



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
Pea Soup crispy prosciutto paprika oil	\$19
Brasero Patê foie gras house made chutney herbs crackers	\$26
Basque Terrine rabbit pistachio mustard.....	\$28
Tortilla de Papa octopus potato paprika	\$29
Steak Tartar argentinian tenderloin egg yolk tortita norteña.....	\$27.....Add Caviar 10grs \$45

"CAVIAR ATLÁNTICO"
 (30 grs) \$178
 Merolin
 medialunas | shallots | creme fraiche | chives | egg

MAINS

Pasta & Risotto

Sorrentino chard kale spinach sage butter	\$36
Vesuvio Brasero bolognese grana padano.....	\$32
Wild Mushroom Chitarra aged parmesan cheese	\$38
Grilled Swordfish pistachio pesto squid ink linguini lemon.....	\$45
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 Milanese breaded greens lemon	\$27
Langostinos al Ajillo garlic butter paprika	\$36Add 10 grs caviar \$45
Half Amish Chicken casserole caramelized potato tomato onions	\$48
Lamb Rack fresh potatoes lamb red wine sauce	\$72

THE ARGENTINE GRILL OF BRASERO ATLÁNTICO

TO BEGIN	MAINS
Provoleta.....\$17	Vegetables "A Las Brasas" seasonal\$27
Chorizo Argentino\$14	Roseda Farms Pork Chop "On the Bone"\$38
Salchicha Parrillera\$17	grilled burnt lemon
Blood Sausage.....\$14	Catch of the Day fresh daily\$42
Sweetbreads veal.....\$25	-----
Matrimonio chorizo blood sausage.....\$25	ARGENTINIAN PRIME CERTIFIED ANGUS & HEREFORD
	Ribeye 12 oz.....\$65
	New York 14 oz.....\$67
	Tenderloin 10 oz.....\$69

	REST OF THE WORLD "ON THE BONE"
	New York 19 oz.....\$83
	Tomahawk "For Two" 38 oz.....\$185

TASTE OF ARGENTINA "FOR TWO"
 (24 oz) \$188
 Tenderloin | Ribeye | New York
 french fries | grilled vegetables

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

SIDES

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

POSTRES

Chocotorta | \$18

Chocolate, dulce de leche, whipped cream and coffee gel

Profiterol | \$20

Pate a choux, apple compote, lime pastry cream, dulce de leche

Arroz con Leche | \$17

Rice pudding, cinnamon and honey tuille

Donuts & Membrillo | \$18

Roasted chocolate cream, Argentinean fried dough and quince sauce

Torre de Panqueque | \$23

Dulce de leche filling, mascarpone ice cream

Torta del Dia | \$21

Housemade cake of the day

Almendrado | \$21

Almond ice cream cake, meringue, chocolate & caramel sauce

GELATO & SORBET

— \$15 —

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

pistachio | gianduja | dulce de leche granizado



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.