



LIVE A DIFFERENT EXPERIENCE.
THE MUSIC AND THE ENVIRONMENT WILL HUG YOU.
IN THE ROOTS THERE IS NEITHER COLD, NOR THERE IS HEAT.
COME TO EAT AND DRINK,
MONDAYS AND TUESDAYS GO TO THE GYM.
- DRUNK & CARNIVORE -

- BREAK YOUR MOUTH -

BEEF JERKY WITH CURED GOAT CHEESE - - - - 19.50
CANARYAN CHEESE FROM LA ESPERANZA - - - - 14.00
BONDIOLA AND CANARYAN CHEESE FROM LA ESPERANZA - - - - 18.00
CLASSIC PROVOLONE - - - - 9.50
(Provolone cheese melted in the grill with garlic oil, oregano and aji molido)
ALMOGROTE BIG CROQUETTES - - - - 7.50
(Two almogrote and beef big croquettes with red mojo canario)
COW HEART SWEETBREAD - - - - 22.00
(With lemon and white pepper)
ARGENTINIAN CHORIZO CRIOLLO - - - - 6.50
CLASSIC ARGENTINIAN EMPANADA - - UDS - - 4.50
(Knife-cut veal with egg, onion and olives. AMAZING)
LAMB EMPANADA - - UDS - - 4.50
(Knife-cut lamb with red pepper, onion and aji molido)

- SALADS AND VEGETABLES -

ABUELA SALAD - - - - 8.50
(Avocado, onion, tomatoes and our fresh herbs. Ideal with the meats)
OREGANO TOMATOES - - - - 5.50
CRIOLLA SALAD - - - - 6.00
(Red and green pepper, onion, tomatoes and an oil of garlic and parsley)
GRILL VEGETABLES - - - - 9.00
(A mix of grill vegetables, after that we sautéed with soy sauce and brandy)

- MEAT GRILLED -

- PORK -

PORK RIBS WITH BELLY PORK - - - - 24.50

PORK "SECRETO" - - - - 22.50

(Marinated with garlic and ají molido)

- LAMB -

LAMB WITH CHIMICHURRI - - - - 30.50

(Cut into pieces, marinated in chimichurri and presented in a hot clay pot)

LEG OF A SUCKLING LAMB - - - - 25.00

- VEAL -

SKIRT STEAK: Añejo - - 33.50 / Angus - - 42.50

ANGUS FLANK - - - - 32.00

ANGUS BIG RIB - - - - 30.50

PICANHA RED HEREFORD - - - - 35.00

ANGUS ASADO - - 1kg serving - - 48.50

- ARGENTINIAN TRADITIONAL ROAST -

(ONLY AT SUNDAYS AND EVENTS)

ANGUS RIBS - - - - 35.50

ANGUS FLANK - - - - 36.00

PORK RIBS - - - - 28.50

LAMB - - - - 37.50

- CHOOSE YOUR FRIES -

CHEF POTATOES - - - - 6.00

(Like the Fish & Chips ones. Oil, vinegar, salt and black pepper)

CANARYAN BLACK POTATOES - - - - 9.00

(Fried canaryan black potatoes with paprika olive oil, black pepper and parsley)

FRIED SWEET POTATOES - - - - 7.00

(With garlic and parsley oil, salt and black pepper)

CANARYAN BLACK POTATOES WITH AVOCADO - - - - 10.50

(Fried canaryan black potatoes with avocado, black pepper, garlic and parsley oil and paprika)

- HOMEMADE SAUCE -

THE BOSS CHIMICHURRI - - - - 4.50

CRIOLLA SAUCE - - - - 4.50

HOMEMADE MUSTARD - - - - 3.50

PICANTE DEL LOCO - - - - 4.00

- HOMEMADE DESSERTS -

ARGENTINIAN BLACK CHOCOLATE ALFAJOR - - - - 4.50

LEMON PIE - - - - 6.50

CANARYAN PASTAFROLA WITH ICE CREAM - - - - 8.00

(Typical Argentinian cake but with guava paste, goat canaryan cheese and mascarpone ice cream)

CHEESECAKE WHIT CARAMEL MILK, BLACK CHOCOLATE AND LOTUS COOKIES - - - - 7.50

IF YOU LIKE HOW THE WAITER SERVED YOU, GIVE HIM A WINK.

IF YOU LOVE THE MEAT, AT THE END APLAUD AT THE GRILL MAN.

ENJOY A LOT