



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	\$210
Artichoke with cheese, capers, and olives dip, sprinkled with breadcrumbs with butter	
TILCARA ASPARAGUS	\$185
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	\$275
With pear and apple, citrus ponzu (Japanese dipping sauce), lemongrass oil, avocado, and serrano chili.	
BEEF TONGUE IN VINAIGRETTE	\$290
Our classic beef tongue in vinaigrette with spices and pickled vegetables.	
CRISPY DEEP FRIED RIB EYE	\$360
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	\$250
With grilled tomatoes and peppers, touched with oregano.	
BEEF SWEETBREADS	\$230
Grilled sweetbreads meat seasoned with lemon and Argentine chimichurri.	



CARPACCIO

BEEF CARPACCIO	\$275
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	\$265
Cured and sliced salmon served with caper relish, cilantro, red onion, lemon, red wine vinaigrette.	
OCTOPUS CARPACCIO	\$275
Roasted peppers, red onion, avocado mousse, lemon juice, olive oil, and habanero sauce 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.	

SOUPS

MEAT JUICE	\$165
Meat juice with dried meat, avocado, and onion petals.	
ONION SOUP	\$150
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)	\$165

CRAFTED RAVIOLI	\$245
Ricotta and parsley filling, cheese sauce, Parmesan shavings, walnuts, and arugula.	

LASAÑA DAVINO	\$230
Beef and cheese lasagna, bathed in Bolognese sauce and Parmesan cheese.	

ARROLLADO DE LA NONA	\$260
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	\$480
OUTSIDE SKIRT STEAK 300g	\$425
TENDERLION FILET 400g	\$770
FLANK STEAK 400g	\$620
PORTERHOUSE 800g	\$1,550



★★★★★

Premium Davino

CERTIFIED ANGUS BEEF

OUTSIDE SKIRT 400g	\$660
SHORT RIBS 500g	\$810
TRI TIP 100g	\$155
SIRLOIN CAP (PICANA) 400g	\$620
ARGENTINE SKIRT STEAK	\$620 \$1,190
400 gr u 800 gr	
RIB EYE	\$895 \$1,740
400 gr u 800 gr	



POULTRY

GRILLED CHICKEN BREAST (220g) \$225

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

GRILLED LEMON CHICKEN (220g) \$220

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) \$320

Marinated with traditional chimichurri.

SALMON FILLET (220g) \$350

Our sea dishes are grilled and accompanied by grilled vegetables.

"CHE'S HOUSE SPECIALTIES"

FACUNDO FILLET \$590

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

MAR DEL PLATA PASTA \$320

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 \$865

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 \$130

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

APPLE STRUDEL \$165

Accompanied with vanilla ice cream.

COCONUT CAKE \$165

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

CHOCOLATE CAKE \$165

Accompanied with vanilla ice cream.

ALFAJOR SANTAFESINO \$95

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

HOMEMADE FLAN \$135

Sweetened egg custard with a caramel topping.

MINI EMPANADITAS DE ATE \$125

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 \$145

TACOS PIBE \$235

BEEF FILLET \$235



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.

