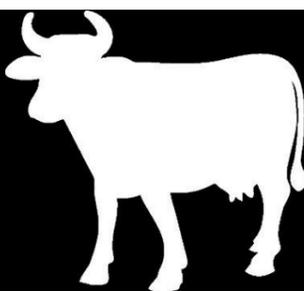


OUR STEAKS ARE GRILLED ON THE
JOSPER CHARCOAL GRILL, USING PURE
ARGENTINE COAL, FOR YOU TO
ENJOY THE TASTE AND AROMA OF A
TRUE ARGENTINE ASADO



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

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

San Telmo – our classic steak 26,00

Argentine ribeye steak of 250gr. A juicy, marbled steak from the Argentine pampas. *Recommended cooking: Medium rare to medium*
Supplement steak 350gr : + 4,50 €
Supplement steak 500gr : + 9,50 €

Black Angus USA Ribeye..... 34,00

American ribeye steak of 300gr, only from cows with the Black Angus label. This is only given to the highest quality beef. Juicy, extra marbled meat that completely absorbs the barbeque aromas.
Recommended cooking: Medium rare to medium
Supplement steak 400gr : 8,00 €
Supplement steak 500gr : 16,00 €

Ierse Hereford Contre Filet 31,50

Sirloin steak of 300gr from Irish Hereford beef. This cut has little fat through the steak, and takes its aroma from the fatty side border.
Recommended cooking: Rare to medium rare
Supplement steak 400gr : + 7,50 €
Supplement steak 500gr : + 15,00 €

Ierse T-Bone steak..... 35,00

T-Bone steak of 500gr for 1 person, it is roughly 300gr of sirloin and 200gr of fillet, separated by a fine bone.
Recommended cooking: Rare to medium rare

Parrilla Argentina..... 30,00

Mixed grill Argentine style, with a juicy piece of Argentine ribeye, Argentine sausage, provolone cheese, and tira de asado (beef short ribs)

Parrilla Patagonia..... 30,00

Mixed grill meat and fish, with a juicy piece of Argentine ribeye, tira de asado (beef short ribs), salmon fillet, and a tiger prawn

**We ask you to order a minimum
of one main course per adult person.
Starters and desserts can of course be shared :-)
We offer small portions for kids.**

**Please mention any food allergies in advance, we will
happily take them into account!**

Let 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 salmonfillet, grilled on the skin 23,50

Grilled tuna, grilled briefly, with a black olive emulsion 26,50

Grilled tiger prawns, 7 pieces (size 8/12) with paprika dip 29,50

Roasted goat cheese 22,00

Roasted in the oven, with provencal herbs

STARTERS TO SHARE

IDEAL AS A STARTER FOR 2 PERSONS

Sharing is caring!

BBQ bites 19,50

Chicken wings, spareribs, beef short ribs, pork shoulder

Picada..... 17,50

Cold board with fine cheeses, charcuterie and olives

Grilled tuna..... 20,00

Briefly grilled tuna loin, mediterrain salad

Camembert, roasted in the Josper Grill 17,50

Gesmoltten camembert, met warme broodjes om heerlijk in te dippen

Carpaccio of Argentine beef fillet 16,50

Carpaccio, rocket, parmesan, walnuts

Grilled tiger prawns 19,50

5 grilled tiger prawns (size 8/12) with paprika dip, young salad

Burrata Caprese 16,50

Burrata cheese with a salad of tomatoes and grilled vegetables

DESSERTS

HOME MADE ICE CREAM AND SWEETS

Because there is always room for dessert!

Helado de dulce de leche..... 9,00

Ice cream of Argentine dulce de leche, some more dulce de leche and brasil nuts

Don Pedro..... 9,00

Dulce de leche ice cream, vanilla ice cream, whiskeycream, roasted walnuts, and a dash of whiskey for a real punch!

Brownie of dark chocolate..... 9,00

Brownie, amaretticrumble and a ball of vanilla ice cream

Coctail de torrontes..... 9,00

Sorbet of white torrontes wine, red fruits, lime zest and a shot of torrontes wine.

Postre del Chef 9,00

Homemade sweets, what the chef feels like making

Queso & Dulce..... 13,00

Cheese board with 5 fine cheeses, with fruit and roasted walnuts