

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 sunchokes, yogurt sauce french fries.....	\$17
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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.

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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