

Argentine Bean Bistro

~ Soup ~

Tomato Bisque

Creamy blend of tomatoes and herbs

Cup 4 Bowl 7

Cold Tapas

~ salads ~

Argentine Salad

Field greens, sun-dried cranberries, sliced almonds, feta cheese, and our signature dressing

6

Spinach Salad

Baby spinach with Greek feta cheese, and house marinated olives

6

Add Chicken 5

Add Yellow Fin Tuna or a Crab Cake 7

AB Caprese Salad

Oven-dried Roma tomatoes with Bocconcini Mozzarella and infused basil oil

6

Curry Chicken Salad

Succulent white breast meat with red grapes, celery, and our secret curry sauce

6

Panzanella Salad

A rustic, Italian salad made bread, fresh tomatoes, and mozzarella cheese.

6

~ starters ~

Crab Tower

Lump crab with avocado and mango and balsamic reduction

10

Cheese Plate

A luscious blend of aged cheeses and accompaniments

10

Sampler Plate

An appealing assortment of our olives, meats, and cheeses

12

Olives and Spanish Chorizo

Our signature dish of various olives in our own hand crafted marinades

10

Shrimp with Avocado Salsa

Shrimp already on the fork

8

Hummus Plate

A silky chickpea dip accompanied with house marinated olives and rustic bread

6

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Hot Tapas

Skirt Steak with Chimichurri

An old family recipe
11

Empanadas

Two light pastries stuffed
with seasoned ground beef, raisins,
olives, hard boiled eggs, and green peppers 7

Crab Stuffed Chicken

Served with asparagus coolie
and tarragon butter 14

Pepper-Crusted Tuna

Served rare over baby greens
9

Bacon-wrapped Shrimp

Jumbo prawns with jalapeno pepper,
wrapped with crisp bacon
and glazed with a red pepper coolie
11

Green Lip Mussels

Served in a delicate citrus green curry broth
10

Risotto

Chef's selection
6

Baked Brie

Baked and topped with warm raspberry
and Chambord sauce
11

Bruschetta

A selection of three different bruschetta.
Roasted red peppers with kalamata olive and feta;
tomatoes with roasted garlic, and parmesan;
Manchego with warm honey
7

Beef Metambre

Beef scallopini rolled and stuffed
with baby spinach, mushrooms,
provolone cheese and seared to perfection 13

Chicken Skewers

Lightly seasoned, complimented by mango glaze
7

Argentine Bean Chicken

Braised chicken breast, sun-dried tomatoes, fresh
garlic, baby spinach, baby bellas, and blanched
almonds 9

Salmon En Papillote

Atlantic salmon cooked in a parchment paper
with potato, vegetables and demi glaze
12

Sweet Chili Glazed Shrimp

Served on a bed of Udon noodles
10

Crab Cakes

Savory jumbo lump crabmeat combined with herbs
and spices. Served with Chili-Mayo.
12

Vegetable

A selection of market fresh vegetables
4

Roasted Baby Potatoes

Married with Spanish Chorizo
6

Porcine Mushroom Ravioli

With brown butter sage sauce in a brie stuffed roma
tomato
10

** All items are handcrafted daily and made to order while quantities last.

*** 20% Gratuity will be added to parties of six or more.