

## first bites

PICADA BOARD 25  
cured meats, cheeses,  
olive oil cracker, escabeche

CARROT 13  
berbere, lentil, walnut (v)

SPRING PEA SOUP 10  
argentine prawn, crème fraîche

CHICHARRONES 12  
pimenton, chimichurri

SMOKED LAMB EMPANADA 14  
yukon potato, gruyere

BLACK BEAN EMPANADA 12  
corn, pepper, chipotle (v)

WARM GOAT CHEESE 12  
chappa bread, pine nuts (v)

MUSSELS AND CHORIZO 18  
spinach, white wine, tomato

GRILLED OCTOPUS 18  
baby greens, piquillo aioli,  
pickled onion

## parrilla

HALIBUT 35  
pea puree, fennel, potato

SCALLOP 32  
olive oil potato puree,  
local mushroom, sorrel

GRILLED SALMON 30  
asparagus, spring onion,  
chicken jus

GAUCHO SWEETBREADS 23  
dungeness crab,  
lemon & parsley salad

## asado

\*"TIRA DE ASADO" (choose one side)  
SHORT RIB 48

\*BONE-IN PORK CHOP 38

\*GAUCHO RIB EYE 89

\*"BIFE ANGOSTO"  
NEW YORK STRIP 48

\*FLANK "VACIO" 34

HALF CHICKEN 36

*Our asado dishes range from 12 ounces, all the way to two pounds!  
Unless you've had a long day on la granja, we recommend sharing our larger cuts like the  
NY Strip and Rib Eye.  
¡Salud!*

## pasta

SQUID INK LINGUINI 38  
dungeness crab, mussels,  
argentine prawns

CASARECCE 26  
pesto genovese, pine nuts,  
parmigiano reggiano (v)

CRESTA DE GALLO 28  
bolognese, parmigiano reggiano

## salads

PNW GREENS 12  
smoked green olive, mustard seed,  
parmigiano reggiano,  
avocado dressing (v)

CAESAR 14  
boquerones, breadcrumb,  
parmigiano reggiano

SMOKED BEETS 15  
charred citrus, fennel, pine nuts,  
aged vinegar (v)

\*NICOISE DE MORCILLA 18  
smoked olive, fingerling, roasted  
pepper, soft egg

## sides 8

papas fingerling  
asparagus  
pea shoots  
creamy polenta  
wood roasted broccoli