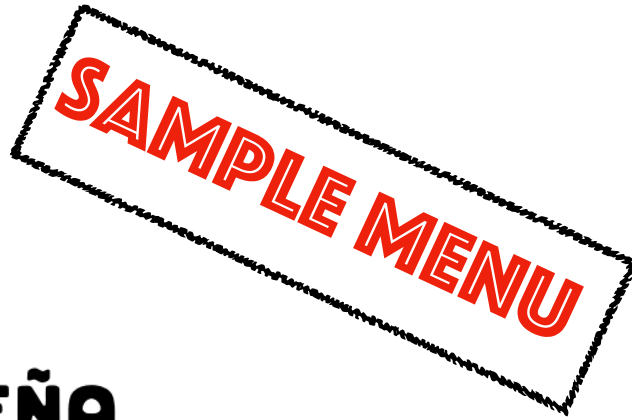


LA PORTEÑA



FOR THE TABLE

EMPANADA

Traditional Beef - Ground beef, onions, green onions, peppers, Thai chili, olives, hard boiled egg, cumin, paprika

PATAGONIAN SALPICON

Grilled Patagonian red shrimp and local squid, blood orange, hearts of palm, avocado, red onion, bell peppers", parsley, garlic oil, golf sauce

SUGAR BABY GAZPACHO

Local watermelon gazpacho, burrata, blueberry and opal basil pesto, pistacchio dukkah

A BUNCH OF JERSEY ASPARAGUS

Jamon Serrano, morel mushroom mousseline, smoked spruce green oil, mussel emulsion, bottarga

MAINS

Choose one from THE STOVE OR WOOD BURNING GRILL

FROM THE STOVE

VEAL CHOP MILANESA

Panko and herb breaded lamb chop, charred Castefranco radicchio salad, grilled lemon, tallow fries

CATCH OF THE DAY

Ask your server about the day selection

HOUSE MADE RICOTTA GNOCCHI

Maine lobster, snow peas, English peas, leeks, red dandelion, Grana Padano cheese, brown butter and lemon. Served with a side mixta salad

FROM THE WOOD BURNING GRILL

(8oz protein portions served mixta salad and tallow herbed fries)

NEW YORK STRIP LOIN (BIFE DE CHORIZO)

Robust beefy flavor, grass fed finish with grain, Argentina

TRI-TIP (COLITA DE CUADRIL)

Lean and Robust flavor, grass fed finish with grain, Sickler's Circle Farm, Salem, NJ

FLANKEN STYLE SHORT RIBS (ASADO DE TIRA)

Rich and marbled, grass fed with grain, Creekstone farm, Arkansas

BUTCHER CUT HANGER STEAK (ENTRAÑA GRUESA)

Rich, slightly gamey, high marble, grass fed with grain, Creekstone farm, Arkansas

IBERICO PORK "EL SECRETO"

Rich, bold, high marbled, Salamanca, Spain

UPGRADE FOR ONE

12oz NEW YORK STRIP LOIN (BIFE DE CHORIZO) +15

Robust beefy flavor, Grass fed finish with grain, Argentina

12oz RIBEYE (OJO DE BIFE) +15

Robust and bold flavor, medium marble, Grass fed finish with grain, Argentina

UPGRADE FOR TWO

22oz BONE IN RIBEYE DRY AGE (25 DAYS)

Rich and complex, high marble. Grass fed with grain, Creekstone farm, Arkansas

ARGENTINEAN ASADO

Short ribs, Iberico Pork, chorizo, morcilla, sweetbreads, grilled vegetables

ADDITIONS

Creamy Savoy spinach and oyster mushrooms gratin +

Side Scallops (4oz) +

Morcilla +

Chorizo +

Lobster and blue cheese butter crust +

Extra Tallow Herbed Fries +

Extra Fries +

SWEET

Dulce de leche rice pudding, rhubarb compote, coffee cream