



INSPIRED BY ARGENTINA

## APPETIZERS - PIQUEOS - TAPAS

### EMPANADAS ARGENTINAS

The quintessential Argentine appetizer, served as individual	4
Or as a sampler (4) Beef, Chicken, Acelga (Swiss chard) (V) Choclo (corn) (V)	15

### CHICHARRON DE RIBEYE

Pan fried ribeye chunks & fingerling potatoes, chimichurri.....9

### LANGOSTINOS AL AJILLO

Wild pink Patagonian shrimp, sautéed with garlic & hot pepper (aji) flakes, fresh lemon juice and served with toasts for dipping.....12

### MOLLEJITAS

Grilled sweetbreads, chimichurri.....14

### CEVICHE

The freshest white fish fillet, marinated Peruvian style to order in our “leche de tigre” lemon and lime juices, rocoto peppers and served in the traditional Lima style.....12

### TRIO DE CHORIZOS

Our homemade pork, lamb and budin noir sausages served with grilled red onions piquant pepper medley.....12

### MEJILLONES A LA PROVENZAL

Pan seared local mussels, garlic, white wine, parsley.....9

## ENSALADAS - SALADS

### CESAR

Traditional, romaine leaves, creamy Cesar dressing, garlic croutons, parmesan.....8

### ARUGULA

Organic baby rucula, minced garlic, lemon, parmesan.....8

### CRIOLLA

Bib lettuce, tomatoes, shaved red onion, white balsamic vinaigrette.....7

### REMOLACHA

Charred red and golden beets, goat cheese, rucula, beet vinaigrette.....9

## CARNES - MEATS

### ENTRANA CON TORTAS FRITAS

Flavorful skirt steak, grilled, served with fry bread.....28

### RIBEYE CON “MOLE” ROJO

Grilled boneless ribeye, roasted pepper sauce.....30

### COSTILLA DE CERDO

Grilled double bone pork chop, spicy bitter orange sauce.....22

### CHURRASCO

Marinated sirloin seared in a flat iron, served over a bed of arugula salad.....16

### POLLO AL JUGO

Deboned organic oven roasted 1/2 chicken with au jus.....14

### MILANESA

Breaded beef cutlet steak, pan fried and served “a caballo” with two fried eggs (sorry not temperature on eggs) or napolitana with red sauce and mozzarella .....14

## PESCADOS & MARISCOS (SEAFOOD)

**PULPO A LA BRASA**

Tender Atlántico octopus, marinated in saffron, parsley & grilled .....14

**LANGOSTINOS CON ARROZ**

Wild Patagonian shrimp with saffron rice, paella style.....14

All our entrees (except langostinos) include a choice side dish creamy swiss chard, roasted vegetables, fingerling potatoes or “provenzal”

## PASTAS

**LASAGNA DE VEGETALES**

Homemade spinach lasagna, roasted vegetables, red sauce.....16

**RAVIOLON**

Egg pasta filled with mozzarella, prosciutto and caramelized walnuts, served in a cheese sauce au gratin.....16

## COCAS - PIZZAS

**PATAGÓNICA**

Shredded marinated lamb, roasted red peppers, mozzarella, red sauce.....18

**CARNE**

Salami, pepperoni & italian copa ham, mozzarella, red sauce.....18

**DEL BOSQUE**

Red Onions, mushrooms, mozzarella, white sauce, EVO.....16

**4 QUESOS**

Young manchego, mozzarella, Monterrey & Assiago cheeses, red sauce.....16

**MARGARITA**

Tomatoes, fresh mozzarella & basil.....15

**CUBANA**

Vegetarian black beans young manchego & Monterrey jack, red sauce (add any meat for \$4.00 each).....15

**FUGAZZETTA**

Caramelized white onions, mozzarella, fresh oregano, EVO.....16

All our Cocas-Pizzas are available in a Gluten Free crust

EVO: Extra Virgin Olive Oil

## SIDE DISHES

<b>4 EACH</b>	
Mash potatoes	Creamy Swiss chard
French fries	Fries Provenzal