



TAPAS • STEAKHOUSE • LOUNGE

## TAKE-AWAY MENU

Tuesday - Saturday, Closed Sunday & Monday

Curbside pick up ONLY from 4-8pm

Last order taken at 7:30pm

Please call (410) 534-7296  
beginning at 3:30 to order

### TACOS by the PIECE

All Tacos are served with housemade tortilla  
cilantro, radish, onion, nopal, lime & choice of salsa

#### SALSAS

Spicy Avocado Green Sauce, Spicy Fish Chili Sauce

**Carnita** 1x \$5.50, 3x \$15.50

**Shrimp** 1x \$6.75, 3x \$19.50

**Chicken** 1x \$5.50, 3x \$15.50

**Mix of 12** \$72

(4 of each plus your choice of one extra!)

### TAPAS & STARTERS

#### Picada Misto Snack Plate For Two

Chorizo Ibérico de Bellota, Mangalica Ham  
Blue di Bufala, Aged Pecorino, Cana de Cabra  
Spicy Marinated Olives, Tostadas \$39.00

#### Empanadas de Puerco

Savory Pastry filled with Spiced Pork Sausage \$10.00

#### Empanadas de Queso

Cumin Seed Pastry filled with Housemade Ricotta  
Mozzarella, Goat Cheese, Roasted Bell Pepper \$9.00

#### Empanada de Bife

Savory Pastry filled with Spiced Beef \$16.00

All Empanadas Served with Endive  
Lemon Vinaigrette and Criolla Sauce

#### Shrimp Ceviche

Cucumber, Jicama, Red Onion, Chili, Orange Lemon  
Cilantro, Chives, Yellow Corn Tostadas \$15.00

#### Ensalada Verde

Seasonal Lettuce, Local Tomato  
Parmigiano, Basil Vinaigrette \$12.00

## MEAT & FISH

Simply grilled or a la plancha with choice of salsa & one side

### SALSAS

Traditional Chimichurri, Spicy Chimichurri

**Crispy Half Chicken (16oz)** \$33.00

**Whole Duck Breast (12oz)** \$45.00

**Wagyu Hanger Steak (8oz)** \$42.00

**Prime New York Strip Steak (12oz)** \$65

**Filet Mignon (8oz)** \$55

**Double Lamb Chops** \$32.00

**Scottish Salmon** \$36.00

**BLT Beef Burger (8oz)** \$16.00

Mozzarella Fontina, Spicy Cornichon Aioli  
Yukon Gold Potato Chips

### SIDES

#### Wood Grilled Corn

Spicy Chimichurri \$9.00

#### Yukon Gold Smashed Potatoes

Goat's Milk Cheese, Olive Tapenade \$9.00

#### Local Asparagus a la Plancha

Charred Lemon, Calabrese Chili, Garlic \$12.00

#### Steamed Broccoli

Pecorino, Garlic Chili Citronette \$10.00

#### Housemade Bread & Malbec Butter \$9.00

### SWEET

#### BV Chocolate Cake

Dulce de Leche, Local Strawberries, Chocolate Pearls  
Caramel Pearls \$10.00

### SUGGESTED WINES

All bottles are offered at 20% less than the list price.

The full wine list is also available and can be viewed online

16N	Sauvignon Blanc, Prisma (Casablanca Valley) 2019	35	\$28.00
23N	Chardonnay, Errazuriz "Max Reserva" (Aconcagua Costa) 2018	45	\$36.00
115N	Torrontés, Colomé (Salta) 2018	31	\$24.80
714N	Malbec, Ben Marco (Valle de Uco) 2017	40	\$32.00
707N	Cabernet Sauvignon, Roto (Maule Valley) 2018	27	\$21.60
906B	Lapostolle "Cuvée Alexandre" (Apalta) 2016	54	\$43.20

### COCKTAILS \$20 Serves 2ppl

**Carnaval Carioca** Tito's Vodka, pineapple juice, mint, lime, ginger beer

**Busy Bee** Ransom Old Tom Gin, salted cucumber juice, honey syrup,  
lemon, rosemary

**Guava Margarita** Espolón Blanco, guava nectar, agave, triple sec,  
lime, salted rim

**Tony Foreman & Cindy Wolf - Restaurateurs**

**Mario Cano-Catalan - Executive Chef**

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

We fry in 100% peanut oil. Please notify us of any food allergies.