

paprika, oregano and chiles {chimichurri} marinade for grilling meat {crudo} raw {dulce de leche} "jam made of milk" caramelized milk and sugar {empanada} traditional argentinian baked hand pie {gaucho} argentine cowboy {jamón} ham {mignonette} condiment made with minced shallots, cracked pepper, herbs and vinegar {picante} spicy {provoleta} argentine variant of provolone cheese {sorghum} a gluten free ancient grain that grows well in the prairies {ultra dry-aged} method to prepare beef in a climate controlled environment maximizing flavour and tenderness

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### SMALL PLATES & SALADS

traditional empanadas,  
slow cooked beef, hot sauce butter -15

avocado bruschetta,  
toasted pistachios (v)-17

blistered provoleta cheese,  
oregano, chilies & sidewalk  
citizen sourdough (v)-17

eggplant Milanese chips,  
aji picante aioli (v) (gf)-16

fire grilled octopus,  
humita, san Marzano tomatoes,  
chorizo (gf)-22

crispy fried calamari,  
citrus aioli, salsa criolla (gf)-19

wedge salad,  
crisp lettuce, grizzly gouda,  
ripe tomatoes, avocado, green  
goddess dressing (gf)(v)-19

parilla honey glazed lamb ribs,  
crushed pistachio (gf)-22-

grilled sweetbreads,  
chimichurri, charred lemon  
(gf) -21

charred napa cabbage salad,  
avocado, crunchy seeds, mint,  
citrus (v) (gf)——18

masa fries,  
salsa criolla, charred lemon  
aioli (v) (gf)——16

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### PIZZA {FUGAZZA}

*OUR PIZZAS ARE INSPIRED BY ARGENTINE FUGAZZA, WHICH IS A DEEPER DISH STYLE PIZZA. THE CRUST IS MADE WITH CONNIE & JOHN'S PIZZA DOUGH*

traditional fugazza,  
loaded with charred onions, brie,  
provolone, mozzarella (v)-24

fugazza napoletana,  
prosciutto cotto, tomato,  
mozzarella, oregano-26

margherita picante,  
san marzano tomatoes, basil  
pesto, pickled chilies (v)-24

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### FROM OUR SEAFOOD BAR

El Grande seafood tower,  
half fire grilled atlantic lobster,  
ceviche mixto, east coast  
oysters, grilled red shrimp,  
manila clams (gf)-150

tableside ceviche mixto,  
red shrimp, octopus, ahi tuna,  
onion, cascabel chilies, cilantro,  
puffed wild rice (gf)-23

half dozen oysters,  
chimichurri mignonette (gf)-24

grilled argentine shrimp,  
chili butter (gf)-26

baked manila clams,  
chimichurri, charred lemon (gf)-19

Hokkaido scallop tradito,  
tomate fresco, aji amarillo,  
cilantro (gf)-21

fire grilled half Atlantic lobster,  
chimichurri butter, lemon (gf)-42

*THE WOOD-FIRED PARRILLA IS AN ESSENTIAL PART OF AN ARGENTINIAN BARBEQUE. THESE CELEBRATIONS, KNOWN AS ASADO. ARE A CULTURAL TRADITIONAL THAT BRINGS PEOPLE TOGETHER. OUR PARRILLA HAS BEEN CUSTOM-MADE TO BRING THE ART AND FLAVOUR OF AN AUTHENTIC ARGENTINIAN ASADO TO YOU.*

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### DESSERT

tres leches torta,  
3 milks cake, orange crema,  
toasted almonds (v) (gf)-14

dark chocolate torte,  
dulce de leche, pecan sponge  
toffee (gf) (v)-14

winter citrus curd,  
grapefruit, crispy meringue,  
graham crumble (v)-12

*a 20% gratuity will be added to  
tables of 8 or more persons*

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### CHARBAR CUTS

ultra-aged Alberta beef porterhouse  
steak 32 oz (gf)-140

Argentine bondiola pork steak,  
chimichurri, grilled lemon (gf)-35

Ewe-Nique farms braised lamb shank,  
apricot and fennel fernet (gf)-46

Gemstone Grass Fed Beef  
butcher steak 7 oz (gf)-36

Alberta beef tenderloin steak,  
8 oz (gf)-56

New York strip steak  
12 oz (gf)-45

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### FIRE PIT LARGE PLATES

wood fire grilled half chicken,  
9 spice blend, crispy potatoes  
(gf)-42

double stacked gaucho burger,  
aged cheddar curds, crushed  
avocado, french fries —22  
add bacon -4.50

parilla grilled prairie trout,  
humita, salsa criolla (gf)-42

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### FIRE PIT SIDES

braised rapini,  
eggplant, cashew butter, crunchy  
seeds (v)(gf)-13

smoked winter squash,  
aji Amarillo, ricotta, puffed wild  
rice (v)(gf)-13

roasted eggplant,  
scallions, salsa criolla, parsip  
crunch (v)(gf)-12

fried Poplar Bluff potatoes,  
hot sauce butter, garlic sauce,  
cilantro (v)(gf)-13

parrilla beef fat fries (gf)-9

corn humita, sofrito oil (gf) 9

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### FIRE PIT SAUCES

aji picante aioli (v) (gf)

chimichurri (v)(gf)

pickled chilies (v)(gf)

hot sauce butter (gf)

smoked criolla salsa (v) (gf)——3 each