



AS AUTHENTIC AS IT GETS

In Argentina, an “Asado” is not just a way of cooking meat; it’s an art form, all day affair, and part of the Argentine national identity. A traditional asado is an elaborate system and purposeful set of customs masterfully put in place for cooking, serving and eating grilled meats that many generations have shared within their families. Every Argentine Asador (chef) has their own personal secret when it comes to overseeing the parrilla (grill), whether it be the perfect moment to turn the meat, the coal to wood ratio to get the perfect char, or how hot to keep the fire for maximum tenderness. The most important necessity for a successful asado is your asador. An asado is not just throwing meat on a grill and hoping for the best, but a true cooking art form that requires a knowledgeable Argentine grill master with generations of family knowledge and love for the technique. The asador will provide an all-day sensory experience cooking mouth-watering chicken, pork, lamb and vegetables to be traditionally served with chimichurri sauce, accompanied by a mixed salad and of course, washed down with Malbec; a strong and slightly spicy red wine that Argentina is known for. Asados are constantly being updated or altered, but the tradition remains strong in what should accompany the delicious cuts of meat; free time and plenty of good company open to experiencing a day full of tasty meats, red wine and authentic Argentine cuisine.



ASADO MENU

APPETIZER

CHORIPAN

Choripan is a favorite Argentinian street food made of chorizo lightly seasoned in chimichurri and sandwiched between two slices of pan.

ENTREES

ENTRANA (SKIRT STEAK)

Skirt steak cooked medium-rare for a rich and tender flavor.

POLLO A LA PARRILLA

(BARBECUED WHOLE CHICKEN)

Whole chicken grilled to the point of perfection with smoky notes.

ACCOMPANIMENTS

ENSALADA DE TOMATE

(TOMATO AND ONION SALAD)

A simple mixed salad tossed with, tomato, onion, oil and red wine Vinegar dressing.

ENSALADA RUSA (RUSSIAN SALAD)

A tangy potato salad with peas and carrots

ENSALADA LAS MESAS

Frisee & Baby Arugula, Baby Radish, Red Onion, Paprika Candied Pepitas, Sharp Cotija Cheese, and Grape Tomatoes. Served with our Blue Agave Lime Dressing

ADD ON - \$3.50 PER PERSON

PARRILLADA DE VERDURAS

(GRILLED VEGETABLES)

Onions, red and yellow bell peppers, eggplant, and zucchini that has been grilled in a light olive oil, Balsamic vinegar, salt, pepper and Italian herb dressing.

SERVED WITH

PAN (BAGUETTE)

A soft and fluffy white bread.

GABBI'S CHIMICHURRI

An herbaceous sauce made of parsley, garlic, oil and vinegar that compliments every item served at an asado. An asado is only as good as the chimichurri!

WHAT'S INCLUDED

PARRILLA (ARGENTINE BBQ)

FIREWOOD & MESQUITE CHARCOAL

AUTHENTIC DÉCOR

CHINA & SERVICE-WARE

PRICING

\$80.00 PER PERSON (MINIMUM 50 PEOPLE)

Does not include Labor, Tax and 22% Service Charge

ADDITIONS

EMPANADAS

A warm and savory turnover filled with flavor. Everyone's favorite Argentinean treat that come stuffed with beef, chicken, or ham & cheese.

\$6.00 EACH

ASADO A LA CRUZ (SHORT RIBS)

Slow cooked spareribs cooked on an iron cross and marinated in an herbaceous brine. Sure to be the star of the show!

+\$35.00 PER PERSON (MINIMUM 25 PEOPLE)

TIRA DE ASADO (THIN CUT SHORT RIBS)

Asado that has been cut thin and grilled on the parrilla for tantalizing bites.

+\$16.00 PER PERSON (MINIMUM 25 PEOPLE)



