

MENU

APPETIZZERS

	<i>FL.</i>	<i>u.\$s</i>
<i>COCKTAIL DE CAMARONES</i> <i>Shrimp cocktail with pink sauce</i>	<i>21,00</i>	<i>12,00</i>
<i>MELON PROSCIUTTO</i> <i>Melon with Prosciutto di Parma</i>	<i>19,00</i>	<i>10,86</i>
<i>CALAMARES FRITOS</i> <i>Fried calamari</i>	<i>22,00</i>	<i>12,57</i>
<i>CHORIZO Y MORCILLA</i> <i>Argentinian Sausages</i>	<i>12,00</i>	<i>6,86</i>

SALADS

<i>CEASAR SALAD</i>	<i>17,00</i>	<i>9,71</i>
<i>CHICKEN CEASAR SALAD</i>	<i>19,50</i>	<i>11,14</i>
<i>SHIRMP'S CEASAR SALAD</i>	<i>24,00</i>	<i>13,71</i>
<i>GREEN SALAD</i>	<i>12,00</i>	<i>6,86</i>
<i>CHEF SOUP</i>	<i>9,00</i>	<i>5,14</i>

CARNES - STEAKS

FL u.s.s

ASADO DE TIRA

Short rib beef

32,00 18,29

CHURRASCO ANGOSTO

Sirloin steak

32,00 18,29

CHURRASCO DEL CENTRO

Rib eye steak

32,00 18,29

FILET MIGNON

Tenderloin steak

38,00 21,72

PRIME RIB STEAK

54,00 30,86

CHURRASCO DE COSTILLA

T-Bone

54,00 30,86

SURF AND TURF

Filet mignon with Jumbo shrimps

54,00 30,86

MILANESA DE CARNE

Beef napolitana

28,00 16,00

All the meats are served with the sauce of your choice:

Black Pepper, Saltimboca, Champignones, Provenzal.

CERDO - PORK

LOMITO DE CERDO

Pork tenderloin

32,00 18,29

BABY BACK RIBS

25,00 14,29

<u>DEL MAR -FROM THE SEA</u>	FL	u.\$s
<u>CALAMARES FRITOS</u> <i>Fried baby calamari</i>	27,00	15,43
<u>CAMARONES PATAGONIA</u> <i>Shrimps with garlic, parsley and jerez sauce</i>	29,00	16,58
<u>CATCH OF THE DAY</u> <i>Choice of: Lemon, green or blue cheese sauce</i>	29,00	16,58
<u>PAELLA</u> <i>Rice w/ mix seafood, chicken in saffron sauce</i>	38,00	21,71
<u>AVES -CHICKEN</u> <u>PECHUGA DE POLLO</u> <i>Grilled chicken breast</i>	26,00	14,86
<i>Choice of: Green Onion, Mushrooms or garlic sauce</i>		
<u>MILANESA DE POLLO</u> <i>Chicken breast, parmesian</i>	27,00	15,43
<u>PASTAS</u> <u>FISHERMAN'S PASTA</u> <i>Pasta with mixed seafood and tomatoe sauce</i>	32,00	18,29
<u>PASTA ALFREDO</u>	25,00	14,29
<u>PASTA ALFREDO CHICKEN</u>	28,00	16,00
<u>PASTA ALFREDO SHRIMP</u>	32,00	18,29
<u>PINCHO MIXTO</u> <i>Beef, chicken and shrimps sate</i>	29,00	16,58

DESSERTS

FL u.\$s

Cheese cake

9,00 5,14

Chocolate cake

9,00 5,14

Chocolate mousse

9,00 5,14

Quesillo

8,00 4,58

Genovesa

9,00 4,58

Tea

3,00 1,71

Espresso

4,00 2,28

Cofee

4,00 2,28

Capuccino

5,00 2,85

There will be a total of 5% sales tax added to the final total of your account.

Patagonia Restaurant excludes service charge and leaves it to the

client discretion.

RED WINE FROM ARGENTINA

PER BOTTLE

FL u.\$s

SAN TELMO

Malbec

39,00 22,29

NAVARRO CORREAS

Cabernet, Sauvigno or Malbec

55,00 31,43

LA CONSULTA

Merlot, Cabernet, Sauvignon, Malbec

33,00 18,85

TRAPICHE

Merlot, Pinot, Noir

33,00 18,85

HOUSE WINE: MAGALLANE'S

Cabernet, Sauvignon

26,00 14,85

BY GLASS

HOUSE WINE : MAGALLANE'S

Cabernet, Sauvignon

7,00 4,00

WHITE WINE FROM ARGENTINA

<u>PER BOTTLE</u>	FL	u.\$s
ANGARO Sauvignon Blanc	33,00	18,86
SAN TELMO Chardonnay	39,00	22,29
TRAPICHE Sauvignon Blanc, Chardonnay	33,00	18,86
<u>BY GLASS</u>		
MAGALLANE'S Sauvignon Blanc	7,00	4,00
TRAPICHE Chardonnay	8,00	4,57
<u>ZINFANDEL: BERINGER (per bottle)</u>	39,00	22,29
<u>ZINFANDEL: FOXHORN (by glass)</u>	8,00	4,57
CHAMPAGNE FREIXENET	55,00	31,43
CHAMPAGNE CASAL BRUT <u>(by glass)</u>	36,00 8,00	20,57 4,57

FRESITA

36,00 20,57