



## DINNER MENU

### MAIN ENTREES | ENTRADA PRINCIPAL

**NEW YORK STRIP STEAK\* | BIFE DE LOMO**  
Grilled Argentine style, roasted potatoes, seasonal vegetable (39)

**LAMB CHOPS\* | CORDERO PATAGONICO**  
Grilled lamb chops, celery root & sweet potato gratin, asparagus, fresh mint demi glace (39)

**GRILLED SKIRT STEAK\* | ENTRANA** (Suggested Med. Rare)  
Tomato and red onion salad, roasted country potatoes (34)

**GRILLED FLAP STEAK\* | VACIO ASADO** (Sugg. Med. Rare)  
Sliced steak, melted blue cheese, peppers, onions, mushrooms, mashed potatoes, Malbec reduction (32)

**MIXED GRILL FOR TWO\* | PARRILLADA MIXTA**  
Sausage, Top Sirloin steak, 1/2 chicken, Lamb chops, short ribs and black sausage, served with grilled vegetables and potato fries (72)

**ROASTED PORK CHOP\* | COSTEleta DE CERDO**  
Pistachio crusted pork chop, applewood smoked bacon, roasted potato, dried figs, dates, asparagus, port wine demi (27)

**CHICKEN OR BEEF MILANESE | MILANESA**  
Thinly pounded chicken or beef with seasoned breadcrumbs choice of | ham and cheese | two fried eggs | or plain (25)

**HALF ROASTED CHICKEN | POLLO AL SARTEN**  
Half Bone less Chicken w/ toasted fregola, sliced almonds, dried cranberries, and vegetables with pan au jus (25)

### SEAFOOD | PESCADOS Y MARISCOS

**SOLE & SHRIMP | FILET DE LENGUADO**  
Sautéed in a lemon butter white wine sauce served with shrimp, vegetables and mashed potato (27)

**PAN SEARED SALMON\***  
Cous cous, chickpeas, & quinoa salad, baby bok choy, dijon sauce (28)

**PAELLA**  
Seafood and saffron rice  
(for one 34 | for two 68)

### FRESH PASTAS (Can be Served as Appetizer or Entree)

**RAVIOLI**  
Stuffed with braised beef, and leeks in a shitake mushroom Brandy cream sauce (22)

**GNOCCHI**  
Potato dumplings, boneless pulled braised short rib, goat cheese, spinach mushroom and roasted garlic butter sauce (22)

**CANNELLONI**  
Stuffed crepe (cream of corn, cheese, spinach), bechamel and tomato sauce (21)



### SALADS

add chicken, salmon, steak, tuna, octopus, or chorizo (7)

#### BUENOS AIRES

Assorted greens, onions, tomato, pears, blue cheese, sliced toasted almonds, roasted carrots and dried cranberries, Tossed in a honey cider vinegar dressing (13)

#### CAESAR SALAD\*

Romaine, kale, seasoned croutons (10)

#### GRILLED VEGETABLES

Portobello mushroom, red pepper, zucchini, yellow squash, melted Brie, balsamic reduction (14)

#### DUCK SALAD

Sliced breast, baby spinach, sliced oranges, toasted pignoli nuts, pomegranate dressing (15)

#### BEEF AND QUINOA

Red & yellow beets, avocado, radish, caramelized walnuts, goat cheese (13)

#### GAUCHA SALAD

Assorted greens, heart of palm, boiled egg, potatoes, beets, artichoke in an herb Provençal vinaigrette (14)



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\*Cooked to your liking, consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions