



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. . . . . 16

- Spicy Braised Beef Tripe & Octopus, Mint Aioli,\*  
Crispy Sunchoke . . . . . 14

- Fresh Clam Chowder, Smoked Marrow Bone,  
Green Onion, Jalapeño . . . . . 16

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

- Cheese Board & Accompaniments . . . . . 23

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 . . . . . 15

- Foie Gras Terrine,\* Charred Pear Butter, Savory Granola,  
Marcona Almonds, Pear Prosciutto, Cress. . . . . 23

THREE CHILLED SEAFOOD PREPARATIONS

- Squid & Octopus Salad, Fennel, Basil, Spanish Croutons -
  - Prawn Ceviche, Chiles, Citrus, Avocado, Popcorn -
  - Chinook Salmon Gravlax,\* Cucumber, Orange, Dill, Shiso -
- 40 —

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
- 80 —

- Beef Ribeye\*  
*small: 16 oz — large bone in: 42 oz . . . . . 52 / 115*

- Grass-Fed Uruguayan Beef Ribeye\*  
*12 oz . . . . . 42*

- Beef Skirt Steak\*  
*small: 8 oz — large: 16 oz . . . . . 29 / 57*

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

- Lamb Shoulder Chop  
*small: 16 oz — large: 24 oz . . . . . 30 / 40*

- Carman Ranch Grass-Fed Pork Loin Chop  
*16 oz . . . . . 36*

- House Chorizo. . . . . 14

- House *Morcilla* — Blood Sausage . . . . . 14

- Wild Alaskan Halibut, on the bone, Nettle-Green Garlic Salsa Verde  
*12 oz . . . . . 40*
- Collar, Neck, or Tail (when available). . . . . 12

- Local Oyster 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 . . . . . 12 / 22

- 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 . . . . . 12 / 23

- Grilled Cauliflower, Tahini-Feta Purée, Fried Lemon, Arugula,  
Mama Lil's Pickled Peppers. . . . . 12 / 23

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

- Sautéed Mushrooms, Foie Gras, Wilted Spinach, Green Onion . . 16 / 30

- Heirloom Hominy, Braised Pork Belly, Chiles, Cilantro,  
Olive Oil-Fried Duck Egg\* . . . . . 13 / 25

- 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
- 36 —

- Cocoa-Braised Lamb Shoulder, Sautéed Spinach, Chickpeas,  
Shiitake Mushrooms, Red Wine Poached Prunes
- 33 —