

Lunch – Menu

Appetizers

Empanadas Uruguayas	\$ 8.00
Choose any of two: Beef, Chicken, Ham and Cheese, Spinach, Cream of Corn	
King Crab Claws	\$ 16.50
Alaskan Crab claws served in a lokoto butter sauce and mini yuca arepas	
La Provoleta	\$ 13.00
Smoked dry aged Argentina provolone served with fresh oregano and extra virgin olive oil	
Prime Pork Lolichop	\$ 13.00
Prime pork lolichop served with spicy mango sauce	
Lamb Lolichop	\$ 15.00
Grilled lamb lolichops served with balsamic reduction and mint jelly	
Ceviche	\$ 13.50
Fresh Flounder and shrimp cooked with jalapenos and lemon lime juice	
Tuna	\$ 16.00
Yellowfin Tuna Tartare served with soy, miso, ginger and finished with avocado mousse	
La Tablita	\$ 12.00
Fresh mix of cold meats and cheeses from Argentina, Italy and Spain	
Calamare Strips	\$ 12.00
Fresh calamari cut in strips served with spicy rocoto and tartar sauce	
Lengua a la Vinagretta	\$ 12.00
Veal tongue slowly cooked for 3 hours and marinated in Uruguayan vinaigrette	
Carpaccio del Mar	\$ 15.00
Thin slices of yellowfin tuna, wild salmon & sea scallops marinated w/ citrus olive oil, soy sauce & flash fried kale	
Smoked Carpaccio de Lomo	\$ 15.00
Thin slices of smoked raw tenderloin served on a bed of mixed greens with portobello mushrooms, parmesan shaves and basil sauce	
Matambre Arrollato	\$ 11.00
Veal flank steak cooked for 3 hours, cut very thin and stuffed with spinach, carrots, eggs and spices served with rusa salad	

Salads or Soups

Mango Salad	\$ 11.00
Fresh mango, red onions, and avocado in a mango vinaigrette	
Caesar	\$ 9.00
Handpicked heart of romaine lettuce with parmesan, croutons and caesar dressing	
Caprese & Crab Meat	\$ 13.00
Authentic buffalo mozzarella with fresh tomato slices, olives, sun dried tomatoes, basil, and extra virgin olive oil and topped with crab meat	
Ensalada Mixta	\$ 7.00
Mix greens, tomatoes and onions served with your choice of dressing	
Andina Sopa	\$ 8.00
Creamy potato soup with leeks, onions, and poblano pepper, aji amarillo and finished with crab meat and balsamic reduction	
Sopa Del Dia	\$ 6.50
Chef's special (different inspiration every day)	

Chivitos

Chivito al Pan	\$ 11.00
(Authentic Famous Uruguayan Steak Sandwich) Thin slices of Uruguayan grass fed tenderloin perfectly seasoned, ham, pancetta, provolone cheese, sautéed mushrooms, caramelized onions, pickles, red bell peppers, olives, mayo and served with steak fried potatoes	
Chivito de Lomo al Plato	\$ 14.50
(Lighter version of the regular chivito without the bread) Thin slices of Uruguayan grass fed tenderloin perfectly seasoned, ham, pancetta, provolone cheese, sautéed mushrooms, caramelized onions, pickles, red bell peppers, olives, served with rusa salad and mixed greens	

In and Out (Hot Sandwiches) (All sandwiches served in ciabatta bread w/ Yuca Fried or Quinoa Salad)

Vegetarian	\$ 8.00
Eggplant, zucchini, yellow squash, red bell pepper, tomato, onions, portabella mushrooms and pesto sauce	
Chicken	\$ 9.00
All natural chicken breast cut in slices with lettuce, tomato, onions, yellow aji sauce and mayo	
Salmon	\$ 10.00
Salmon fillet, lettuce, tomato, cucumbers, onions and cilantro sauce	
Milanesa Sandwich (beef)	\$ 10.00
Thin slices of grass fed steak seasoned w/ salt, pepper & herbs dipped in bread crumbs and eggs, served w/ steak potatoes in a bun.	
Choripan	\$ 9.00
Argentinean Sausage in a bun served w/ chimichurri, lettuce, tomato & chimichurri	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increased your risk of foodborne illness.



SOUTH AMERICAN CUISINE
HOUSTON - TX

Milanesas

(The milanesa was introduced to the Southern Cone of South America by Italian immigrants)

Milanesa de Carne (also all natural chicken breast available) Thin slices of grass fed steak seasoned with salt, pepper and herbs dipped in bread crumbs and eggs, served with your choice of steak fried potatoes, rusa salad, mash potatoes, or house salad	\$ 14.00
Milanesa de Pescado Fresh Flounder fillet perfectly seasoned, dipped in bread crumbs and eggs, served with your choice steak fried potatoes, rusa salad, mash potatoes, or house salad	\$ 15.00
Milanesa Rellena Chicken Milanesa stuffed with red bell peppers, provolone cheese, ham and served with salsa golf & paillé potatoes	\$ 18.00
Milanesa a la Napolitana Choice of: Beef or Chicken Our classic Milanesa topped with jamon cocido, mozzarella, tomato sauce and served with rusa salad and steak fried potatoes	\$ 18.00

Pastas

Canelones de Carne Stuffed homemade pasta with perfectly seasoned grass fed ground meat, parmeggiano, salsa blanca and topped with bolognese sauce	\$ 16.00
Canelones de Hongos Stuffed homemade pasta with mushrooms, julienne vegetables, parmeggiano, salsa blanca and topped with fresh pomodoro sauce	\$ 15.00
Ravioles de Espinaca Spinach stuffed homemade pasta served with fresh pomodoro sauce.	\$ 16.00
Pasta al Aji Angel hair pasta, served with ajillo sauce (garlic, peppers, cream) and grilled chicken breast	\$ 15.00

From our Grill - De nuestra Parrilla

Parrilla X 1 (served w/ house salad)	\$ 24.50
All natural meats, inside skirt, grilled chicken breast, flank steak, Argentinean sausage and short ribs.	
Bife de Lomo 6oz center cut tenderloin steak butterfly served with grilled vegetables	\$ 28.00
Pork Chop (Monday Lunch only \$ 13) 10 oz Prime pork chop served with mash potatoes, sautéed mushrooms and chutney of fig	\$ 16.00
Bife de Chorizo 8oz all natural Bife de Chorizo from Niman Ranch served with mushrooms and asparagus	\$ 19.00
Asado de Tira All natural center cut of short ribs from Hereford cattle served with potatoes terrine.	\$ 22.00
Asado de Vacio 8oz Akaushi flank steak served with our chimichurri and carnival potatoes	\$ 18.50
Entrana 8oz all natural inside skirt marinated with chimichurri sauce and served with rusa salad	\$ 19.00
Picanha 7oz all natural Brazilian cut from Niman Ranch served with basmati rice and feijoa	\$ 19.00
Puntas de Tenderloin Grass fed tenderloin tips topped with popcorn mushrooms and green pepper corn sauce.	\$ 21.00
Pollo a la parrilla All natural chicken breast served with sautéed vegetables & chimichurri sauce	\$ 15.50
Pollo a la palta All natural chicken breast served on top of avocado mousse and topped with salsa criolla	\$ 16.50
Churrasquito of Pork Tenderloin Center cut butterfly prime pork tenderloin served with carnival potatoes and chimichurri texano	\$ 18.50

From the Sea

Mahi Mahi Fresh pan seared Mahi Mahi wrapped in pancetta & served w/ quinoa and broccolini all in a light roquefort sauce	\$ 19.00
Grilled Atlantic Salmon Grilled salmon served w/ salsa criolla & avocado mousse	\$ 22.00
Trucha Fresca Fresh pan seared Rainbow Trout from Idaho in a lemon caper sauce & served w/quinoa salad	\$ 18.00

Sides:

Chorizo Argentino	\$ 6.50
Salchicha Parrillera	\$ 8.50
Morcilla Salada	\$ 6.50
Rusa Salad	\$ 4.50
Yuca Frita	\$ 5.00
Maduros	\$ 6.00



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