

# DRINKS

## SOFT DRINKS

	Small	Large
Coca-Cola	€4,20	€7,00
Coca-Cola light	€4,20	€7,00
Fanta	€4,20	€7,00
7Up/Tonic	€4,20	€7,00
Ice tea	€4,20	€7,00
Apple Juice	€4,50	€7,30
Orange Juice	€4,50	€7,30
	0,25L	0,75L
Aque Panne(natural)	€3,00	€7,00
San Pellegrino (sparkiling)	€3,00	€7,00

## BEERS

Heinken	S €4	M €6,5	L 8,20
			Bottle
Corona			€6,50
Wiekse Wite (White beer)			€6,50
San Miguel			€6,80
Radler			€6,50
Strongbow			€6,50
Quilmes (Argentina)			€6,80
Strongbow			€6,80
Affligem Dubbel			€6,80
0.0% beer			€5,50

## APERITIF

Martini (Rosso / Bianco)	€6,50
Port (Rosso / Bianco)	€6,50
Campari	€5,80

## DESTILLED

Gin / Bacardi / Vodka	€6,80
Jagermeister	€6,80

## LIQUORS

Kahlua / Malibu / Tia Maria / Limoncello	€6,75
Amaretto / Sambuca / Baileys	€6,75
Grand Marnier / Tequila	€7,00

## WHISKEYS

Jameson Johnny walker Red Label	€7,50
Johnny walker Black Label/ Jack Daniels	€8,50

## COGNACS

Remy Martin / Couvoisier / Calvados	€9,00
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## VINO – WINE HOUSE WINE

	Glass	0.5L	1L
Red	€5,50	€15,50	€27,50
White	€5,50	€15,50	€27,50
Rose	€5,50	€15,50	€27,50
0.7lSangaria	€6	€16,50	€28,50
		Glass	Bottle
			0.7L
Malbec (Red) Argentinian wine		€6,50	€29,50
Prosecco		€5,50	€25,50

## TINTO-RED RED WINO SPECIAL BOTTLES

Phebus Malbec – Argentina	€31,95
Full red with a purple glow. Lots of red & black fruit (plums, cherries) with a hint of leather and tobacco	
Cabernet Sauvignon Trapiche Melodias – Argentina	€36,95
Dark red in color. The taste is powerful, with a meaty texture	
Covlilla Cranza – Spain	€37,95
Deep red color. The nose is complex: a concentration of black currant jam, some ripe red fruit and some vanilla and cocoa.	
Luc Pirlet Cabernet Sauvignon Merlot – France	€39,95
Juicy, fresh and soft drinkable wine with good structure and fresh notes of light white fruit and almond	
Pinot Noir La Guirlande – France	€44,95
Light red with a cherry red glow, elegant wine with lots of fruit, pleasant light and fine acidity	
Broquel Malbec Trapiche – Argentina	€69,95
Deep purple in color, almost black. Sweet starter & full, powerful tannins	

## BLANCO-WHITE SPECIAL BOTTLES

	Glass	Bottle
Chardonay Finca Flichman - Argentina	€6,50	€29,50
The wine is full of flavor while retaining freshness and fruit		
Sauvignon Blanc Trapiche Melodias - Argentina		€31,95
Bright in color and fresh aromas. Refreshing, lots of fruit & good acidity		

## ROSE

	Glass	Bottle
Phebus – Argentina wine	€6,50	€31,50

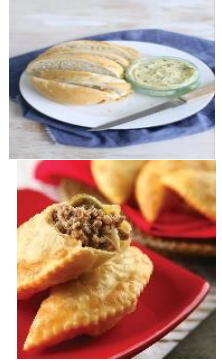
## SOPAS / SOUP

Sopa de verduras	€6,95
<b>Soup of different kind of vegetables</b>	
Carbonada	€8,50
<b>Soup of red bell pepper, onion, mix spices and slices beef pieces</b>	
Sopa de Pescado	€9,00
<b>Fish soup</b>	



## ENTRADAS CALIENTES / HOT STARTERS

Pan con mantequilla de Hierbas P.P.	€3,95
<b>Freshly baked bread with herb butter</b>	
Alitas de Pollo	€9,00
<b>Spicy chicken wings</b>	
Chorizos	€9,00
<b>Grilled spicy Argentinean sausages</b>	
Empanada de Verduras	€9,00
<b>Argentinean pies filled with vegetables</b>	
Empanada de Carne	€9,00
<b>Argentinean meat pies with BBQ sauce</b>	
Gambas al Ajo	€14,50
<b>King size prawns from the grill with garlic sauce</b>	
Calamares	€9,50
<b>Fried squid with garlic sauce</b>	
Tapas for 2 pers	€31,00
<b>Nice selection of different of mix tapes for 2 person</b>	



## COLD TAPES

TORTILLAS, CON GUACAMOLE	€8,00
<b>Corn tortillas with guacamole sauce and crema sauce</b>	
CARPACCIO	€14,50
<b>Thinly sliced raw filet steak, arugula, parmesan cheese, pine nuts, pesto and</b>	



## ENSALADAS / SALADS

Ensalada mixta con avocado	€8,50
<b>Tomato, cucumber, lettuce, arugula, carrot, olive, red cabbage, mais, avocado</b>	
Ensalada con Feta	€9,00
<b>Mixed salad with feta cheese</b>	
Caprese	€9,95
<b>Mozzarella, tomato, pesto, alcaparras</b>	
Ensalada de Pollo	€14,50
<b>A mixed salad with grilled chicken filet &amp; a honey mustard dressing</b>	

# Fish

Specially selection of mixed starters which will trigger your senses and prepare them for the next courses. Suitable for 2 persons

## PESCADOS / FISH STARTERS

Sardin	€22,50
Sardin with Garlic sauce	
Salmon	€26,50
Grilled salmon filet with Garlic sauce	
Atun a la Parilla	€29,50
Grilled tuna filet with Garlic sauce	
Gambas a la parilla	€32,50
Grilled king prawns with garlic with Garlic sauce	
Mixta de pescado	1 pers. €34,50
Sardin, Salmon, tuna gambas and calamares with Garlic sauce	2 pers. €68,00



Our fish dishes are served with salad and a choose of French fries or baked potato with sour cream or rise

## Chicken

Comes with French Frish or Baked potato with sour creme or Seasoned rice

Pechuga de pollo	€19,95
Grilled chicken filet	
Pinchos de pollo	€26,00
Grilled chicken filet with mushroom, bell pepper, onion, zucchini, eggplant, maiscorn cob.	
Chincken with mushroomed	€25,00
Grilled chicken filet with special mushroom cream sauce	
Chinken satay	€23,50
Grilled chicken filet with peanut sause	



## Complete menu

Comes with French Frish or Baked potato with sour creme or Seasoned rice

Bife churrasco de caudril (300gr.)& pepersause	€29,50
Rumo steak with pepersause	
Bife de Chorizo (250gr.)& garlicsaue	€32,50
Sirloin steak with garlic saue	
Bife de Lomo (250gr.)& Argentiniean Chimichurri	€34,50
Tenderloin steak with Argentiniean Chimichurri	
Bife Ancho (300gr.)& Bearnese saue	€35,50
Rip-eye with bearnese saue	



Ask for sause change

## Carne

All our steak is fresh Argentina meat

	200gr.	300gr.	400gr.	500gr.	
Churrasco de caudril Rumpsteak	€19,50	€25,50	€32,50	€39,00	
Bife de Lomo Tenderlion steak	€27,50	€33,50	€40,50	€47,50	
	250gr.	350gr.	450gr.	550gr.	
Bife de Chorizo Sirlion steak	€22,50	€28,50	€34,50	€40,50	
Bife Ancho Rib-eye steak	€25,50	€32,50	€39,50	€47,50	
T-bone steak			500gr.	€39,50	
Tomahawk			700gr.	€72,50	

## GUARNICIONES / SIDE DISHES

Papas Fritas – French fries with mayo or ketchup	€5,50		Tomate a la Parilla – Fresh tomato from the grill	€5,50	
Papa Asada con Crema – Baked potato with sour creme	€5,50		Championes a la Parilla - Grilled mushrooms	€5,00	
Arroz Criollo con Verdura - Seasoned rice	€5,50		Pincho de vedura a la parilla - Grilled vegetables	€7,50	
Chocolo con Manteca - Grilled corn on the cob with butter	€6,00		Aritos de Cebolla – Fried onion ring	€5,00	

## SALSAS / SAUCE

Pepper sauce/Mushroom sause/Argentinian Chimichurri/Bearnese sause	€2,95
Spicy sauce/BBQ sause/ Garlic sause	€2,50
Mayonaise / Ketchup	€1,00

# SPECIALES - SPECIALS FROM THE HOUSE

Comes with French Frish or Baked potato with sour creme or Seasoned rice

Costillas de Cerdo €24,50

Marinated spareribs from the BBQ Or Spicey



Costillas de Cordero €27,50

Grilled New Zealand Lamb chops



Steak vs Ribs €27,50

Ribs and Rumbsteak



Plato Argentinos €28,50

A combination on tenderloin chicken filet, spareribs and chorizos

Pinchos de Carne €35,50

Tenderlion steak with grilled beef, paprika and onion

Plato Tango €34,50

Combinatio of grilled tenderloin, lamb chops & grilled chinken

Lomo & Gambas €35,50

Delicious combination of grilled Tenderloin & king prawns

Tres Carnes €36,50

A variety of rumpsteak, sirloin steak and filet steak



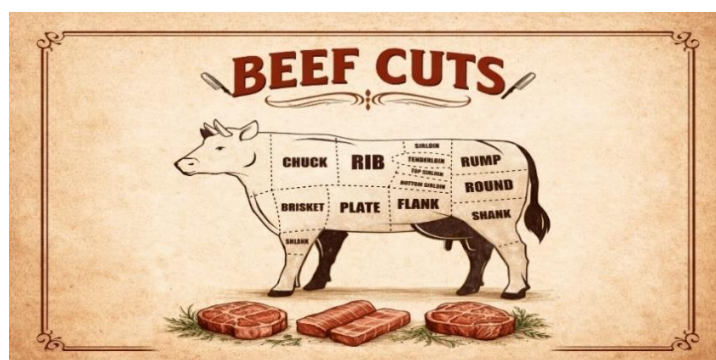
Plato de Verduras €25,00

Variety of vegetables, roasted corn, grilled tomatoes, onion rings & rice



Meat lover meats the meat 1 per. €41,00

Selection of spare rib, rump steak, sirloin steak, chorizo, lamb chop, chicken filet, corn cob 2 per. €80,00



*Look at our side dishes and sause*

## Chef specials

Comes with French Frish or Baked potato with sour creme or Seasoned rice

Nice Pork (300GR)	€27,50
<b>Pork tenderloin on grill with mushroom sauce</b>	
Beef Mango (250gr.)	€29,50
<b>Grilled rump steak with mango sauce</b>	
Entrecote (250GR) & baked MUSHROOM	€32,50
<b>Grilled sirloin steak with baked mushroom</b>	
Entrecote (250GR) & baked Mozzarella	€37,50
<b>Grilled sirloin steak with cherry tomatoes and mozzarella</b>	
Lovely eye (300GR)	€35,50
<b>Grilled Rib eye with egg eye</b>	
Lomo satay (250GR)	€36,50
<b>Grilled Tenderloin with peanut sauce</b>	
Lomo Gorgonzola (250GR)	€36,50
<b>Grilled Tenderloin grilled with gorgonzola sauce</b>	
Lomo Butter (250GR)	€40,50
<b>Tenderloin baked with butter, fresh garlic, rosemary, asparagus</b>	



## BURGERS

Comes with French frish

All beef burgers are Bife Ancho

Chicken Burger	€17,50
<b>Crispy chicken with lettuce, cheddar cheese, tomato, burger sauce</b>	
Cheese Burger	€17,50
<b>Black Angus beef burger with lettuce, cheddar cheese, tomato, burger sauce</b>	
American Burger <b>Black Angus beef burger with cheddar cheese, lettuce, tomato, onion, bacon, bbq sauce</b>	€19,50
American Burger special	€21,50
<b>Black Angus beef burger with cheddar cheese, lettuce, tomato, onion, bacon, bbq sauce with egg</b>	
Fat Burger	€25,00
<b>Dubble Black Angus beef burger with lettuce, cheddar cheese, bacon, onion, tomato, burger sauce</b>	



## SPECIAL PRICES

### FISH & CHIPS

Chicken Schnitzel

**Chicken filet marinated with egg, bread crumbs and fries**

F ajita Chicken

**Chicken filet with spices, bell pepper, onion, sour cream with 2 bread**

Fajita Beef

**Beef with spices, bell pepper, onion, sour cream with 2 bread**

## POSTRE - ICE CREAM

Dame Blanche	€5,50
Vanilla ice cream with warm chocolate sauce	
Tartufo Nero	€7,50
Truffle ice cream with a heart of zabaione, nuts and sprinkled with cocoa powder	
Tiramisu	€7,50
Exclusive Italian dessert made with ladyfingers, coffee and mascarpone	
Cheese cake	€7,50
Apple pie	€6,50
Brown cake	€6,00



## CAFE - COFFEE

Espresso	€3,50
Coffee	€3,50
Double Espresso	€4,50
Cappucino	€4,00
Hot Chocolate	€4,50
Caffe Latte	€4,50
Tea	€3,00
Fresh mint tea	€4,00
Irish coffee (Jameson)	€9,95
French coffee (Grand Marnier)	€9,95
Italian coffee (Amaretto)	€9,95
Spanish coffee (Tia Maria)	€9,95



## Cocktail

Mojito	€11,00
Mint, lemon juice, ginger, brown sugar & dash of sparkling water	
Pornstar Martini	€11,00
Vodka, passion fruit, vanilla, shot of sparkling wine	
Espresso Martini	€11,00
Coffee, vodka, coffee liquor	
Pina colada cocktail	€11,00
White rum, creamy coconut milk, pineapple juice, cocktail cherry	
Aperol Spritz	€11,00
Aperol, prosecco, sparkling water, Garnish: orange	

