

## Starters

An introduction to our South American Flavor

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### Carpaccio de Lomo \$ 14

Thin slices of beef tenderloin served w/ basil sauce, portobello mushrooms & parmesan cheese

### Uñitas de Cangrejo \$ Market price

Smoked crab fingers served w/ light lime jalapeño butter sauce & mini arepas

### Fritanga de Mariscos \$ 12

Fried calamari & sautéed seafood w/ pizzaiola sauce

### La Provoleta Grill \$ 11

(add shrimp \$ 6)

Grilled provolone cheese topped w/ tomatoes, prosciutto & herbs

### Lengua a la vinagreta \$ 11

Veal Tongue slowly cooked for 3 hrs & marinated in South American Vinagrette

### La tablita Patagónica \$ 14 (serves two)

Prosciutto, assorted salami, mortadella, bresaola, Carpaccio de lomo, assorted cheeses, olives, etc.

### Las Tiernas \$ 11

Crispy sweetbreads

### Lamb Lolichop \$ 14

Three lamb lolichops drizzled w/ Malbec & balsamic reduction & served w/ mini yucca arepa

### Salchicha Parrillera \$ 12

Argentinean thin sausage served w/ polenta & chimichurri sauce

## Small Plates "Picadas" \$8

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### Mejillones a la Provenzal (El Clásico)

Fresh mussels sautéed in white wine reduction, garlic & parsley

### Vitel Toné

Peceto (eye of round beef) slowly cooked for 3 hours served w/ mayo & tuna sauce & a touch of anchovy

### Empanadas Argentinas

Two assorted Argentinean empanadas

Choices: Beef, Chicken, Ham & Cheese, Cream of corn, Onion, Spinach

### Ceviche

Fresh catch of the day & shrimp cooked in lemon juice w/ jalapeños & onions

### Matambre Arrollado

Traditional rolled beef flank steak w/ La Rusa salad

### El Calamar

Grilled steak calamari drizzled w/ olive oil, garlic & parsley

### Sochori \$ 6

Argentinean sausage & grilled piquillos served w/ chimichurri sauce

## Soups \$8

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### Sopa Pampa

Creamy potato soup w/ crispy bacon & gruyere cheese

### Sopa del Dia

Chef's Choice

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## Salads

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### Ensalada Tango \$ 7

Mix greens, tomatoes, onions served w/ Rioplatense dressing

### Ensalada de Mango \$ 11

Mango, avocado, red onion served w/ mango vinaigrette

### Ensalada de Popeye \$ 9

Spinach, fresh mushrooms, parmesan cheese, feta cheese & toasted almonds served w/ raspberry vinaigrette

### Ensalada Ceasar Patagónica \$ 8

w/ a twist of mango & goat cheese

Add grilled chicken or grilled shrimp \$ 6

### Caprese Auténtica \$ 12

Fresh tomatoes w/ buffalo mozzarella, fresh sweet basil, sun-dried tomatoes, black olives & prosciutto

### Seafood Punta del Este \$ 13

Seasonal seafood, sun-dried tomatoes & mix greens

## Vegetarian

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### Spinach Ravioli \$ 14

Served w/ fresh tomato sauce

### Los Gustosos \$ 13

Red bell peppers stuffed w/ basmati rice, provolone, parmesan cheese & eggs served w/ pomodoro sauce

### Milanesa de Berenjena y Zucchini \$ 13

Eggplant Milanesa served w/ provolone stuffed tomatoes

## Homemade Pasta

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### Los Grandotes \$ 18

Salmon ravioli, home made pasta w/ strips of calamari ink served in a light saffron & shrimp cream sauce

### Los del Domingo \$ 15

Spinach ravioli served w/ tuco sauce

### Los Rellenitos \$ 15

Ricotta Agnolotti served w/ Caruso sauce (cream, ham, onion & mushroom sauce)

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## Del Mar

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### Limay \$ 22

Trout covered w/ mushroom & sautéed caramelized onions

### El Nadador \$ 24

Roasted salmon served w/ julienne vegetables & salsa fresca

### Pez Espada \$ 26 (from our Grill)

Grilled Swordfish served w/ tomato, basil, asparagus & chimichurri sauce

### Brochettes de Mariscos \$ 26 (from our Grill)

Scallops, shrimp, catch of the day, cherry tomatoes, onions & zucchini served w/ mustard & herbs sauce

### Cazuela de Mariscos \$ 28

Seasonal seafood casserole

### El Salado ~ Pescado a la Sal

#### Market Price \$ (for two)

Whole Branzino (from the Mediterranean Sea) cooked covered in rock salt & served w/ grilled vegetables

### Spaghetti a la Ushuaia \$ 24

Seasonal home made seafood pasta

## Milanesas & Chivitos

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### Suprema Pastora \$ 18

Chicken Milanese stuffed w/ provolone cheese, ham & served w/ rose sauce & paille potatoes

### Milanesa a la Napolitana \$ 19

(Beef or Chicken)

Milanesa topped w/ ham, mozzarella, tomato sauce served w/ La Rusa salad

### Milanesa Patagónica \$ 22

(Wild Boar or Ostrich)

Milanesa topped w/ mozzarella, arugula, sun-dried tomatoes, mushrooms & served w/ provenzal potatoes

### Suprema Maryland \$22

Chicken Milanese topped w/ macho plantain, corn, ham, béchamel sauce & more

### Cambalache \$19

Tenderloin steak pan seared topped w/ bacon, ham, provolone cheese, olives, red peppers, mushrooms, eggs, pickles, tomatoes, lettuce, caramelized onions served w/ Tango salad

## Sides \$ 6

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### La Rusa Salad

Potato, carrots, green peas & mayonnaise

### Puré Duquesa

Homemade mashed potatoes (w/ duquesa potatoes) Argentinean style

### Vegetales a la plancha

Grilled seasonal vegetables

### Asparagus w/ pimiento sauce

### Fried Yucca

w/ queso de mano (cheese add \$ 3)

### Papas fritas o Batata fritas

French fries or sweet potato fries

### Cebollas Saltadas

Sautéed onions w/ mix peppers

### Lobster Tail \$ 14

### Grilled Scallops \$10

Two grilled jumbo scallops w/ lemon butter sauce

### Jumbo lump Crab Meat \$10 (1.5oz)

## Parrilla

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### Como en el 50 \$ 68 (for two)

Beef tenderloin, short ribs, lamb chop, flank steak, sausage & black sausage

### Bife de lomo \$40

8oz Uruguayan natural grass fed beef tenderloin

### Bife de lomo (Butterfly style)

**8oz \$ 32 12oz \$ 44 16oz \$ 58**

### Filet Mignon \$ 86 (for two)

24oz Filet Mignon (whole center cut tenderloin) served w/ provenzal potatoes & asparagus

### Elk Sirloin \$ 44

Elk sirloin cut churrasco style w/ Puré Duquesa & asparagus

### Buffalo Rib Eye \$44

Served w/ provenzal potatoes & asparagus

### Rib Eye 12oz \$42

Uruguayan natural grass feed beef

### Rib Eye a la Napolitana 12oz \$44

Served w/ham, provolone and mozzarella cheese, sun dried tomatoes, sunny side up egg and steak potatoes.

### Bife de chorizo

**10oz \$ 28 14oz \$ 38**

New York strip served w/ sautéed vegetables

### Entrecot 12oz \$42

Uruguayan natural grass fed beef - New York Strip

### Dry Age New York Strip \$46

14oz Dry Aged New York Strip served w/ Puré Duquesa & asparagus

### Asado de tira especial: Beef \$ 26

Beef short ribs served w/ Puré Duquesa & sautéed caramelized onions

### Costillitas de Cordero \$ 32

Rack of Lamb served w/ Puré Duquesa, peppers & fresh arugula

### Costillitas de Jabali \$ 28

Wild Boar Rack served w/ Puré Duquesa & sautéed caramelized onions

### Prime Pork Chop 14oz \$ 29

Pork chop herb crusted served w/ provenzal potatoes, green beans & chutney (plum & green apple reduction)

### Brochetes de Beef Tenderloin \$ 26

Premium chunks of beef Uruguayan tenderloin, pancetta, onions, red & green peppers served w/ chimichurri sauce

### Brochetes de Chicken al yogurt \$ 18

Premium chunks of chicken breast served w/ yogurt, lemon sauce, almonds, tomatoes & leeks

### Pollo Río de la Plata \$ 18

Grilled chicken w/ marinada tandoori served w/ Puré Duquesa & sautéed vegetables

### Pamplona \$ 28

Boneless chicken thigh stuffed w/ prosciutto, provolone, olives, peppers & served w/ La Rusa salad

## Add to any Parrilla or Plate

All served w/ Chimichurri sauce

Venison Sausage \$ 9

Argentinean Sausage \$6

Argentinean Morcilla \$6

Salchicha Parrillera \$10

We are very concerned about the quality of the products we serve in our tables.

Our meats come from all over the world such as: USA (Montana, Colorado, Texas, Nebraska), Australia, New Zealand and Uruguay.

Grass fed and free range animals.

18% gratuity will be added to parties of 8 or more