



Argentine inspired Portland food

ENTRADAS • STARTERS ASADOS • FROM THE GRILL DEL HUERTO • FROM THE GARDEN

WARM HOUSEMADE SESAME BAGUETTE	8
with butter and chimichurri	
... ADD ALBÓNDIGAS: BEEF TENDERLOIN & RIBEYE MEATBALLS	+10
... ADD TWO LINKS OF GRILLED CHORIZO	+12
HALF DOZEN PNW OYSTERS* ON THE HALF SHELL	23
horseradish cocktail sauce, dill pickle mignonette, thai chile ponzu, lemon	
BEEF EMPANADA	10
spiced beef, green olive & raisin in fried pastry	
CHEESE EMPANADA	10
roasted sweet potatoes, poblano peppers, gruyère & fontina in fried pastry	
DUNGENESS CRAB BRUSCHETTA	24
avocado, cucumber, radish, shiso, citrus-soy vinaigrette, yuzu tobiko	
BAKED HOUSE RICOTTA	18
brown butter-roasted grapes, rosemary, sea salt, saba, grilled bread	
BEEF TONGUE A LA VINAGRETA	19
smoked beef tongue carpaccio, ensalada rusa*, crispy sweetbreads, caper vinaigrette, horseradish	
FRESH CLAM CHOWDER WITH SMOKED MARROW BONE	22
green onion, jalapeño, toasted garlic breadcrumbs	
TRIBE & OCTOPUS	24
spicy braised beef tripe & tomato stew, white beans, coal-roasted spanish octopus, mint aioli*, grilled bread	

ASADO ARGENTINO FOR TWO	120
grilled short rib, house chorizo & morcilla sausages, skirt steak*, sweetbreads, fried potatoes*, green salad	
BEEF RIBEYE STEAK* 16 oz	68
COWBOY RIBEYE STEAK* 42 oz bone-in	165
<i>please allow 45 minutes</i>	
CARMEN RANCH GRASS-FED FILET MIGNON* 8 oz	68
bordelaise sauce	
BEEF SKIRT STEAK*	50/98
SMALL: 10 OZ OF LARGE: 20 OZ	
FLANKEN-STYLE BEEF SHORT RIB	38/75
SMALL: 20 OZ OF LARGE: 40 OZ	
MAPLE-BRINED LANROC FARMS PORK CHOP* 18 oz	40
GRILLED PNW ALBACORE TUNA* 8 oz	40
spicy peanut-árbol chile crisp, ponzu, fresh orange, cilantro, mint	
GRILLED MAITAKE MUSHROOMS	22
chimi rojo, green onion, smoked sea salt	
... ADD GRILLED VEAL SWEETBREADS	+20
COAL-ROASTED SPAGHETTI SQUASH	14
toasted garlic-lemon oil, 12 month-aged manchego cheese, black pepper, parsley	
.....	
ROASTED HALF DUCK	62
slow-roasted pekin duck, ginger duck jus, fried scallion buns, foie gras torchon* with giblet confit, white miso-fig preserves	

RADICCHIO & ROMAINE SALAD	17
creamy italian dressing*, parmigiano reggiano, sesame croutons, fennel & carrot giardiniera	
BELGIAN ENDIVE SALAD	17
crumbled bleu d'auvergne cheese, dijon vinaigrette, fresh bosc pear, candied pecans	
ROASTED BEET SALAD	16
english cucumber, miso lemon dressing*, sweet onion, shiso leaf, tempura crispies	
FLASH-FRIED SALT & VINEGAR BRUSSELS SPROUTS	19
albacore tonnato sauce*, red onion, capers, parsley leaves	
MAPLE-GLAZED HEIRLOOM CARROTS	15
chèvre, tarragon, truffle-salted pistachios	
FRIED RUSSET POTATOES.....	13
horseradish aioli*, fresh dill	
SPINACH & RICOTTA GNUDI	24
spinach & ricotta dumplings, gorgonzola dolce cream sauce, steamed broccoli & spinach, buttered almonds, parmigiano reggiano	
SAUTÉED GARLIC PRAWNS	25
spanish chickpea stew, braised swiss chard, meyer lemon aioli*	
SAUTÉED MUSHROOMS & SPINACH	19
shiitake, crimini & king trumpet mushrooms, sweet onion, wilted spinach	

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 and the entire Ox team thank you for your patronage.

20% service charge will be added to parties of six or more.