

10% discount
when you pick
up your order

631-603-3600

COCINA ARGENTINA



10% discount
when you pick
up your order

631-603-3600

TAKEOUT MENU

MAIN ENTREES | ENTRADA PRINCIPAL

SALADS

Buenos Aires Salad

Assorted greens, onions, tomato, pears, blue cheese, sliced toasted almonds, roasted carrots and dried cranberries, Tossed in a honey cider vinegar dressing (\$16)

Caesar Salad *

Romaine, kale, seasoned croutons (\$13)

VEGAN TAPAS

Piquillo (2)

Stuffed red pepper, w/ quinoa, chickpeas and avocado (\$14)

Grilled Vegetables

Portobello mushroom, red & green peppers, zucchini, yellow squash, balsamic glaze (\$16)

Shishito Pepper s

Flash fried, sea salt and garlic (\$15)

Cold Tapas - Gluten Free

Ceviche De Marisco *

Calamari, shrimp, scallop, sweet potato, toasted corn avocado and cilantro (\$17)

Tuna Carpaccio*

Raw sesame crusted tuna, avocado, seaweed, ginger and black rice (\$19)

Hot Tapas - Gluten Free

Mussels - Mejillones*

Sauteed in a red sangria sauce (\$22)

Garbanzos con Longaniza

Chickpeas w. spicy sausage (\$14)

Dates

Stuffed w. provolone cheese and wrapped w. bacon and garnished w. walnuts (\$19)

Brussels Sprouts

Sauteed w. toasted candied walnuts, bacon in a garlic aioli (\$16)

Octopus - Pulpo*

Grilled w. smoked paprika, white beans, scallions and peruvian potatoes (\$22)

Albondigas

Meatballs, tomato sauce (\$16)

Higado de Ternera* - Calf's liver sauteed w. onions and bacon (\$19)

Ropa Vieja*

Braised beef hash, bacon, green peas, carrots, scallions, bell pepper and a fried egg (\$19)

Veal Sweet Bread*

Sauteed with capers, olive, artichoke hearts, sun dried tomatoes in a lemon garlic sauce (\$24)

GNOCCHI

Potato dumplings, boneless pulled braised short rib, goat cheese, spinach mushroom and roasted garlic butter sauce (\$29)

RAVIOLI

Homemade stuffed with braised beef, leek and shitake mushrooms in a Brandy cream sauce (\$24)

CANNELLONI

Stuffed crepe, cream of corn, cheese and spinach in a bechamel and a touch of tomato sauce (\$24)

SOLE & SHRIMP | FILET DE LENGUADO*

Sautéed in a lemon butter white wine sauce, served with asparagus and mashed potato (\$28)

PAN SEARED SALMON*

Cous cous, chickpeas, & quinoa and bok choy in a Dijon sauce (\$29)

PAELLA

Seafood and saffron rice (Dinner \$36 - Tapas \$16)

GRILLED LAMB CHOPS* | CORDERO PATAGONICO

Celery root & sweet potato gratin, asparagus and afresh mint demi-glace (\$43)

GRILLED SKIRT STEAK* | ENTRANA (Suggested Med. Rare)

Tomato & red onion salad and roasted country potatoes (\$42)

MIXED GRILL FOR ONE* | PARRILLADA MIXTA

Sausage, top sirloin steak, 1/2 chicken, lamb chops, short ribs and black sausage, served with grilled vegetables and potato fries (\$54)

ROASTED PORK CHOP* | COSTELETA DE CERDO

Pistachio crusted with applewood smoked bacon, roasted potato, dried figs, dates, asparagus & a port wine demi-glace (\$32)

CHICKEN OR BEEF MILANESA*

Thinly pounded chicken or beef with seasoned breadcrumbs, choice of | ham and cheese | two fried eggs | or plain (\$28)