

MENU

Norte Argentino is a family table inspired by Jujuy, Tucumán and the flavours we grew up with. Every dish carries a memory: dough folded by hand, slow-cooked fillings, corn, pumpkin, fire and spice.

SNACKS

PICADA NORTEÑA (cold cuts)	110
MARINATED OLIVES	35
HOMEMADE SOURDOUGH BREAD & DIP (G)	30

STARTERS

EMPANADA TUCUMANA (beef) (G)	65
EMPANADA CHEESE&CORN (G)(L)	55
ARGENTINE CHORIZO	70
KUPI (G) (5x baked units)	75
GRILLED CORN (L)	60

SIDES

FRENCH FRIES with dip	50
RUSTIC POTATOES (L)	60
TOMATO SALAD	55
GREEN LEAVES SALAD	50
GRILLED SWEET PEPPER	40

KIDS MENU

CHICKEN SKEWERS W/FRIES, VEGGIES, MANGO SORBET, ORANGE JUICE	149
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MAIN COURSES

SIRLOIN CAP STEAK	290
275gr. Served with chimichurri, roasted sweet red pepper and sautéed kale. Medium or well done.	
CHICKEN ROULADE	195
Herb-marinated, served with cauliflower puree, baby carrots, pickled onions and torrontés wine reduction sauce. (L)	
HUMITA (V)	155
Fresh corn, pumpkin, cheese and spices gently steamed to perfection. (L)	
MILANESA W/ FRIES (Argentinian schnitzel)	
CLASICA (WITH LEMON SLICE) (G)	185
A CABALLO (WITH FRIED EGGS) (G)	200
NAPOLITANA (WITH HAM&CHEESE) (G)(L)	220
SLOW-BRAISED BEEF OSSOBUCO	220
Served with creamy mashed potatoes. (L)	

TASTING MENUS

"To ensure the best dining experience, our tasting menu is served for the entire table"

SIGNATURE NORTE (4-course) 490

1x beef empanada, 1x chorizo, 275gr sirloin cap steak, french fries w/dip, mango sorbet or sweet potato jelly & cheese. (G)

ÑAQUI (3-course) 395

3x kupi, sirloin cap steak, rustic potatoes or tomato salad, mango sorbet or sweet potato jelly & cheese. (G)(L)

WALLPA (3-course) 345

1x cheese&corn empanada, chicken roulade, baked potatoes or tomato salad, mango sorbet or sweet potato jelly & cheese. (G)(L)

DESSERTS

SWEET POTATO JELLY & CHEESE (N)	80
CARDAMON DREAM (L)	85
MANGO SORBET	70
CLASSIC FLAN (L)	90