

Argentine Bean Bistro

Soup

Tomato Bisque
Sweet tomatoes, herbs, parmesan, cream

Soup of the Day
Cup 3 Bowl 6

Salads

Argentine Salad
Field greens, craisins, blanched almonds,
feta cheese and signature vinaigrette 6

Spinach Salad
Baby spinach, feta cheese, house marinated olives,
and signature vinaigrette 6

Add chicken 5
Add crab cakes 7 Add salmon 7

Classic Caprese Salad
Sweet grape tomatoes, fresh mozzarella,
infused basil oil and balsamic reduction 7

Tapas

Sampler Plate
Marinated green, black, and kalamata olives with chef's selection of dry cured meats and cheeses 12

Hummus
Chickpeas, marinated olives, country bread 7

Olives and Spanish Chorizo
Trio of house marinated olives with
Spanish chorizo 10

Cheese Plate
Hand picked artisanal aged cheeses 10

Crab Tower
Lump crab meat layered with avocado and mango
then finished with a with balsamic reduction 10

Beef Empanadas
Two pastries stuffed with beef, raisins, green olives, eggs, and green peppers 7

Two pastries stuffed with bell peppers, olives,
raisins, toasted almonds 7

Stuffed Chicken Breast
Chicken tenderloin stuffed with figs and prosciutto,
finished with roast garlic oil and lemon 13

Homemade Sausages
Chef is famous for these sausages,
Chicken Chimichurri and Chorizo 10

Hanger Steak
Seared medium topped with artinsan Blue Cabrales and a Malbec Port reduction 14

Salmon with Beluga Lentils
A touch of curry graces these black lentils and a touch
of smoky lime creme friache 13

Butterfly Shrimp
Pan seared with a spicy avocado sauce and a
Malbec Port reduction. 12

Bruschetta Trio
Green olive and feta, roma tomato with parmesan,
basil and manchego with warm honey 8

Crab Cakes
Lump crab, herbs and spices served with our
signature smoked chili aioli 12

Baked Brie
Oven baked with Membrillo (quince), honey
and Torrontes reduction 11

Gaucho Potatoes
New potatoes smothered in Chimichurri and roasted 4

Argentine Bean Chicken
Homemade Sausages
Chef is famous for these sausages,
Chicken Chimichurri and Chorizo 10

Hanger Steak
Seared medium topped with artinsan Blue Cabrales and a Malbec Port reduction 14

Salmon with Black Beluga Lentils
A touch of curry graces these black lentils and a touch

Butterfly Shrimp

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Malbec Port reduction 12

Bruschetta Trio

Green olive and feta, roma tomato with parmesan,
basil and manchego with warm honey 8

Crab Cakes

Lump crab, herbs and spices served with our
signature smoked chili aioli 12

Baked Brie

Oven baked with Membrillo (quince), honey
and Torrontes reduction 11

Gauche Potatoes

New potatoes smothered in Chimichurri and roasted 4

Argentine Bean Chicken

Braised chicken breast, sun dried tomatoes,
baby spinach, baby bellas and toasted almonds 9

Pork Medallions

Pan Roasted and accompanied with a wonderfully smoked tomato chili sauce. 13

Pasta

Freshly prepared with chef's choice of fresh ingredients. 9

Vegetable of the Day 4

Tapas Experience

4 Course 25 paired with Wine 45

6 Course 35 paired with Wine 65

** All items are hand crafted daily and made to order,
while quantities last.

*** Gratuity in the amount of 20% will be added to all parties
of six or more guests. Braised chicken breast, sun dried tomatoes,
baby spinach, baby bellas and toasted almonds 9

Pork Medallions

Pan Roasted and accompanied with a wonderfully smoked tomato chili sauce. 13

Pasta

fresh ingredients. 9

Vegetable of the Day 4

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