



PASTRY PATTIES

CARNE PICADA	\$85
Traditional Argentine filling made with beef fillet, boiled egg, bell pepper, and olives.	
CHEESE	\$75
CHOCLO	\$75
Corn with cheese	
RIB WITH ADOBO	\$85
Rib with adobo sauce made from dried chilies, accompanied by meat juice.	
EMPANADA AHOGADA	\$85
Cheese or beef pattie, drowned in a tomato hot sauce made with dried red hot chili pepper, vinegar, and oregano.	

APPETIZERS

CABRAL ARTICHOKE	\$190
Artichoke with cheese, capers, and olives dip, sprinkled with breadcrumbs with butter	
TILCARA ASPARAGUS	\$175
Asparagus with four cheese sauce, gratinated and served with arugula and cherry tomato salad	
SPINACH SNACKS	\$125
5 pieces of fried spinach and Parmesan cheese bites, served with a balsamic reduction. Ideal for sharing.	
CECINA Y GUACAMOLE	\$360
Dried meat accompanied by our guacamole, green sauce and fried beans.	
TAQUITOS CANTINEROS TATEMADOS	\$165
4 pieces of rib and cheese tacos, topped with cabbage and bell pepper.	
FRESH TUNA CEVICHE	\$240
With pear and apple, citrus ponzu (Japanese dipping sauce), lemongrass oil, avocado, and serrano chili.	
BEEF TONGUE IN VINAIGRETTE	\$265
Our classic beef tongue in vinaigrette with spices and pickled vegetables.	
CRISPY DEEP FRIED RIB EYE	\$320
Accompanied by roasted bone-marrow, grilled Eureka lemon, coriander, onion, and corn tortillas.	

GRILLED SNACK BOARD

ARGENTINIAN SAUSAGE	\$225
With cheese-stuffed güero chili.	
CHISTORRA AND DOUBLE CREAM CHEESE	\$210
CHORICHEESE	\$210
Red chorizo and double cream cheese.	
PATAGONIAN PROVOLETA	\$230
With grilled tomatoes and peppers, touched with oregano.	
BEEF SWEETBREADS	\$210
Grilled sweetbreads meat seasoned with lemon and Argentine chimichurri.	



CARPACCIO

- BEEF CARPACCIO** \$265
Beef fillet slices with anchovy and macha spicy sauce (made from oil, nuts and seeds and red hot chili pepper), stir-fried mushrooms, arugula, and Parmesan cheese.
- SALMON CARPACCIO** \$255
Cured and sliced salmon served with caper relish, cilantro, red onion, lemon, red wine vinaigrette.
- OCTOPUS CARPACCIO** \$265
Roasted peppers, red onion, avocado mousse, lemon juice, olive oil, and habanero on the side.

TACOS

- TARZÁN TACO (2 PIECES)** \$125
Created by Don Jorge Davino. Made of beef fillet, red chorizo, and pork crackling.
- CALAFATE TACO (2 PIECES)** \$125
Beer-battered shrimp on a flour tortilla, refried beans, and purple cabbage and carrot slaw.
- PUERTO MADERO TACOS (2 PIECES)** \$155
Cheese crust, refried beans, crispy beef chitterlings, grilled octopus, accompanied by avocado and pickled red onion.

SALADS

- BARILOCHE SALAD** \$125
Ripe tomato, Parmesan cheese, serrano chili, lemon vinaigrette, and black sauces.
- SINCERE SALAD** \$165
Spinach, arugula, prosciutto, asparagus, Parmesan cheese, and balsamic vinaigrette.
- TUCUMAN SALAD** \$160
Mixed lettuce and spinach, heart of palm, celery, strawberry, gorgonzola cheese, candied walnut, grilled pear, and citrus vinaigrette.
- CAESAR SALAD** \$140
With extra chicken. \$185

SOUPS

- MEAT JUICE** \$165
Meat juice with dried meat, avocado, and onion petals.
- ONION SOUP** \$135
Made with beef stock, topped with gratinated Gouda cheese crouton.

PASTAS

- CRAFTED TALLARINES**
- BUTTER** \$135
- BOLOGNESE** \$145
- AGLIO OLIO (OIL AND GARLIC)** \$135
- TUCO (TOMATO)** \$135
- PESTO (BASIL)** \$135
- 4 CHEESE (MATURE AND SOFT CHEESES)** \$155

- CRAFTED RAVIOLI** \$190
Ricotta and parsley filling, cheese sauce, Parmesan shavings, walnuts, and arugula.

- LASAÑA DAVINO** \$190
Beef and cheese lasagna, bathed in Bolognese sauce and Parmesan cheese.

- ARROLLADO DE LA NONA** \$230
Handmade pasta roll stuffed with chard and spinach, with a mixture of mature cheese sauce and tuco sauce accompanied by rustic bread and parmesan cheese.

BEEF CUTS

NATIONAL CUTS

- SKIRT STEAK 300g** \$450
- OUTSIDE SKIRT STEAK 300g** \$415
- TENDERLION FILET 400g** \$755
- FLANK STEAK 400g** \$595
- PORTERHOUSE 800g** \$1,350



★★★★★
Premium Davino

CERTIFIED ANGUS BEEF

- OUTSIDE SKIRT 400g** \$640
- SHORT RIBS 500g** \$790
- TRI TIP 100g** \$130
- SIRLOIN CAP (PICANA) 400g** \$560
- ARGENTINE SKIRT STEAK** \$560 \$990
400 gr u 800 gr
- RIB EYE** \$875 \$1,685
400 gr u 800 gr



POULTRY

GRILLED CHICKEN BREAST (220g) \$230

Grilled chicken breast, marinated with traditional chimichurri and roasted vegetables.

GRILLED LEMON CHICKEN (220g) \$190

Chicken leg and thigh with a touch of spices and lemon, accompanied by arugula salad with cherry tomatoes, black olives, and red onion.

FROM THE SEA

TUNA STEAK (200g) \$285

Marinated with traditional chimichurri.

SALMON FILLET (220g) \$330

Our sea dishes are grilled and accompanied by grilled vegetables.

"CHE'S HOUSE SPECIALTIES"

FACUNDO FILLET \$530

Fillet medallion with port reduction, balsamic, and butter, accompanied by ember-roasted tubers.

MAR DEL PLATA PASTA \$295

Handmade Argentine ribbon pasta with shrimp, mussels, prosciutto, olives, and bathed in Rossini sauce.

VEAL PARM NEAPOLITAN-STYLE \$380

Breaded veal steak, tuco sauce, melted cheese, roasted bell pepper, and green olives, accompanied by French fries.

VEAL PARM \$360

Breaded veal steak with two fried eggs, accompanied by French fries.

CHURRASCO DE LOS ANDES 500g \$845

Skirt steak gratinated with gouda cheese.

SIDES

GRILLED VEGETABLES WITH ARBEQUINA OLIVE OIL \$95

FRENCH FRIES \$95

GUACAMOLE EACH \$95

BAKED POTATO \$95

RUSTIC MASH POTATO \$95

HOUSE SALAD \$25

Mix of lettuces, beetroot, carrot, tomato, black sesame seeds, and house vinaigrette.

ENSALADA SOLDATI \$95

Boiled potato, hard-boiled egg, red onion, parsley, garlic, and olive oil.



DESSERTS

QUINCE PASTE WITH GOUDA CHEESE \$95

CAMPECHANITAS \$115

Crunchy pillows of puff pastry with a top layer of golden caramelized sugar.

APPLE STRUDEL \$155

Accompanied with vanilla ice cream.

COCONUT CAKE \$155

With grilled pineapple, orange puree and passion fruit ice cream scented with mezcal.

CHOCOLATE CAKE \$150

Accompanied with vanilla ice cream.

ALFAJOR SANTAFESINO \$85

Made from three layers of thin crispy dough, filled with dulce de leche and covered in meringue glaze.

HOMEMADE FLAN \$125

Sweetened egg custard with a caramel topping.

MINI EMPANADITAS DE ATE \$115

5 pieces filled with quince paste with cream cheese accompanied by strawberries and vanilla ice cream.

CHIKI PIBE -KID'S MENU

The CHIKI PIBE dishes come with French fries and include lemonade or orangeade.

CHICKEN NUGGETS \$135

TACOS PIBE \$210

BEEF FILLET \$210



LEÓN

📍 SUCURSAL OUTLET
FACTORY SHOPS:
BLVD. AEROPUERTO #841

📍 SUCURSAL PANORAMA:
JUAN ALONSO DE TORRES #2201

QUERÉTARO

📍 SUCURSAL QUERÉTARO:
AV. 5 DE FEBRERO 1732-C
JURICA 76100 SANTIAGO DE QUERÉTARO, QUERÉTARO

📍 PRÓXIMAMENTE
PUERTO VALLARTA

All our dishes include VAT.
Tips are NOT included. Tips are NOT mandatory.

