



entradas

Empanadas – Choose Two: \$7.50
Carne, Cebolla, Orégano y Queso, o Pollo

Camarones “Mar del Plata” \$13.50
Shrimp Cocktail in Savory Tomato Salsa

Picada Campestre \$10.00
Argentinean Cured Meats and Cheeses

Salchicha Argentina \$8.00
Grilled Sausage with Chimichurri

Provoleta de Queso con Chorizo \$11.00
Provolone Cheese Fondue with Chorizo

Mozzarella en Carroza \$9.00
Breaded Mozzarella with Tomato Sauce

Tartar de Atun Fresco \$11.00
Ahi Tuna, Avocado, Cucumber, Spicy Aioli

Mixto de Mariscos \$15.00
Calamari, Shrimp, Mussels, Garlic-Wine Jus

Picadera “La Estancia” \$21.00
Churrasco, Salchicha, Calamari, Mozzarella



sopa y ensaladas

Sopa del Dia \$7.50
Daily Soup

Caprese \$8.50
Beefsteak Tomatoes, Fresh Mozzarella, Basil

Ensalada Mixta con Palmitos \$8.50
Leaf Lettuce, Hearts of Palm, Tomato, Avocado, Shallots, Oregano Vinaigrette

Ensalada “La Estancia” \$10.50
Classic Iceberg Wedge, Beefsteak Tomatoes, Bacon Bits, Gorgonzola Blue Cheese, Chives

Ensalada Cesar \$8.00
Parmigiano Reggiano & Herbed Croutons



PARRILLADA ARGENTINA

Parrillada para una persona \$36.00

Entraña, Chorizo Parrillero, Pechuga de Pollo, Mollejas

Parrillada para dos personas \$59.00

Entraña, Chorizo Parrillero, Lomo de Cerdo, Pechuga de Pollo, Mollejas

Upgrade your Parrillada...

Add from our selection below:

Morcilla – Blood Sausage 4 oz \$4.00

Lomo de Cerdo – Pork Loin 6 oz \$6.00

Asado de Tira – Beef Short Ribs 8 oz \$8.00

Ojo de Bife – Rib Eye 8 oz \$16.00

Chuletas de Cordero – Lamb Chops 6 oz \$18.00

All Parrilladas are served with Chimichurri Sauce, Garlic Sauce, and Pique.

No substitutions for our standard parrilladas!

especialidades



Penne Pasta \$18.00

*Marinara Sauce, Asparagus, Roasted Garlic
Your choice of: Shrimp or Grilled Sausage*

Gnocchi “Cuatro Quesos” \$19.00

Baked Gnocchi, Spinach, Four Cheese Cream Sauce

Ravioli de Cetas \$16.00

Mushroom Ravioli, Thyme Cream Sauce, Shiitake Mushrooms & Spinach

Milanesa de Pollo \$18.00

Breaded Chicken Breast, Marinara, Mozzarella, Linguine Pasta

Asiago Crusted “Lubina” Seabass \$28.00

Rustic Vegetable Ratatouille, Meyer Lemon Oil

La Estancia

de la parrilla...

Any Steak can Surf...add over 1/2 Pound Caribbean Lobster Tail \$M.P.

Lomo de Cerdo - Pork Loin Strip 12 oz \$28.00

Ojo de Bife - Rib Eye 16 oz \$38.00

Bife de Chorizo - New York Strip 14 oz \$42.00

Bife de Lomo - Filet Mignon 10 oz \$44.00

Entraña - Skirt Steak 8 oz \$22.00

Asado de Tira - Bone-In Short Ribs 16 oz \$26.00

Chuletas de Cordero - Grilled Colorado Lamb Chops \$44.00

Please choose from the following options: Au Poivre, Sauce Béarnaise, Caramelized Shallot Demi Glace, Maytag Blue Cheese Compound Butter, Garlic Sauce & Local Herb Chimichurri



STEAK TEMPERATURES

RARE

Very Red, Cool Center

MEDIUM RARE

Red, Warm Center

MEDIUM

Pink Center

MEDIUM WELL

Slightly Pink Center

WELL DONE

Broiled Throughout
No Pink

Sides:

*Roasted Mushrooms, Sautéed Spinach & Blue Cheese,
“Ensalada Russa” House Potato Salad, Papa Frita, Yuca “Al
Mojo”, Grilled Asparagus, Sautéed Vegetables, Rice & Beans
\$5.50 each*



postres

\$8.00

Warm Apple Tart with Cinnamon and Caramel Sauce

Molten Chocolate Pecan Brownie with Vanilla Ice Cream

Traditional Cheese Flan in Caramel Essence

Crêpes with Dulce de Leche Vanilla Ice Cream

La Estancia uses only hand selected USDA Premium Certified Angus Beef which is carefully prepared to your liking and served “sizzling” on cast iron platters!

18% Service charge will be added to all parties of six and above. P.R. Tax (6%) and City Tax (1%) will be added to your bill. Revised 11/08/2011

Consuming raw or undercooked meat, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness, especially if you suffer from certain medical conditions.