



Argentine inspired Portland food

ENTRADAS • STARTERS

ASADOS • FROM THE GRILL

DEL HUERTO • FROM THE GARDEN

WARM HOUSEMADE SESAME BAGUETTE	5
with butter and chimichurri	
... ADD TWO LINKS OF GRILLED CHORIZO	+12
HALF DOZEN PNW OYSTERS* ON THE HALF SHELL	20
horseradish cocktail sauce, dill pickle mignonette, thai chile ponzu, lemon	
... ADD THREE CHILLED PRAWNS	+10
BEEF EMPANADA	10
spiced beef, green olive & raisin in fried pastry	
CHEESE EMPANADA	10
caramelized onion, grilled poblanos, gruyère & fontina in fried pastry	
DUNGENESS CRAB BRUSCHETTA	21
avocado, cucumber, radish, shiso, yuzu tobiko	
BAKED HOUSE RICOTTA	17
roasted butternut squash, sage, balsamic brown butter, cracked hazelnuts, garlic-rubbed grilled bread	
BEEF TONGUE A LA VINAGRETA	16
smoked beef tongue carpaccio, ensalada rusa*, crispy sweetbreads, caper vinaigrette, horseradish	
FRESH CLAM CHOWDER WITH SMOKED MARROW BONE	19
green onion, jalapeño, toasted garlic breadcrumbs	
SPICY BRAISED BEEF TRIPE & WHITE BEANS	16
tomato, mint aioli*, kennebec potato chips	

ASADO ARGENTINO FOR TWO	96
grilled short rib, house chorizo & morcilla sausages, skirt steak*, sweetbreads, fried potatoes*, green salad	
BEEF RIBEYE STEAK* 16 oz	64
COWBOY RIBEYE STEAK* 42 oz bone-in	150
<i>please allow 45 minutes</i>	
GRASS-FED FILET MIGNON* 8 oz	56
maître d' hôtel butter	
BEEF SKIRT STEAK*	34/67
SMALL: 8 oz OF LARGE: 16 oz	
FLANKEN-STYLE BEEF SHORT RIB	27/53
SMALL: 14 oz OF LARGE: 28 oz	
MAPLE-BRINED LANROC FARMS PORK CHOP* 18 oz	34
REISTER FARMS LAMB LOIN CHOPS* 18 oz	52
koji & rosemary, ginger-mint jelly	
GRILLED ALBACORE TUNA.....	38
caper brown butter sauce, fingerling potato confit, dill	
GRILLED MAITAKE MUSHROOMS	14/27
chimi rojo, green onion, smoked sea salt	
COAL-ROASTED SPAGHETTI SQUASH	13
toasted garlic-lemon oil, pecorino cheese, black pepper, parsley	
...ADD 2 OZ GRILLED FOIE GRAS* TO ANYTHING	+24

RADICCHIO SALAD	15
fresh mozzarella milanese, creamy italian dressing*, salami, fennel & carrot giardiniera, radish, parmigiano	
BUTTER LETTUCE SALAD	15
dijon vinaigrette, green apple, prosciutto, candied pecans, chives	
FLASH-FRIED BRUSSELS SPROUTS	14
spicy golden raisin vinaigrette, mint, sesame, smoked scallop bottarga	
ROASTED CAULIFLOWER.....	15
bbq spice, peruvian aji verde sauce*, cilantro, chopped egg, pickled red onion	
ROASTED GREEN CABBAGE	15
buttered beets, fourme d'ambert bleu cheese, roasted walnuts, saba	
SAUTÉED PRAWNS AL AJILLO	20
tuscan kale, chickpeas, white wine, herb-garlic butter	
MUSHROOMS "DIANE"	20
sautéed chanterelle, crimini & king trumpet mushrooms, dijon-bordelaise cream, wilted spinach, green onion & parsley	
MAPLE-GLAZED HEIRLOOM CARROTS	14
chèvre, tarragon, truffle-salted pistachios	
FRIED RUSSET POTATOES	11
horseradish aioli*, dill	
BROCCOLI MAC & CHEESE.....	16
five cheese macaroni gratin, broccoli florets, fresh bay leaf béchamel, toasted garlic breadcrumbs	

Please inform your server of any food allergies or dietary restrictions. *Consuming raw or undercooked meats, poultry, seafood, wild mushrooms or eggs may increase risk of foodborne illness.
Greg and Gabi thank you for your patronage.