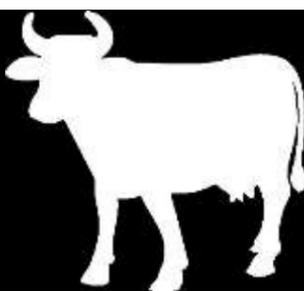


OUR STEAKS ARE GRILLED ON THE
JOSPER CHARCOAL GRILL, USING PURE
ARGENTINE COAL, FOR YOU TO
ENJOY THE TASTE AND AROMA OF A
TRUE ARGENTINE ASADO



ARGENVINO – CHARCOAL GRILL RESTAURANT

OPEN TUESDAY TO SUNDAY FROM 18:00 - 22:00
FRIDAY AND SATURDAY KITCHEN OPEN UNTILL 23:00

ONLINE RESERVATIONS VIA WWW.ARGENVINO.NET
TEL: +32 9 2 791 792 MAIL: INFO@ARGENVINO.NET

All main courses meat, fish and veggy are served with roasted potatoes, sautéed vegetables, and a fresh salad. We can also serve pasta with homemade pesto instead of roasted potatoes, just ask for it when you order.

MEAT

FROM OUR JOSPER CHARCOAL GRILL

Le plat de résistance, the best of the best, our juicy barbeque grilled steaks!

San Telmo – our classic steak	26,00
Argentine ribeye steak of 250gr. A juicy, marbled steak from the Argentine pampas. <i>Recommended cooking: Medium rare to medium</i>	
Supplement steak 350gr : + 4,50 €	
Supplement steak 500gr : + 9,50 €	
Ribeye of Black Angus USA	35,00
American ribeye steak of 300gr, only from cows with the Black Angus label. This is only given to the highest quality beef. Juicy, extra marbled meat that completely absorbs the barbeque aromas. <i>Recommended cooking: Medium rare to medium</i>	
Supplement steak 400gr : 8,00 €	
Supplement steak 500gr : 16,00 €	
Sirloin of Irish Hereford	32,00
Sirloin steak of 300gr from Irish Hereford beef. This cut has little fat through the steak, and takes its aroma from the fatty side border. <i>Recommended cooking: Rare to medium rare</i>	
Supplement steak 400gr : + 7,50 €	
Supplement steak 500gr : + 15,00 €	
T-Bone steak of Irish Angus +/- 550gr (1 person)	36,00
T-Bone steak of Irish Angus +/- 1,1kg (2 persons)	70,00
The T-Bone steak is roughly 2/3 of sirloin and 1/3 of fillet, separated by a fine T-shaped bone. <i>Recommended cooking: Rare to medium rare</i>	
Prime Rib of Irish Angus +/- 1,1kg (2 persons)	70,00
Juicy and tender cut from the first ribs of the cow. Steak on the bone <i>Recommended cooking: Rare to medium rare</i>	
Parrilla Argentina	30,00
Mixed grill Argentine style, with a juicy piece of Argentine ribeye, Argentine sausage, provolone cheese, and tira de asado (beef short ribs)	
Parrilla Patagonia	30,00
Mixed grill meat and fish, with a juicy piece of Argentine ribeye, tira de asado (beef short ribs), salmon fillet, and a tiger prawn	
Homemade herb butter	3,00

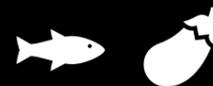
**We ask you to order a minimum
of one main course per adult person.
Starters and desserts can of course be shared :-)
We offer small portions for kids.**

Please mention any food allergies in advance, we will happily take them into account!

Lets get the cooking right :

rare : crusted, warm but raw on the inside
medium rare : a bit further cooked, half red inside
medium : pink inside, but still very juicy
well done : cooked through

FISH & VEGGY



Norwegian salmon fillet , grilled on the skin	24,50
Grilled tuna , grilled briefly, with a black olive emulsion	29,00
Grilled tiger prawns , 7 pieces (size 8/12) with paprika dip	29,50
Octopus , grilled, 2 pieces, with herb infused oil	34,00
Goat cheese , roasted in the oven, with Provencal herbs	22,00
Mushroom risotto , with mixed mushrooms and parmesan cheese	23,00

STARTERS TO SHARE

IDEAL AS A STARTER FOR 2 PERSONS

Sharing is caring!

BBQ bites	20,00
Chicken wings, spareribs, beef short ribs, pork belly	
Chefs surprise dish	19,00
Varying grill dish, depending on what the chef wants to cook	
Picada	17,50
Cold board with fine cheeses, charcuterie and olives	
Grilled tuna , briefly grilled, with mediterrain salad	22,00
Grilled octopus , 1 piece, with mediterrain salad	20,00
Camembert, roasted in the Josper Grill	18,00
With warm buns and serrano ham	
Carpaccio of Argentine beef fillet , rocket, parmesan, walnuts	16,50
Grilled tiger prawns , 5 pieces, with paprika dip and young salad	20,00
Burrata Caprese , with a tomato and grilled vegetables salad	17,50

DESSERTS

HOME MADE ICE CREAM AND SWEETS

Because there is always room for dessert!

Helado de dulce de leche	9,00
Ice cream of Argentine dulce de leche, some more dulce de leche and brasil nuts	
Don Pedro	9,50
Dulce de leche ice cream, vanilla ice cream, whiskeycream, roasted walnuts, and a dash of whiskey for a real punch!	
Brownie of dark chocolate	9,00
Brownie, amaretticrumble and a ball of vanilla ice cream	
Coctail de torrontes	9,00
Sorbet of white torrontes wine, red fruits, lime zest and a shot of torrontes wine.	
Postre del Chef	9,00
Homemade sweets, what the chef feels like making	
Queso & Dulce	13,50
Cheese board with 5 fine cheeses, with fruit and roasted walnuts	