

# ASADO NIGHTS

BY CHEF RODRIGO

## PANES AND MANTECA (D, G)

Traditional Pan De Campo, Manteca De Chinmichurri,  
Manteca Ahumada, Salted Manteca

---

## RODRIGOS SIGNATURE HAND MADE EMPANADAS (D, G)

### Carne

Angus Flank Steak, Caramelized  
Onion, Roasted Bell Pepper

### Pollo y champignones

Roasted "Yellow Feet" Chicken,  
Béchamel, Mushroom

### Humita

Sweet Corn, Onion, Bell Peppers,  
Goat Cheese

### Salsa

Chimichurri, Criolla,  
Llajua

---

## PROVOLETA ASADA (D)

Provoleta Asada Con Tomate Confitados y Ruculá, Burnt Black Figs  
Torta Frita Bread

---

## ENTRANTES

### Pears Asadas

Blue Cheese, Endives,  
Almonds (N)

### Esparragos Asados

Citrus Olive Oil, Oregano,  
Chargrilled Lemon

---

## CARNES PRINCIPALS

### Entraña

with Echalotas Asadas

### Costillas

with Roasted Tomatoes

### Ojo de bife

with Triple Cooked Fries

### Picaña

with Papa Rosti

---

## POSTRES

Seasonal fruits and Pineapple Asada, Mascarpone cheese

---

## PARA EL CAFÉ (D, G)

Alfajores De Dulce De Leche y Chocolate  
Conitos De Dulce De Leche

D - Contains Dairy

G - Contains Gluten

N - Contains Nuts

# ASADO NIGHTS

BY CHEF RODRIGO

## PANES AND MANTECA (D, G)

Traditional Pan De Campo, Manteca De Chinmichurri,  
Manteca Ahumada, Salted Manteca

---

## RODRIGOS SIGNATURE HAND MADE EMPANADAS (D, G)

### Carne

Angus Flank Steak, Caramelized  
Onion, Roasted Bell Pepper

### Pollo y champignones

Roasted "Yellow Feet" Chicken,  
Béchamel, Mushroom

### Humita

Sweet Corn, Onion, Bell Peppers,  
Goat Cheese

### Salsa

Chimichurri, Criolla,  
Llajua

---

## PROVOLETA ASADA (D)

Provoleta Asada Con Tomate Confitados y Rucula, Burnt Black Figs  
Torta Frita Bread

---

## ENTRANTES

### Pears Asadas

Blue Cheese, Endives,  
Almonds (N)

### Esparragos Asados

Citrus Olive Oil, Oregano,  
Chargrilled Lemon

---

## CARNES PRINCIPALS

### Entraña

with Echalotas Asadas

### Costillas

with Roasted Tomatoes

### Ojo de bife

with Triple Cooked Fries

### Picaña

with Papa Rosti

---

## POSTRES

Seasonal fruits and Pineapple Asada, Mascarpone cheese

---

## PARA EL CAFÉ (D, G)

Alfajores De Dulce De Leche y Chocolate  
Conitos De Dulce De Leche

D - Contains Dairy

G - Contains Gluten

N - Contains Nuts

## CHAMPAGNE

Ruinart Blanc de Blanc 750ml	1550
Veuve Clicquot 375ml	700

## RED WINE

Zuccardi A Malbec	80/365
Alamos Pinot Noir	95/450
Privada, Bodega Norton (by-Coravin)	190/830

## WHITE WINE

Chardonnay, Alamos, Catena	75/350
Chardonnay Ultra, Kaiken, Montes (by-Coravin)	135/650

## ROSE WINE

M De Minuty Cotes de Provence	80/390
----------------------------------	--------

## BEER

Quilmes	65
---------	----

## SIGNATURE COCKTAIL

Mojito De Vino Tinto	75
Pisco Rosado	75
Fernet Agrio	75
Mate Criollo (Pitcher)	135



## ARGENTINIAN WHITE

Sauvignon Blanc Colección, Bodega Norton	305
Viognier, Alamos	335
Chardonnay, Catena	500
Chardonnay Alta, Catena	850

## ARGENTINIAN RED

Alamos, Cabernet Sauvignon	285
Malbec Colección, Bodega Norton	310
Malbec, Catena	450
Cabernet Sauvignon, Catena	530
Bodega Norton Syrah	565
Terrazas De Los Andes Res Malbec	585
Malbec Ultra, Kaiken, Montes	630
Malbec, Catena Alta	1205
Quimera, Achaval Ferrer	1725



## BREAKFAST MENU

SERVED DAILY FROM 6:30AM UNTIL 11:00AM

### TWO EGGS PREPARED YOUR WAY **D**

Fried, Scrambled, Omelette, Poached or Boiled

SERVED WITH YOUR CHOICE OF SIDES

Choose from: Chicken Sausage, Beef Bacon, Baked Beans, Portobello Mushrooms, Eggs

### SALMON AND AVOCADO TOAST **N G**

Grilled Sourdough, Guacamole, Rocket Leaves, Single Poached Egg,

Char Avocado, Salmontini Smoked Salmon, Pomegranate Seeds, Toasted Walnuts, Zaatar

### EGGS BENNY **D G**

English Muffin, Single Poached Egg, Glazed Beef Bacon, Hollandaise, Straciatella Cheese

### EGGS ROYALE **D G**

English Muffin, Single Poached Egg, Salmontini Smoked Salmon, Béarnaise Sauce, Trout Caviar, Scallion

### TRUFFLE N EGGS **D**

Two Creamy Scrambled Eggs, French Black Truffles, Baby Spinach, Parmesan Cheese

### BAKED SHAKSHUKA **D**

Bell Peppers, Tomato, Onion, Cumin, Fresh Chili, Haloumi Cheese, Grilled Garlic Sour Dough,  
Baked Single Egg, Rocket Leaves

### EGG N BEANS **G** (Contains Pork)

Single Poached Egg, English Black Pudding, Grilled Pork Bacon, Sautéed Spinach and Beans in Tomato Sauce

### GOLDEN PORRIDGE **G N**

Oats, Coconut Milk, Saffron, Pistachio, Cinnamon, Honey, Raisins

### WAFFLES, PANCAKES OR FRENCH TOAST **D E G**

SERVED WITH YOUR CHOICE OF TOPPINGS

Fresh Berries, Nutella, Maple Syrup, Vanilla Sauce, Berry Compote, Chocolate Sauce

*Gluten-free bread is available upon request*

## BREAKFAST MENU

SERVED DAILY FROM 6:30AM UNTIL 11:00AM

### ☞ HOT BEVERAGES ☞

#### COFFEE

Espresso  
Double Espresso  
Americano  
Cappuccino / Latte  
Hot Chocolate

#### TEA

English Breakfast  
Earl Grey  
Green Tea  
Chamomile

### ☞ FRESH JUICES ☞

Orange  
Carrot  
Pineapple  
Watermelon

#### GOOD ENERGY

Beetroot, Carrot, Red Apple and Baby Spinach

#### BRASSERIE GREEN JUICE

Cucumber, Green Apple, Celery Stick and Lemon