

# CHORIPAN



## empanadas EMPANADAS

WE PROUDLY SERVE  
ARGENTINE STYLE EMPANADAS  
USING OUR HOMEMADE RECIPES  
AND SPECIAL INGREDIENTS.

**3 EMPANADAS (MIX & MATCH) \$12**



**MEAT**  
+ BEEF  
+ CHICKEN  
+ BBQ PORK



**CHEESE**  
+ EGG, CHEESE & BACON  
+ CAPRESE  
+ HAM & CHEESE  
+ HAWAIIAN  
+ PEPPERONI & CHEESE  
+ ONION & CHEESE  
+ SPINACH CHEESE & RICOTTA  
+ CORN & PUMPKIN  
+ SHRIMP & CHEESE  
+ MUSHROOM & CREAM



**VEGAN**  
+ SPINACH  
+ BLACK BEANS



**DESSERTS**  
+ GUAVA & CHEESE  
+ DULCE DE LECHE  
+ APPLE CINNAMON

## appetizers APPETIZERS

**CHEESE FINGERS**  
5 CHEESE FINGERS WITH SAUCES **\$12**

**CHEESE TAPAS**  
DIFFERENT TYPES OF CHEESE, OLIVES,  
COLD CUTS, WALNUTS  
+1 | +2 | +3  
\$19 | \$37 | \$65

**HOT TAPAS**  
MEAT BALLS, SAUSAGE  
& CHEESE FINGERS **\$22**

**PINCHED CHICKEN** **\$12**

## BRUSCHETTAS

- **ITALIAN**  
FRESH TOMATO, SEASONING WITH  
HOMEMADE BALSAMIC VINAGRETTE **\$10**
- **CHEVRE CHAUD**  
GOAT CHEESE, HONEY, THYME AND PEPPER **\$11**
- **SALMON**  
SMOKED SALMON, PHILADELPHIA CHEESE,  
GREEN ONIONS **\$14**

## TARTAS

ARGENTINIAN STYLE (SERVED WITH SALAD)

- **BEEF**  
GROUND BEEF, ONION, SEASONING &  
PARMESAN CHEESE **\$15**
- **RATATOUILLE (VEGAN)**  
ONION, GREEN & RED BELL, PEPPER, EGGPLANT,  
ZUCCHINI, TOMATO, BASIL, GARLIC SEASONING **\$14**
- **PARISIENNE**  
CHICKEN, HAM, ONION, MUSHROOM, BECHAMEL  
SAUCE, SEASONING & PARMESAN CHEESE **\$15**

## argentinian PIZZA

- **CHEESE**  
MOZZARELLA CHEESE AND TOMATO SAUCE **\$13**
- **PROSCIUTTO & MOZZARELLA**  
MOZZARELLA CHEESE, TOMATO SAUCE  
AND BALSAMIC GLAZE **\$17**
- **MARGARITA**  
MOZZARELLA CHEESE, TOMATO SAUCE,  
FRESH TOMATO, BALSAMIC GLAZE  
& CHIMICHURRI **\$16**
- **PEPPERONI**  
MOZZARELLA CHEESE, PEPPERONI **\$15**

## SANDWICHES

- **CHORIPAN**  
AUTHENTIC ARGENTINIAN STYLE SAUSAGE  
SERVED WITH CRIOLLA AND CHIMICHURRI SAUCES **\$11**
- **ITALIAN**  
PROSCIUTTO & FRESH MOZZARELLA TOMATO  
WITH EXTRA VIRGIN OLIVE OIL **\$15**

## #SANDWICHES

- **CHICKEN**  
GRILLED CHICKEN, PHILADELPHIA CHEESE,  
ARUGULA, GREEN ONIONS **\$15**
- **MILANESA LAS OLAS**  
MEAT ARGENTINIAN STYLE SERVED  
WITH CHEESE AND TOMATO **\$18**
- **SALMON**  
SMOKED SALMON, ARUGULA, PHILADELPHIA  
CHEESE, GREEN ONION, OLIVES **\$19**

## SALADS

- **MIXED GREENS & TOMATOES** **\$9**
- **TOMATO & MOZZARELLA**  
MOZZARELLA ON TOP OF SLICED TOMATO  
DRIZZLED WITH EXTRA VIRGIN OLIVE OIL  
AND BALSAMIC GLAZE **\$12**
- **GRILLED CHICKEN**  
MIXED GREENS, TOMATO,  
PARMESAN CHEESE **\$15**
- **GOAT CHEESE**  
MIXED GREENS, TOMATO, WALNUTS,  
GOAT CHEESE, HONEY, APPLE AND ONIONS,  
BALSAMIC VINAGRETTE **\$16**
- **MEDITERRANEA**  
PROSCIUTTO, TANGERINE, ARUGULA,  
WALNUTS, OLIVES **\$16**
- **SALMON**  
SMOKED SALMON, PHILADELPHIA CHEESE,  
MIXED GREENS, APPLE, DIJON MUSTARD **\$19**

## SOUP

- **TOMATO & VEGETABLES** **\$6**
- **VEGETABLES** **\$6**

## DESSERTS

- **ALFAJOR MAICENA** **\$5**
- **PASTA FROLA** **\$5**
- **PANQUEQUE DULCE DE LECHE** **\$9**



*red wines*  
**RED WINES**

|                           |   |   |
|---------------------------|---|---|
|                           |  |  |
| • MALBEC                  | \$10  | \$35  |
| • MALBEC PREMIUM          | \$12  | \$45  |
| • CABERNET SAUVIGNON ARG. | \$10  | \$35  |
| • CABERNET SAUVIGNON      | \$11  | \$42  |
| • MERLOT                  | \$10  | \$35  |
| • BLEND                   | \$12  | \$45  |
| • PINOT NOIR              | \$10  | \$35  |

*white wines*  
**WHITE WINES**

|                        |   |   |
|------------------------|---|---|
|                        |  |  |
| • CHARDONNAY ARG.      | \$10  | \$35  |
| • CHARDONNAY           | \$11  | \$42  |
| • PINOT GRIGIO         | \$11  | \$42  |
| • SAUVIGNON BLANC ARG. | \$10  | \$35  |
| • SAUVIGNON BLANC      | \$10  | \$35  |
| • BLEND                | \$10  | \$35  |

|             |      |      |
|-------------|------|------|
| • ROSE WINE | \$10 | \$35 |
|-------------|------|------|

|               |     |      |
|---------------|-----|------|
| • RED SANGRIA | \$8 | \$25 |
|---------------|-----|------|

*sparkling wines*  
**SPARKLING WINES**

|            |   |   |
|------------|---|---|
|            |  |  |
| • BRUT     | \$10  | \$37  |
| • MOSCATO  | \$10  | \$35  |
| • PROSECCO | \$10  | \$37  |



 **BEERS**  
#ARGENTINIAN BEER

|   |        |
|---|--------|
| • QUILMES  | \$7.50 |
|---|--------|

|  |        |
|--|--------|
| • STELLA ARTOIS, PERONI, BLUE MOON, BUD LIGHT, BUDWEISER, SAMUEL ADAMS, CORONA, HEINEKEN, GUINNESS | \$6.50 |
|--|--------|

**IMPORTED** \$7.50

|              |
|--------------|
| • LA CADETTE |
| • CH'TI      |

**DRAFT BEERS**  
**LOCAL \$6.50**

   

IPA | BLONDE | DARK



**CHAMPAGNE COCKTAILS**

|   |      |
|---|------|
| • APEROL SPRITZ, MARGARITA, MOJITO, BELLINI, PINK LIFE, MIMOSA, RASPBERRY LIMEADE | \$10 |
|---|------|

**SOFT DRINKS**

|  |     |
|--|-----|
| • COKE, DIET COKE, SPRITE, LEMONADE, ICED TEA, SAN PELLEGRINO WATER, ORANGE JUICE, WATER | \$3 |
|--|-----|

**COFFEE**



|                   |     |
|-------------------|-----|
| • AMERICAN        | \$4 |
| • ESPRESSO        | \$3 |
| • DOUBLE ESPRESSO | \$5 |
| • HOT TEA         | \$5 |
| • ICED COFFEE     | \$4 |
| • HOT CHOCOLATE   | \$5 |
| • CAPPUCCINO      | \$5 |

