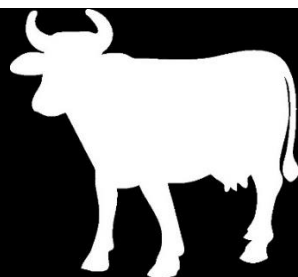


OUR STEAKS ARE GRILLED ON THE
JOSPER CHARCOAL GRILL, USING PURE
ARGENTINE COAL, FOR YOU TO
ENJOY THE TASTE AND AROMA OF A
TRUE ARGENTINE ASADO



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.BE
TEL: +32 9 2 791 792 MAIL: INFO@ARGENVINO.BE

All main courses meat, fish and vegetarian are served with roasted potatoes, sautéed vegetables, a fresh salad and chimichurri
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!

THE BUTCHERS CUTS - SCAN THE QR CODE >>

Varying suggestions of meats from other breeds, some dry aged, selected by the butcher for their excellent quality



RIBEYE

Has a fine marbling of fat throughout the meat, that melts inside the meat when heated and gives it a deliciously juicy and smoked flavour. Best friend of the barbecue, because it brings the lovely smoke aroma from the grill to your plate. Preferably medium rare to medium, but even well done these remain juicy.

San Telmo – our classic (Argentina)	300gr	400gr	500gr
Juicy marbled steak, straight from the Pampas of Argentina	34,00	42,00	50,00
Hereford (Ireland – Ashford farms)	300gr	400gr	500gr
Grainfed, hint of spice in the meat, soft texture	36,00	45,00	54,00
Black Angus (USA – Creekstone farms)	300gr	400gr	500gr
Black Angus label is only given to beef of the highest mabling standard. Creekstone farms have delivered top quality beef for ages. Soft, buttery flavour, full of BBQ aroma.	45,00	55,00	65,00

SIRLOIN STEAK & T-BONE

Both cuts have little fat inside the meat. Therefore they are best enjoyed with little cooking, to assure juicy meat with a soft texture. We recommend enjoying these cuts rare to medium rare.

Hereford Sirloin (Ireland, Ashford farms)	300gr	400gr	500gr
Grainfed, just a little strip of fat on the side	36,00	45,00	54,00
Hereford T-Bone (Ireland, Ashford farms)		500gr	
Bone included, so about 400gr of meat		40,00	

SHARING CUTS FOR 2 PEOPLE

The **Prime rib** comes from the first ribs, and contains a little more fat. Slight nutty flavour and very tender. We recommend a medium rare to medium.

The **T-Bone** is made up out of a larger part of sirloin, and a lesser part of fillet. Rare to medium rare maximum to be enjoyed.

Prime rib 1,1kg (France)	T-Bone 1,1kg (Ireland)
88,00	88,00

MIXED GRILL PLATES

Want a bit of everything from the BBQ? Take a look at our mixed grill plates.

Parrilla Argentina	Parrilla Patagonia
Argentine ribeye, Argentine sausage, beef short ribs and provolone cheese	Argentinse ribeye, beef short ribs, salmon fillet and prawn
35,00	35,00

Home made herb butter	4,00
Extra homemade chimichurri	4,00
Extra pasta (with your first order or a 10 min. wait)	5,00
Extra potatoes / salad / warm vegetables	5,00

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, fresh tartar sauce	29,50
Grilled tuna , grilled briefly, fresh salsa and wasabimayo	32,50
Grilled tiger prawns , 7 pieces (size 8/12) melted herb butter	32,50
Octopus , grilled, 2 tentacles, Spanish pimentón and fresh alioli	36,00
Goat cheese , roasted in the oven, with Provencal herbs	25,00
Risotto , with forest mushrooms and parmesan cheese (ca. 20 mins)...	25,00

STARTERS TO SHARE

Perfect a starter for 2 people

Sharing is caring!

BBQ bites chicken wings, spareribs, beef short ribs, pork belly	22,50
Chefs surprise , varying starter made on the BBQ, surprise	22,50
Picada , board with cold cuts, fine cheeses and olives	22,50
Jamón , freshly cut, Gran Reserva Serrano ham, 50% raza duroc	22,50
Tacos de carne asada , BBQ beef, cheese, guacamole, spicy hit	22,50
Grilled tuna , briefly grilled, mediterrain salad	23,00
Grilled octopus , 1 tentacle, pimentón, alioli, mediterrain salad	24,50
Camembert from the Josper , warm buns, fresh serrano ham	22,50
Tuna tartar , freshly cut and prepared	23,00
Homemade carpaccio , lightly smoked and cut fresh, with parmezan, walnuts and sundries tomatoes	22,50
Grilled prawns , 5 pieces, melted herb butter, fresh salad	23,00
Burrata Caprese , burrata cheese, tomatoes, grilled vegetables	21,00

HOMEMADE DESSERTS

Because there is always room for dessert!

Helado de dulce de leche	10,00
Argentine Dulce de leche ice cream (milkcaramel), brasil nuts	
Don Pedro	10,00
Dulce de leche and vanille ice cream, whiskeycream, roasted walnuts, and a dash of whiskey for the punch!	
Brownie made from black chocolate	10,00
Brownie, amaretticrumble and vanilla ice cream	
Coctail de torrontés	10,00
White wine sorbet, red fruit, zest and a dash of torrontes wine.	
Cheesecake	10,00
New York cheesecake, red fruit coulis and raspberry sorbet	
Queso & Dulce	14,50
Cheeseboard with 5 fine cheeses, fruit and roasted walnuts	
Steak for dessert	18,00
180gr of Argentine ribeye with chimichurri, just because you can	

Minimum one main course per adult person. For adjustments or extra's that are not on the menu a supplement may be charged.

We have a kids menu for our little diners.

Taking the leftovers home? 1€ per bag and its nicely packed for you.

Please mention any food allergies with your first order.