



ENTRADAS

Atún Crudo <i>tuna, avocado cream, lime, cilantro, EVOO</i>	22
Empanada Salteña <i>handcut beef, olives, boiled eggs, salsa criolla</i>	11
Pulpo a la parrilla, papas confitadas <i>grilled octopus, potatoes confit, paprika</i>	25
Provolone <i>grilled provolone cheese, artisan bread</i>	16
Pizza Prosciutto e Funghi <i>mozzarella, San Marzano tomato sauce, ham and mushrooms</i>	20
Pizza Fugazzeta <i>braised onion, provolone, oregano</i>	19
Mejillones a la Provençale <i>PEI mussels, wood oven cooked, artisan bread</i>	21
Tabla de Chorizos <i>grilled sausage and blood sausage, criolla sauce</i>	14
Calamares Fritos <i>crispy calamari, roasted pepper mayonnaise</i>	18
Ensalada de Langosta <i>grilled lobster tail, barley, heart of palm, chickpeas, corn, tomato, artichokes, pine-nuts, pesto</i>	27
Caesar <i>romaine, Caesar dressing, croûtons</i> add: chicken or shrimp \$8 lobster tail \$18	14
Rucula <i>arugula, burrata, heirloom tomatoes, balsamic dressing</i>	17

A LA PARRILLA

Pesca del Dia <i>fresh fish of the day</i>	MP
Merluza Negra <i>Chilean seabass</i>	39
Pargo a la Parrilla <i>grilled half local snapper</i>	36
Prime Entrecôte con hueso <i>20oz bone in Prime rib eye steak</i>	79
Pechuga de Pollo <i>organic chicken breast</i>	23
Entrecôte <i>14oz rib eye steak</i>	48
Entraña <i>12oz skirt steak</i>	35
Bife Angosto <i>14oz NY strip steak</i>	48
Rack de Cordero <i>14oz New Zealand rack of lamb</i>	44

PRINCIPALES

Milanesa <i>breaded NY strip steak</i>	26
Asado de Tira Braseado <i>wood oven braised short rib with roasted oyster mushrooms</i>	38
Pasta al Forno <i>rigatoni, Tannat braised short rib ragoût, gratinated with provolone cheese</i>	29
Gnocchi de Ricotta <i>Gulf shrimp, pesto sauce, pecorino</i>	29

ACOMPANAMIENTOS 10

Hojas Verdes <i>mixed-greens, dijon-Champagne vinaigrette</i>
Verduras Asadas <i>wood oven vegetables</i>

Papas escrachadas <i>smashed potatoes</i>
Coles de Bruselas <i>oven roasted Brussels sprouts, smoked pork belly</i>

EN LA COCINA NO INVENTAMOS NADA, CUIDAMOS LO MEJOR QUE NOS DA
EL MAR, LA TIERRA Y EL FUEGO...

June 2021

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.

Los impuestos aplicables y una propina de 18% es automaticamente agregada a todas las cuentas. Una propina de 20% es automaticamente agregada a todas las cuentas de grupos de 6 o mas. Taks aplikab yo pral ajoute nan bodwo ou. Youn tep de 18% ajoute otokatikman sou tout resi yo. Yo ajoute yon tep de 20% otomatikman sou tout resi pou group de 6 ou plis.

We support local farming, organic & free-range products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy



TRAGOS

CLASICOS DE LA HUELLA

Chili Parador	14
<i>Tequila Reposado, Red Wine, Thai Chili, fresh lime juice, agave</i>	
Caipi Maracuya	12
<i>Vodka, Passion fruit, Cane Sugar</i>	
Quinto Old Fashioned	14
<i>Bourbon Infused With Orange Peel, All Spice, Clove Syrup</i>	
La Revancha del Anana	14
<i>Tequila Silver, Strawberries, Pineapple Juice, Chili Liqueur, Hibiscus Syrup</i>	
Melocotón	14
<i>Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave</i>	
Lychee Blossom	14
<i>Vodka, Junmai Sake, Lychee Juice</i>	

GIN TONIC SPECIALS

Parador	16
<i>London Dry Gin, Grapefruit juice, Pink Peppercorn</i>	
La Huella	16
<i>Orange infused Gin, Peach Purée, Thyme</i>	
Del Este	14
<i>Gin liquor, Lychee Purée, Cointreau, Lime Juice</i>	
Verano Del 01	14
<i>London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil</i>	
Jose Ignacio	14
<i>London Dry Gin, Fresh Blueberries, Lime juice, Mint Sprig</i>	

PITCHER 42

Clérico

White Wine, Cointreau, Creme de Cassis, Green & Red Apple, Lemon, Orange Juice

Sangria

Red Wine, Cointreau, Vodka, Green & Red Apple, Orange Juice

VINOS POR COPA

CHAMPAGNE/SPARKLING

Torressella, Prosecco, Veneto, Italy	11
Ca'del Bosco, Franciacorta, Lombardy, Italy Charles	18
Heidsieck, Reims, France	19
Taittinger, La Francaise, Champagne, France	25

BLANCO

Pinot Bianco, Kettmeier, Alto Adige, Italy	10
Torrentes, Solo Contigo, Uco Valley, Argentina	12
Pinot Grigio, Pighin, Friuli, Italy	12
Albariño, Bodegas Garzon, Maldonado, Uruguay	13
Riesling, Trimbach, Alsace, France	14
Chardonnay, Three Sticks, Sonoma, USA	20

ROSE

Garzon, Maldonado, Uruguay	11
Chiaretto, Riviera del Garda, Ca Maiol, Italy	12

TINTO

Tannat, Garzón, Maldonado, Uruguay	10
Valpolicella D.O.C. Masi Bonacosta, Italy	10
Tempranillo, Alvarito, Castilla y Leon, Spain NV	11
Tempranillo, Reserva, Marques De Riscal, Rioja, Spain	12
Cabernet Sauvignon, Imagery, Napa Valley, USA	13
Pinot Noir, Chacra "Barda" Patagonia, Argentina	14
Malbec, Trapiche Medalla, Mendoza, Argentina	14

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