

# GRAZIANO'S

EST. 1962

## MENU 1

\$38 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.  
BEVERAGES NOT INCLUDED.

### APERITIVOS

#### APPETIZERS

##### EMPANADAS CASERAS

HOMEMADE EMPANADAS BAKED OR FRIED

- CARNE BEEF, GREEN OLIVES & BOILED EGGS

- CORDERO LAMB, TOMATOES & POTATOES

- POLLO GRILLED CHICKEN & TOMATO

- ESPINACA SPINACH & CHEESE

##### CHORIZO CASERO

GRILLED HOMEMADE ARGENTINE-STYLE SAUSAGE

MADE WITH PORK & BEEF ( ADD SUPPLEMENT \$4 PER GUEST )

### PRIMER PLATO

#### FIRST COURSE

##### ENSALADA DE LA CASA

ORGANIC SPRING MIX, FRESH LETTUCE,

RIPE BEEFSTEAK TOMATOES & RED ONIONS

SEASONED WITH OUR SPECIAL VINAIGRETTE

### PLATO PRINCIPAL

#### MAIN COURSE

##### VACILLO DE NOVILLO ANGUS

HAND-CUT 12 OZ. PRIME ANGUS FLAT MEAT

##### PECHUGA DE POLLO DE GRANJA A LA MATON

GRILLED ASHLEY FARM FREE-RANGE CHICKEN BREAST

##### RAVIOLES DE ESPINACA Y RICOTTA CON TUCO SPINACH & RICOTTA

RAVIOLI WITH TUCCO SAUCE

### GUARNICIONES

#### SIDE ORDERS

##### PAPAS FRITAS CORTE GRUESO

STEAK FRIES

##### PURÉ DE PAPAS

HOMESTYLE MASHED POTATOES

##### BATATAS FRITAS

SWEET POTATO FRIES

##### TOSTONES

FRIED PLANTAINS

### POSTRE

#### DESSERT

##### PANQUEQUES CON DULCE DE LECHE

FLAMBEADOS CON COINTREAU

ARGENTINE-STYLE DULCE DE LECHE CRÊPES

FLAMBÉED WITH COINTREAU

# GRAZIANO'S

EST. 1962

## MENU 2

\$45 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.  
BEVERAGES NOT INCLUDED.

### APERITIVOS

#### APPETIZERS

##### EMPANADAS CASERAS

HOMEMADE EMPANADAS BAKED OR FRIED

- CARNE BEEF, GREEN OLIVES & BOILED EGGS

- CORDERO LAMB, TOMATOES & POTATOES

- POLLO GRILLED CHICKEN & TOMATO

- ESPINACA SPINACH & CHEESE

##### CHORIZO CASERO

GRILLED HOMEMADE ARGENTINE-STYLE SAUSAGE

MADE WITH PORK & BEEF

### PRIMER PLATO

#### FIRST COURSE

##### ENSALADA DE LA CASA

ORGANIC SPRING MIX, FRESH LETTUCE,

RIPE BEEFSTEAK TOMATOES & RED ONIONS

SEASONED WITH OUR SPECIAL VINAIGRETTE

### PLATO PRINCIPAL

#### MAIN COURSE

##### ENTRAÑA A LA PARRILLA

14 OZ. ANGUS CHOICE SKIRT STEAK

##### PECHUGA DE POLLO DE GRANJA A LA MATONE

ASHLEY FARM FREE-RANGE CHICKEN BREAST

GRILLED & PRESSED WITH A BRICK

##### RAVIOLES DE ESPINACA Y RICOTTA CON TUCCO

SPINACH & RICOTTA RAVIOLI WITH TUCCO SAUCE

### GUARNICIONES

#### SIDE ORDERS

##### PAPAS FRITAS CORTE GRUESO

STEAK FRIES

##### PURÉ DE PAPAS

HOMESTYLE MASHED POTATOES

##### BATATAS FRITAS

SWEET POTATO FRIES

##### TOSTONES

FRIED PLANTAINS

### POSTRE

#### DESSERT

##### PANQUEQUES CON DULCE DE LECHE

FLAMBEADOS CON COINTREAU

ARGENTINE-STYLE DULCE DE LECHE CRÊPES

FLAMBÉED WITH COINTREAU

# GRAZIANO'S

EST. 1962

## MENU 3

\$49 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.  
BEVERAGES NOT INCLUDED.

### APERITIVOS

#### APPETIZERS

##### EMPANADAS CASERAS

HOMEMADE EMPANADAS BAKED OR FRIED

- CARNE BEEF, GREEN OLIVES & BOILED EGGS

- CORDERO LAMB, TOMATOES & POTATOES

- POLLO GRILLED CHICKEN & TOMATO

- ESPINACA SPINACH & CHEESE

##### PROVOLETA PARRILLERA CON TOMATE, OREGANO Y ACEITE DE OLIVA EXTRA VIRGEN

GRILLED ARGENTINE PROVOLONE CHEESE TOPPED WITH FRESH  
BEEFSTEAK TOMATOES, OREGANO & EXTRA VIRGIN OLIVE OIL

##### CHORIZO CASERO

GRILLED HOMEMADE ARGENTINE-STYLE SAUSAGE  
MADE WITH PORK & BEEF ( ADD SUPPLEMENT \$4 PER GUEST )

### PRIMER PLATO

#### FIRST COURSE

##### ENSALADA DE LA CASA

ORGANIC SPRING MIX, FRESH LETTUCE,  
RIPE BEEFSTEAK TOMATOES & RED ONIONS  
SEASONED WITH OUR SPECIAL VINAIGRETTE

### PLATO PRINCIPAL

#### MAIN COURSE

##### BIFE DE CHORIZO

ALL-NATURAL HAND-CUT ANGUS SIRLOIN STEAK  
WITH NO ARTIFICIAL INGREDIENTS

##### PECHUGA DE POLLO DE GRANJA A LA MATONE

ASHLEY FARM FREE-RANGE CHICKEN BREAST  
GRILLED & PRESSED WITH A BRICK

##### RAVIOLES DE ESPINACA Y RICOTTA CON SALSA FILLETTO

SPINACH & RICOTTA RAVIOLI WITH FILLETTO SAUCE

### GUARNICIONES

#### SIDE ORDERS

##### PAPAS FRITAS CORTE GRUESO

STEAK FRIES

##### PURÉ DE PAPAS

HOMESTYLE MASHED POTATOES

##### BATATAS FRITAS

SWEET POTATO FRIES

##### TOSTONES

FRIED PLANTAINS

##### VEGETABLES A LA PARRILLA

GRILLED VEGETABLES ( ADD SUPPLEMENT \$4 PER GUEST)

### POSTRE

#### DESSERT

##### PANQUEQUES CON DULCE DE LECHE

FLAMBEADOS CON COINTREAU

ARGENTINE-STYLE DULCE DE LECHE CRÊPES

FLAMBÉED WITH COINTREAU

# GRAZIANO'S

EST. 1962

## MENU 4

\$69 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.  
BEVERAGES NOT INCLUDED.

### APERITIVOS

#### APPETIZERS

**LANGOSTINOS DE MADAGASCAR AL ASADOR, AIOLI**  
WILD-CAUGHT MADAGASCAR GIANT PRAWNS GRILLED ON THE  
ASADOR, CHERRY TOMATOES, SHAVED FENNEL, AIOLI

#### EMPANADAS CASERAS

HOMEMADE EMPANADAS BAKED OR FRIED  
- **CARNE** BEEF, GREEN OLIVES & BOILED EGGS  
- **CORDERO** LAMB, TOMATOES & POTATOES  
- **POLLO** GRILLED CHICKEN & TOMATO  
- **ESPINACA** SPINACH & CHEESE

#### CHORIZO CASERO

GRILLED HOMEMADE ARGENTINE-STYLE SAUSAGE  
MADE WITH PORK & BEEF ( ADD SUPPLEMENT \$4 PER GUEST )

### PRIMER PLATO

#### FIRST COURSE

#### ENSALADA GRAZIANO'S

TUSCAN MIXED LETTUCES, TOMATOES, RED ONIONS,  
HEARTS OF PALM AND MARINATED OLIVES

### PLATO PRINCIPAL

#### MAIN COURSE

**BIFE GAUCHO: OJO DE BIFE CON HUESO ANGUS**  
HAND-CUT 22 OZ. GRILLED ANGUS BONE-IN RIBEYE STEAK

#### PECHUGA DE POLLO DE GRANJA A LA MATONE

ASHLEY FARM FREE-RANGE CHICKEN BREAST  
GRILLED & PRESSED WITH A BRICK

#### RAVIOLES DE ESPINACA Y RICOTTA CON SALSA FILLETTO

SPINACH & RICOTTA RAVIOLI WITH FILLETTO SAUCE

#### CORVINA AL ASADOR EN DASHI DE BONITO, MEJILLOES

ECUADORIAN CORVINA IN BONITO DASHI  
MEDITERRANEAN MUSSELS ( ADD SUPPLEMENT \$9 PER GUEST )

### GUARNICIONES

#### SIDE ORDERS

**PURÉ DE PAPAS**  
HOMESTYLE MASHED POTATOES

**RISOTO DE HONGOS**  
PORTOBELLO MUSHROOM RISOTTO

**PAPAS HORNEADAS**  
ROASTED FINGERLING POTATOES

**POLENTA CON PARMESANO GRATINADO**  
POLENTA WITH PARMESAN GRATIN

### POSTRE

#### DESSERT

**PANQUEQUES CON DULCE DE LECHE**  
**FLAMBEADOS CON COINTREAU**  
ARGENTINE-STYLE DULCE DE LECHE CRÊPES  
FLAMBÉED WITH COINTREAU

# GRAZIANO'S

EST. 1962

## MENU 5

\$73 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.  
BEVERAGES NOT INCLUDED.

### RECEPCIÓN

RECEPTION

#### EMPANADAS CASERAS

HOMEMADE EMPANADAS BAKED OR FRIED

- CARNE BEEF, GREEN OLIVES & BOILED EGGS

- CORDERO LAMB, TOMATOES & POTATOES

- POLLO GRILLED CHICKEN & TOMATO

- ESPINACA SPINACH & CHEESE

### APERITIVOS

APPETIZERS

#### LANGOSTINOS DE MADAGASCAR AL ASADOR, AIOLI

WILD-CAUGHT MADAGASCAR GIANT PRAWNS GRILLED ON THE  
ASADOR, CHERRY TOMATOES, SHAVED FENNEL, AIOLI

#### MOLLEJITAS DE RES TIERNIZADAS, BERRO

Y SHALLOTS FLAMBEADOS CON CALVADOS

GRILLED VEAL SWEETBREADS WITH WATERCRESS  
& SHALLOTS FLAMBÉED WITH CALVADOS

### PRIMER PLATO

FIRST COURSE

#### BERRO LOCAL, TOMATE Y AJO

FRESH LOCALLY GROWN WATERCRESS SALAD  
WITH BEEFSTEAK TOMATOES & GARLIC

### PLATO PRINCIPAL

MAIN COURSE

#### BIFE GAUCHO: OJO DE BIFE CON HUESO ANGUS

HAND-CUT 22 OZ. GRILLED ANGUS BONE-IN RIBEYE STEAK

#### LOMO ANGUS A LA PARRILLA

HAND CUT 12 OZ. GRILLED AGED ANGUS TENDERLOIN

#### CORDERITO LECHAL A LA PARRILLA, SORREL ALIOLI

GRILLED IOWA LAMB CHOPS, SORREL ALIOLI

#### CORVINA AL ASADOR EN DASHI DE BONITO

MEJILLOES ECUADORIAN CORVINA IN BONITO DASHI  
MEDITERRANEAN MUSSELS

### GUARNICIONES

SIDE ORDERS

#### PURÉ DE PAPAS

MASHED POTATOES

#### RISOTO DE TOMATE Y ALBAHACA

TOMATO & BASIL RISOTTO

#### PAPAS HORNEADAS

ROASTED POTATOES WITH THYME BUTTER & LEMON

#### POLENTA CON PARMESANO GRATINADO

POLENTA WITH PARMESAN GRATIN

### POSTRE

DESSERT

#### PANQUEQUES CON DULCE DE LECHE FLAMBEADOS CON COINTREAU

ARGENTINE-STYLE DULCE DE LECHE CRÊPES FLAMBÉED WITH  
COINTREAU

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## MULTICOURSE WINE PAIRING

\$120 PER PERSON, 8% TAX AND 20% GRATUITY ARE NOT INCLUDED.  
BEVERAGES NOT INCLUDED.

### PRIMER PLATO

FIRST COURSE

*WINE PAIRING*

*PIPER- HIEDSIECK CHAMPAGNE BRUT*

**EMPANADAS CASERAS**

HOMEMADE EMPANADAS BAKED OR FRIED

- **CARNE** BEEF, GREEN OLIVES & BOILED EGGS

- **CORDERO** LAMB, TOMATOES & POTATOES

- **POLLO** GRILLED CHICKEN & TOMATO

- **ESPINACA** SPINACH & CHEESE

**BERRO LOCAL, TOMATE Y AJO**

FRESH LOCALLY GROWN WATERCRESS SALAD

WITH BEEFSTEAK TOMATOES & GARLIC

### SEGUNDO PLATO

SECOND COURSE

*WINE PAIRING*

*LAS PERDICES TORRONTES, MENDOZA*

**LANGOSTINOS DE MADAGASCAR AL ASADOR, AIOLI**

WILD-CAUGHT MADAGASCAR GIANT PRAWNS GRILLED ON THE

ASADOR, CHERRY TOMATOES, SHAVED FENNEL, AIOLI

### TERCER PLATO

THIRD COURSE

*WINE PAIRING*

*RUTINI ENCUENTRO BARREL BLEND*

**CORDERITO LECHAL A LA PARRILLA, SORREL ALIOLI**

GRILLED IOWA LAMB CHOPS, SORREL ALIOLI,

ROASTED FINGERLING POTATOES

### CUARTO PLATO

FOURTH COURSE

*WINE PAIRING*

*LABORUM HIGH ALTITUDE MALBEC*

**BIFE GAUCHO: OJO DE BIFE CON HUESO ANGUS**

HAND-CUT GRILLED ANGUS BONE-IN RIBEYE STEAK,

GRILLED ASPARAGUS

### POSTRE

DESSERT

*WINE PAIRING*

*JORGE ORDONES LATE HARVEST*

**PANQUEQUES DE MANZANA**

ARGENTINE-STYLE APPLE CRÊPES

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## WELL DRINKS

\$18 PER PERSON, PER HOUR,  
EXCLUDING TAX & TIP

DEWARS SCOTCH

RUSSIAN STANDARD VODKA

JOSÉ CUERVO TEQUILA

BACARDI RUM

TANQUERAY GIN

## PREMIUM DRINKS

\$26 PER PERSON, PER HOUR,  
EXCLUDING TAX & TIP

JOHNNY WALKER BLACK LABEL SCOTCH

GREY GOOSE VODKA

PATRON TEQUILA

BRUGAL ANEJO RUM

TANQUERAY 10 GIN