



Argentine inspired Portland food

ENTRADAS • STARTERS

EMPANADAS

fried pastry with choice of stuffing

- Spiced Beef, Green Olive & Raisin 7
- Roasted Sweet Potato, Poblanos, Gruyère & Fontina 7

- Baked House Ricotta, Button Mushroom Confit,
Balsamic Brown Butter, Grilled Bread 13

- Bruschetta of Dungeness Crab, Avocado, Cucumber,
Radish, Shiso. 15

- Spicy Braised Beef Tripe & Octopus, Mint Aioli,*
Crispy Sunchoke 13

- Fresh Clam Chowder, Smoked Marrow Bone,
Green Onion, Jalapeño 15

- Grilled Lamb Heart* Flatbread, Charred Onion Yogurt, Cilantro,
Preserved Meyer Lemon, Chermoula 13

- Cheese Board & Accompaniments 22

FIAMBRES • CHARCUTERIE

- Fried Oxtail Terrine, Roasted Beets, Marinated Peppers, Celery,
Calabrian Chile Ranch* 13

- Smoked Beef Tongue *a la Vinagreta*, Horseradish,
Ensalada Rusa,* Sweetbread Croutons 14

- Foie Gras Terrine,* Charred Pear Butter, Savory Granola,
Marcona Almonds, Pear Prosciutto, Cress. 22

THREE CHILLED SEAFOOD PREPARATIONS

- Squid & Octopus Salad, Fennel, Basil, Spanish Croutons -
 - Prawn Ceviche, Chiles, Citrus, Avocado, Popcorn -
 - Chinook Salmon Gravlax,* Cucumber, Orange, Dill, Shiso -
- 35 —

ASADOS • FROM THE GRILL

served with bread and chimichurri

ASADO ARGENTINO for 2

- Grilled Short Rib, House Chorizo & *Morcilla* Sausages, Skirt Steak,*
Sweetbreads, Fried Potatoes,* Green Salad
- 75 —

- Beef Ribeye*
small: 16 oz — large bone in: 42 oz 50 / 115

- Grass-Fed Uruguayan Beef Ribeye*
12 oz 40

- Beef Skirt Steak*
small: 8 oz — large: 16 oz 28 / 55

- Flanken-Style Beef Short Rib
small: 14 oz — large: 28 oz 26 / 50

- Lamb Shoulder Chop
small: 16 oz — large: 24 oz 29 / 39

- Maple-Brined Pork Loin Chop
16 oz 28

- House Chorizo. 13

- House *Morcilla* — Blood Sausage 13

- Wood-Fired Trout, Black Gold Fingerlings, Capers, Herbs
10 oz 22

- Local Maitake Mushrooms, Smoked Sea Salt
small: 3.5 oz — large: 7 oz 14 / 27

- Coal-Roasted Spaghetti Squash, Toasted Garlic, Lemon,
Aged Goat Cheese 10

DEL HUERTO • FROM THE GARDEN

- Gem Lettuces, Lemon & White Miso Dressing,
Salt-Cured Anchovy, Croutons, Thyme 10 / 19

- Belgian Endive & Treviso, Sherry Vinaigrette, Brûléed Pears,
Spanish Chorizo, Almonds, Manchego 12 / 23

- Pan-Roasted Cabbage, Chestnut Cream, Duck Jus,
Poached Pear, Fines Herbes 10 / 19

- Fried Brussels Sprouts, Golden Raisin Vinaigrette,
Hazelnut Dukkah, Mint 11 / 21

- Grilled Cauliflower, Tahini-Feta Purée, Fried Lemon, Arugula,
Mama Lil's Pickled Peppers. 10 / 19

- Maple-Glazed Heirloom Carrots, Chèvre, Tarragon,
Truffle-Salted Pistachios 11 / 21

- Sautéed Mushrooms, Foie Gras, Wilted Spinach, Green Onion . . 15 / 29

- Heirloom Hominy, Braised Pork Belly, Chiles, Cilantro,
Olive Oil-Fried Duck Egg* 12 / 23

- Fried Russet Potatoes, Horseradish Aioli,* Dill 7 / 13

- Pocha Bean Gratin, Grilled Broccoli & Escarole, Sunchoke,
Bagna Cauda Cream, Breadcrumbs 13 / 25

BRAISES & ROASTS ETC

- Pan-Roasted Sea Scallops,* Dungeness Crab Risotto, Herb Butter,
Meyer Lemon Breadcrumbs, Frisée, Capers
- 35 —

- Cocoa-Braised Lamb Shoulder, Sautéed Spinach, Chickpeas,
Shiitake Mushrooms, Red Wine Poached Prunes
- 32 —