

ARTANGO

BAR & STEAKHOUSE

DINNER MENU

DE NUESTRA PARRILLA – OUR GRILL

Our beef is imported from Argentina, grass-fed, hand-cut and grilled on our Argentine parrilla. Served with homemade chimichurri sauce.

* ASADO DE TIRA
Slow-grilled short ribs. 49

* BIFE DE CHORIZO*
NY strip steak, 12 oz. 43

* SURF AND TURF
Prawns 9 ea.
Octopus 14 ea.

* BIFE DE LOMO*
Filet mignon, 10 oz. 57

* OJO DE BIFE*
Heart of ribeye, 12 oz. 49

* TAPA DE ANCHO*
Cap of rib eye, 12 oz. 57

SHARING

PARRILLADA*
Serves 2

Traditional selection of 12 oz slow-grilled NY strip steak, Slagel farm 1/2 chicken, morcilla (blood sausage), chorizo, mollejas (sweetbreads). 64

PARA COMPARTIR*
Serves 4

Steak flight. Tasting selection of ribeye, NY strip and tenderloin. 67

FIN DEL MUNDO
Patagonian Experience
Serves 4

Slow-grilled NY strip, slow-grilled lamb, heart of ribeye steak, Matrimonio (selection of grilled Argentinian sausages), mollejas (sweetbreads), classic and spicy chimichurri, malbec sauce. 148

PASTA - HOMEMADE

▼ PAPPARDELLE AI FUNGHI PORCINI (mushroom cream sauce, parmigiano reggiano). 25

TAGLIATELLE AI FRUTTI DI MARE (mixed seafood). 32

GNOCCCHI AL RAGÙ (potato gnocchi, tenderloin). 34

PLATOS PRINCIPALES - MAINS

MILANESA DE CARNE

Breaded thin-sliced top NY strip, mashed potato, dijon mustard, aioli, salsa criolla. 37

* POLLO A LA PARRILLA

Grilled Slagel Farm chicken infused with fine herbs, seasonal vegetable casserole. 29

* PESCADO DEL DÍA

Sautéed market fish, seasonal veggies. MP

PAELLA Serves 1-2

* Market seafood and fish, saffron rice. 47
Black rice *add extra 3

ACOMPAÑAMIENTOS - SIDES

▼** Mashed potatoes. 8 / ▼** Fried potatoes. 9 / ▼** Fingerling potatoes, truffle oil. 12

▼** Charred brussels sprouts, lemon dressing. 12

▼** Grilled asparagus, rosemary-parmesan sauce. 12

▼** Sautéed mushrooms and Tuscan kale. 12

▼** Sautéed broccolini, hemp seeds. 12

▼** Sweet plantains, crème fraîche. 9

* Chorizo argentino. 10

* Salchicha parrillera (Argentine style thin sausage), serves two. 20

* Grilled morcilla (blood sausage). 12

* Grilled mollejas (sweetbreads). 12

▼** Side salad. 7

▼** Saffron rice. 8

▼** Plantain, malanga & yucca chips. 8

CEVICHEs

Ceviches are served with homemade yucca & plantain chips.

* CEVICHE CLÁSICO
Shrimp, aji panca
leche de tigre. 15

* CEVICHE NIKKEI*
Ahi-tuna, avocado,
huacatay sauce. 18

* CRUDO*
Sashimi-style seasonal fish,
avocado, jalapeño, scallions,
leche de tigre, truffle oil. 23

* TRÍO DE CEVICHEs*
Ceviche tasting trio.
Chef's choice. 27

▼** HUMMUS DE REMOLACHA
Beet hummus with seasonal
veggies, sesame seeds,
pine nuts. 15

▼** ENSALADA DE REMOLACHA
Beet salad with goat cheese cream,
hazelnuts, fig vinaigrette. 15

▼** ENSALADA VERDE
Arugula, watercress, radish,
cucumber, scallions, avocado,
calamansi vinaigrette. 14

▼** ENSALADA CAPRESE
Tomatoes, burrata, lemon-basil
vinaigrette. 15

TABLITA

Mollejas (sweetbreads), sausage,
morcilla (blood sausage), empanada,
chimichurri sauce. 25

▼ PIZZA

Homemade Argentine-style pizza.
Ask your server for daily specials. 23

BAIRES BURGER

Homemade prime double patty
hamburger, caramelized onion,
Wisconsin cheddar, pickles,
chimi-mayo sauce, fried potatoes. 21
tomato: *add extra 2
cheese: *add extra 2

* LANGOSTINOS A LA PARRILLA
Grilled prawns, ají panco sauce, tomato
confit, crispy leeks. 9 ea.

* PULPO A LA PLANCHA
Seared octopus, domino potatoes,
ají panca and ají amarillo sauces. 25

▼** PROVOLETA
Grilled provolone cheese,
piquillo pepper, oregano. 15

EMPANADAS

Handmade baked turnovers,
served with chimichurri sauce.

One 6 / Three 17 / Five 27

Grilled Beef / ▼ 4 Cheese & Onion

▼ Caprese / Special of the Day

*These items can be ordered raw or undercooked. The Department of Public Health advises that the consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increase in your risk of food-borne illness.

▼ VEGETARIAN

* GLUTEN-FREE

MANDATORY GRATUITY 20% FOR PARTIES 6 AND UP.