Dulce de Leche, Sponge Cake	10
<b>DULCE DE LECHE FLAN</b>	Mango Sorbet, Shaved Chocolate	9