

SALADS

STARTERS

“Anchoas Cantábrico” . Anchovies. 8ud	14,90€	“Provolone” Grilled provolone cheese with oregano	9,30€
“Choclos” Grilled corn on the cob	6,50€	“Picada El Rancho” Assortment of ribs, criollo sausage and empanadas	9,20€
“Pimientos del Padrón” Traditional semi-spicy Padrón peppers	8,80€	“Espárragos a la parrilla” Grilled asparagus with romesco sauce	9,20€
“Costillas Chim-Churri” Pork ribs with chimichurri sauce	8,10€	“Parrillada de verduras de temporada” Selection of seasonal grilled vegetables	12,20€
“Croquetas de cocido” Homemade traditional meat croquettes	8,90€	“Mollejas” Grilled sweetbreads	13,20€
“Chorizos Criollos” Argentinian-style grilled sausages	7,90€	“Jamón ibérico” Thin slices of Iberian cured ham	17,90€
“Empanadas Argentinas” Homemade Argentinian meat empanadas	8,10€	“Carpaccio de solomillo” Thin slices of beef tenderloin with arugula and parmesan cheese	10,90€
“Guacamole” Avocado cream with corn tortillas	12,90€		

“Ensalada IU” Burrata cheese over thin tomato slices with olive oil and onion	10,40€	“Ensalada Mixta” Lettuce, tomato and onion	8,80€
“Ensalada de frambuesa” Mixed greens, nuts, goat cheese, cherry tomatoes and raspberry vinaigrette	12,40€	“Ensalada de aguacate” Mixed greens, avocado and bacon strips	12,10€
		“Ensalada Caprese” Mozzarella, tomato and fresh basil	11,90€

FOR THE LITTLE ONES

“El gauchito + drink” 12,95€

Veal skewer with fries

Breaded chicken strips

Macaroni Bolognese



“Costillas de cerdo a la Pecheche” Pork ribs marinated with chimichurri or BBQ sauce	16,20€	“Rib eye” Premium ribeye steak (veal or beef)	21,10€
“Pies de cerdo” Grilled pork trotters with fine herbs	13,70€	“Buenos Aires” Veal tenderloin with house sauce	26,90€
“Secreto ibérico” Grilled Iberian pork cut	19,40€	“Tango (Ojo de Bife)” 400 g ribeye steak (veal or beef)	27,95€
“Gardel (Bife chorizo)” 450 g ribeye steak (veal or beef)	26,00€	“El ovejero” Grilled pork ribs	20,30€
“Magret de pato” Duck magret with chef’s raspberry sauce	19,20€	“Hamburguesa con provolone” House burger with provolone cheese	14,90€
“Milanesa de ternera / pollo” Breaded veal or chicken fillet	15,20€	“Los Andes” Grilled veal or chicken breast with chimichurri	13,20€
“Entraña” Grilled skirt steak (veal or beef)	16,60€	“Chuletón de Vaca” 600 g aged beef steak	26,80€
“Asado de campo” Argentinian-style veal ribs	15,95€	“Plato Rancho” Two cuts: ribeye and veal tenderloin	22,30€
“Bife argentino” Argentinian ribeye steak	19,20€	“Chuletón de Carne Suprema” 1.200 g premium steak (minimum 2 pers)	66,00€

FISH

“Lubina o Dorada” Sea bass or sea bream	19,60€
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TO SHARE

“Parrillada Mixta”

Selection of our best grilled meats: ribs, chorizo, sausage and skirt steak

45,60€

OUR SAUCES

Pink sauce	Garlic	Mustard
Chimichurri	Roquefort	Romesco
BBQ	Green pepper	Raspberry

1,80€

VAT not included

OUR MEATS