

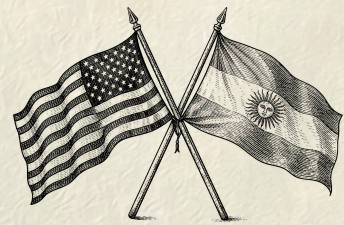
Welcome

433

— ◆ —
GRILL & WINE



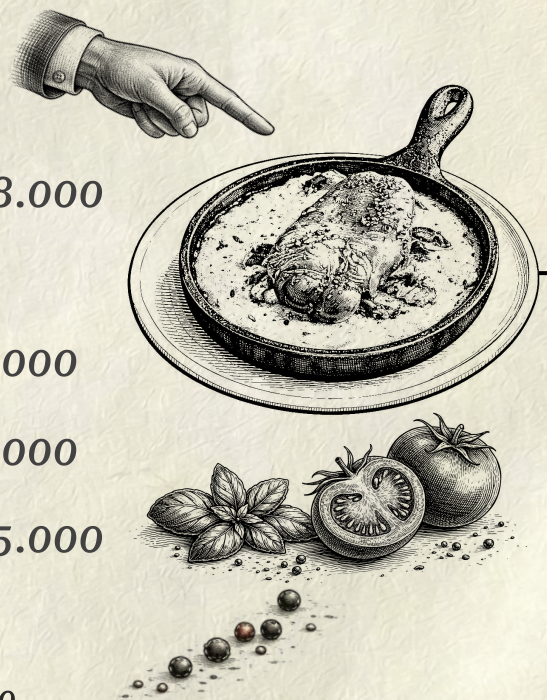
Entrees & Little Course



Beef empanada	\$9.000
With yasgua sauce	
Chorizo in cider	\$15.000
With spicy potatoes	
Spanish tortilla	\$18.000
With glazed butifarra sausage & alioli	
Surf and turf	\$28.000
Sweetbreads, shrimp, candied fennel, potatoes & leek cream	
Smoked trout	\$24.000
Potato, carrot, pea & aioli salad	
Dúo de croquetas	\$20.000
Butifarra & morcilla aros de cebolla crocantes & sriracha	
Beef tenderloin Carpaccio	\$15.000
Dijon mustard, aioli, capers & fresh arugula	
Chipirones encebollados	\$28.000
Con ali oli & tinta de calamar	
Grilled provolone cheese	\$22.000
Guayaba jam, truffle honey, roasted peppers & arugula	

Salads

Mixed greens, avocado, bocconcini, ...	\$18.000
olives, cherry tomatoes & hearts of palm, mustard, honey & lime dressing	
Lettuce, tomato and onion	\$8.000
Arugula and Parmesan	\$9.000
Beetroot, quinoa, chickpeas	\$15.000
crispy greens, citrus dressing	



Service per person \$3000

Grill to share

Starter Grill

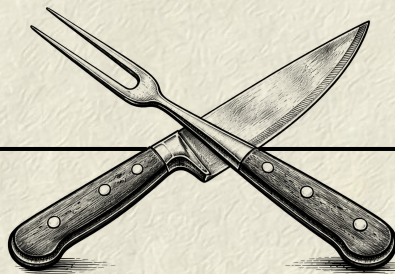
Sweetbreads, pork chorizo sausage, blood sausage, butifarra sausage & vegetable brochette
\$90.000

Country Grill

sirloin steak, skirt steak & free-range chicken with fries
\$150.000

Seafood Grill

Hake, Trout, Baby Squid, Prawns and Grilled Vegetables
\$190.000



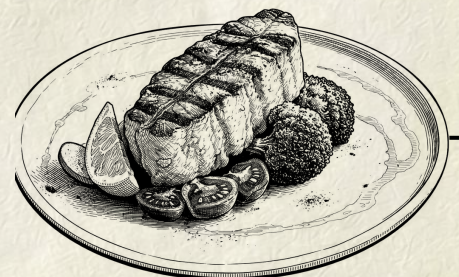
Our Meats

T-bone..... \$80.000
New York strip steak.. \$50.000
Bone-in ribeye steak . \$65.000
Argentine-style short ribs \$85.000

Skirt steak \$65.000
Sirlion \$65.000
Farm chicken \$40.000

Sea Meats

Salmon trout \$68.000
Roasted leeks, caper butter and lemon
Grilled hake \$56.000
Saffron potatoes & lemon cream



Original Recipes

Service per person \$3000

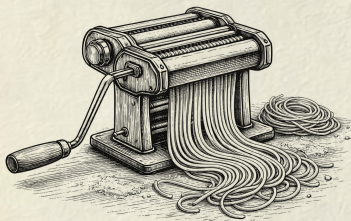
The Kitchen at Balcarce 433

<i>Brothy rice</i>	\$68.000
Squid, baby octopus, butifarra sausage & nduja	
<i>Sirloin milanese 433 (to share)</i>	\$85.000
Mustard sauce and mushroom	
<i>Milanesa con spaghetti</i>	\$55.000
Cacio e pepe	
<i>Smoked pork shoulder</i>	\$50.000
Stout beer sauce, red cabbage & sweet potatoes	



<i>Spinach and ricota ravioli</i>	\$25.000
Tomato, basil, creamy parmesan gratin	

Pastas



<i>Spaghetti</i>	\$25.000
Cacio e pepe	
<i>Fuccilli</i>	\$25.000
mushrooms & portobello mushrooms, pepper cream & smoked garlic	

Side dishes

<i>Grilled mushrooms, roasted peppers & provolone cheese</i>	\$12.000
<i>Creamy cabbage</i>	\$13.000
<i>Humita</i>	\$10.000
<i>Sweet potato, pesto, ricota & hazelnuts</i>	\$8.000
<i>Seasonal roasted vegetables</i>	\$12.000
<i>Roasted bell pepper, olive oil & confit garlic</i>	\$8.000
<i>Classic french fries</i>	\$4.000
<i>Fries & fried eggs</i>	\$10.000
<i>Oven baked potatoes with herbs & lactonnaise</i>	\$5.000
<i>Creamy spinach gratin</i>	\$8.000
<i>Aligot mashed potatoes</i>	\$9.000
<i>Classic mashed potatoes</i>	\$7.000

Service per person \$3000

Alcoholic and non-alcoholic beverages



Agua AQUA 750 ml \$5.000

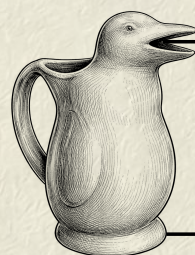
Agua Perrier \$8.000

Soft Drink Coke line \$5.000

Freshly squeezed \$10.000

Mocktails \$12.000

Coffee / Tea \$5.000



**“Penguin Malbec”
Sotano Winery
\$18.000**

Blue Moon \$10.000

Heineken porron \$9.000

Imperial 1L \$12.000

Sweets & Desserts

Corn bread \$15.000

French toast & mascarpone

Cold soup \$15.000

Citrus fruit & warm sabayon

Chocolate cream \$19.000

Passion fruit syrup

Rice pudding \$12.000

Mixed Berry ice cream \$10.000

Flambéed pancake \$19.000

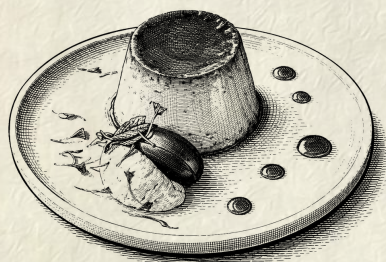
With dulce de leche y helado

Regional cheeses and sweets \$16.000

Quartirolo cheese, semi-cured goat cheese, figs in syrup, sweet potato jam, quince paste and chayote jam



**Pear in
Torrontés wine
cream cheese, syrup
& crunch
\$15.000**



Flan \$12.000
With dulce de leche & cream

Sweet ending