



PAN ATLÁNTICO

House made bread and butter

STARTERS

Empanadas.....	king crab \$19 ossobuco hand cut beef pascualina \$16
Preserved artichokes aceto glaze aged parmesan cheese.....	\$19
Radicchio, Castelfranco yogurt	\$19
Beetroot salad, beetroot egg walnuts	\$18
Palta Atlántica lobster avocado celery.....	\$29
Brasero patê foie gras house made chutney herbs	\$24
Basque terrine rabbit pistachio mustard.....	\$27
Tortilla de papa octopus potato paprika.....	\$29
Steak tartar argentinian tenderloin egg yolk tortita nortena	\$25

“CAVIAR ATLÁNTICO”

(1.1 oz) \$198

medialunas | shallots | creme fraiche | chives | egg

MAINS

Pasta & Risotto

Sorrentino, ham & cheese salsa rosa.....	\$32
Vesuvio Brasero bolognese grana padano	\$28
Wild mushroom Chitarra aged parmesan cheese	\$38 Add: white Alba truffle \$95
Grilled swordfish pistachio pesto squid ink linguini lemon	\$42
Saffron risotto grana padano saffron.....	\$34 Add: Ossobuco \$35 Add: Grilled octopus \$18

From The Kitchen

La Milanese Rovelline Lucchesi Argentine tenderloin pomodoro pecorino potato puree.....	\$42
Eggplant milanesa breaded greens lemon.....	\$27
Frog legs Provençal parsley garlic.....	\$31
Half Amish chicken “On the Bone” grilled tomato burnt lemon.....	\$43

THE ARGENTINE GRILL OF BRASERO ATLÁNTICO

TO BEGIN

Provoleta.....	\$17
Chorizo Argentino.....	\$14
Salchicha Parrillera	\$17
Blood sausage.....	\$14
Sweetbreads veal.....	\$25
Matrimonio chorizo blood sausage.....	\$25

TASTE OF ARGENTINA “FOR TWO”

(24 oz) \$184

Tenderloin | Ribeye | New York

french fries | grilled vegetables

Your choice of our house made sauces
béarnaise | peppercorn | red wine | Brasero spicy

MAINS

Vegetables “A Las Brasas” seasonal.....	\$27
Roseda Farms pork chop “On the Bone”... grilled burnt lemon	\$35
Catch of the day fresh daily.....	\$41

ARGENTINIAN PRIME CERTIFIED ANGUS & HEREFORD

Ribeye 12 oz.....	\$61
New York 14 oz	\$65
Tenderloin 10 oz.....	\$69

REST OF THE WORLD “ON THE BONE”

New York 19 oz	\$81
Tomahawk “For Two” 38 oz	\$175

SIDES

confit bell peppers | endives and spinach | haricot verts & yellow beans | sunchokes, yogurt sauce | french fries\$17

POSTRES

Chocotorta | \$18

chocolate sponge cake layered with dulce de leche and coffee gel

Merengada | \$20

Mascarpone, figs, oat and coconut

Arroz con leche | \$17

rice pudding, cinnamon and honey tuille

Paczki & Membrillo | \$18

roasted chocolate cream, argentinean fried rolls and quince coulis

Torre de panqueque | \$23

Dulce de leche filled argentinean crepes with mascarpone icecream

Torta | \$17

housemade cake of the day

GELATO & SORBET

— \$13 —

strawberry | mango | mascarpone | dulce de leche
vanilla | pistachio | gianduja



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESSES. PLEASE INFORM YOUR SERVER OF ANY SPECIFIC ALLERGIES.

Brunch



11.30 am to 1.30 pm

Medialuna basket	\$14
3 warm medialunas, served with butter and fig jam	
Desayuno de campo	\$31
salchicha parrillera, grilled mushrooms and tomato, eggs and figacitas	
Desayuno patagónico	\$29
Cured trout, rose hip, creme fraiche, capers, red onion and toasted squid ink bread	
Revuelto Gramajo	\$25
Skinny fries, scrambled duck egg, ham and confit bell peppers	
Lomo completo al plato	\$48
Argentinean tenderloin, chimichurri, mayo, tomatoes and lettuce. Served with fries	
Yogurt con cereales	\$19
Arethusa whole milk yogurt, grilled figs and apples, granola and raw honey	
Torre de panqueques	\$23
Dulce de leche and mascarpone ice cream	

Drinks

\$22

Grilled tomato Bloody Maria

- Casa Dragones tequila blanco, grilled tomatoes and bell peppers, spices
- Or your option of Red Snapper or Bloody Mary style

Jilgero

Casa Dragones cristalino 200 copas, vodka, mango and yellow tomatoes, passion fruit, home made spice salsa verde

Roasted bone Dirty Martini

Casa Dragones tequila blanco, grilled burnt bone dry vermouth, beef broth, steak tartar olives

Doble cortado

Casa Dragones tequila blanco infused with medialunas, coffee liquor, espresso, cream

Seasonal sparkling

Fresh pressed seasonal fruit, prosecco

Non alcoholic drinks

Milo lemonade	\$16
Tereré Atlántico	\$16

Coffee & Tea

Milo lemonade	\$16
Espresso	\$4
Americano	\$5
Drip coffee	\$5.5
Cappuccino	\$6
Cafe con crema	\$6
Assorted tea	\$5
Iced tea	\$7

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