

Tapas

homemade appetizers - bijgerechten

Portie friet – 3 euro

Portie zoete aardappel friet – 3,50

Ovengebakken aardappelpartjes - 4 euro

Papas bravas - crispy triangular potatoes with red and white sauce – 5

Ensalada mixta - fresh salad with onions, tomato, lettuce, olives and mustard cumin seed dressing - 6

Ensalada criolla - fresh salad with radish, cheese, tomato, cucumber, onion and olives - 6

Pimientos del padron - salted peppers in olive oil - 5

Croquetas de jamon, atun o vegetales - homemade ham, tuna or vegetable croquettes – 3 voor 8 euro

Provoleta - a typical Argentinian grilled cheese - 6

Empanadas with beef, chicken, corn, cheese or tuna – argentinse huisgemaakte pasteitjes met rundsvlees, kip, tonijn, mais of kaas
3 voor 9 euro

Spare Ribs (klein)- spare-ribs in a sweet, homemade marinade - 7

Gambas al ajillo - fresh prawns baked in garlic and dressed in tomato/basil sauce - 8

Alitas de pollo - chicken wings with Argentinian herbs - 8

Broodje Milanesa - a crispy crumble coated thin slice of chicken or beef sandwich with vegetables - 9

Broodje Lomito Cordobes - a grilled thin slice of tenderloin with melted cheese on top, in a sandwich - 9

SALSAS/SAUZEN

Chimichurri - it originated in Argentina, made of finely chopped parsley, minced garlic, olive oil, oregano and red wine vinegar. Delicious on a steak! - 3

Salsa criolla - a South American sauce with onion, red bell pepper, tomato, vinegar, oil and garlic - 3

Pimienta Verde - a creamy, homemade pepper sauce - 3

Salsa Picante - a spicy sauce with habaneros, mint and mango! – 3

Aioli - mediterranean sauce made of garlic and olive oil – 2,50

Guacamole

- avocado-based dip - 4

Mayonaise – 1 euro

Ketchup – 1euro

dishes / hoofdgerechten

Hamburger – Argentinian minced meat burger w/ onions, chimichurri, lettuce and fries - 12

Spare-ribs – sweet marinated ribs with fries and salad- 16

Milanesa de pollo – Argentinian style breaded chicken filet w/ fries - 16

Milanesa de ternera - Argentinian style breaded tenderloin filet w/ fries - 17

Costillas de cordero - Patagonian lamb racks with a nice crust and a herb infused potato and grilled vegetables – 20

Tenderloin filet – Argentinian tenderloin steak w/ potato, vegetables

200g €20

250g €25

300g.€29

Rib Eye – Argentinian Rib eye w/ potato, vegetables

200g €18

250g €24

300g €27

Argentinian Tenderloin – rarely cooked 450g w/ fries and vegetables and sauce – 55 euro

ENSALADAS

salads

Ensalada Reinaldo - a delicious Latino salad with avocado, roasted corn, broad & black beans, crema fresca, tomato, mint, black quinoa and a dressing of black lemon sauce - 12

Ensalada Caprese – buffalo mozzarella, tomato, oregano and a balsamico-basil pesto dressing - 11

pescados

fish dishes

Grilled dorada – freshly grilled fish with steamed vegetables, lemon and Patagonian herbs, fries – 16

Gambas a la parilla – the king of prawns, caught and grilled, garnished with steamed vegetables and a black lemon sauce, fries - 16

POSTRES

homemade desserts

Flan con dulce de leche - Argentinian flan with the famous caramel topping, fresh cream and a hint of vanilla - 7

Crema Catalana - the original Spanish cinnamon & vanilla flavoured masterpiece - 6

Cheesecake - 4

bebidas

dranken

Coca- Cola 2

Coca – Cola Zero 2

Fanta 2

Fanta Cassis 2

Chaudfontaine 2

Sprite 2

Minute Maid Orange 2,50

Minute Maid Apple 2,50

Fuze tea 2,50

Heineken 2,50

Heineken 0.0 2,50

Lagunitas IPA 4

Affligem Dubbel 4

Affligem Triple 4

Los Bandidos Torrontes. – white wine 15 euro

Elevado Cabernet Sauvignon – red wine 15 euro

Errazuriz Late Harvest Sauvignon Blanc – sweet white wine 11 euro