





## OUR PROMISE

El Churrasquito strives to bring you the best possible food and service. We care about the commitment of quality, value and your complete satisfaction! We prepare our food fresh each day in our own kitchen using the highest quality ingredients available. Our cooking oils contain zero grams of Trans fat per serving and much of our produce is sourced from premium growers. We offer a variety of substitution offers to accommodate your dietary goal and we always do our best to accommodate special requests to ensure we prepare your meal the way you like it.

## OUR HOURS OF OPERATION

Monday to Sunday  
Lunch-Dinner  
From 11 AM to 11 PM

## OUR RESERVATIONS

We welcome reservations at our site at [www.elchurrasquitoargentino.com](http://www.elchurrasquitoargentino.com) Or by calling 305-441-2200.

## TAKE-OUT AND CATERING

Our entire Menu is available for Take Out. Our Catering Menu is packaged perfectly for your party, office or home. Please ask our staff for details or call 305-441-2200.

## OUR FINE PRINT

Not all ingredients are listed on the Menu. Please let your server know if you have any food allergies.  
"Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs  
may increase risk of food borne illness".

We host private parties. Is your birthday? Please let your server know. Become a fan of El Churrasquito Miami in [facebook](#) and receive advanced notice of wine tastings or other special events. For reservations visit [www.elchurrasquitomiami.com](http://www.elchurrasquitomiami.com)

El Churrasquito Argentino is always a fresh alternative! We apologize if your selection is not available. We only serve fresh products

## OUR SALADS

### Caprese \$ 12

*Classic Italian salad, ripe tomatoes bathed in basil infused oil and fresh mozzarella*

### Steak Salad \$ 15

*A carnivore's delight with grilled rib eye strips served a top a bed of baby greens, red tomatoes with balsamic vinaigrette.*

### Churrasquito Salad \$ 13

*Lettuce, tomatoes, walnuts, blue cheese and asparagus*

### Rucula & Parmesano \$ 8

*Arugula salad with shaves of Parmesan cheese and olive oil*

### Caesar Salad \$ 10

*Our version of this classic - Add Chicken or Shrimp \$ 5*

## OUR DRINKS

Sodas	\$ 3
Iced Tea	\$ 3
Bottled Water 750cc	\$ 5
San Pelegrino 750cc	\$ 6
San Pelegrino 500cc	\$ 4
Tropicana Orange Juice	\$ 3
Tropicana Apple Juice	\$ 3

## OUR COFFEE & TEAS

**NESPRESSO**

Espresso \$ 3.00	Cortadito \$ 3.50
Cappuccino \$ 4.20	
Assorted Tea Selection \$ 3.00	

## OUR BOTTLED BEERS

**Bottled Beers \$ 5.00**

## OUR DRAFT BEERS

**Draft Beers \$ 6.00**



*Taxes and gratuities are not included, prices can change without notice*



## OUR APPETIZERS

### **Picada Argentina \$ 16**

*Enjoy a sampler of chorizo, empanada, mollejas and entraña*

### **Empanada Duo \$ 8**

*Two Empanadas of your choice : Ham & Cheese, Beef or Onion and Gorgonzola*

### **Chorizo and Morcilla Duo \$ 9**

*Served with Salsa Criolla Dip*

### **Fried Calamari \$ 10**

### **Antipasto Mediterraneo \$ 12**

*Salami, Ham, Parmigiano Cheese, Mortadela, Olives*

### **Provoleta \$ 10**

*A traditional Argentinean Serving of melted gratin Provolone Cheese topped with a slide of tomato and oregano*

### **Beef Carpaccio \$ 15**

*Very thinly sliced meat*

### **Lobster Bisque \$ 8**

*Homemade Creamy Lobster Soup*

### **Brusqueta \$ 7**

*Red ripe Tomatoes with Basil, over a grilled rustic bread, tossed basil & garlic infused oil.*

### **Oven Baked Portobello Tower \$ 12**

*Baked Portobello mushrooms with layers of tomato, prosciutto and fresh mozzarella, drizzled in a balsamic glaze*

### **Burrata \$ 15**

*Fresh Italian cheese made of mozzarella and cream. Add Prosciutto \$ 3*

## OUR GRILLED MEATS

### Parrillada para Dos Personas \$ 44

*El churrasquito speciality! Chorizo, morcilla, mollejas, vacio, tira de asado, chinchulín y riñón. (Side orders not included)*

*All our grilled meats (Except Parrillada para Dos) are served with a small of side order*

### Vacio a la Parrilla \$ 22

*14 oz. flank steak*

### Entraña Argentina \$ 23

*14 oz. skirt steak*

### Bife de Chorizo \$ 24

*14 oz. New York steak*

### Tira de Asado \$ 18

*Short ribs*

### Corderito Patagónico \$ 26

*Patagonia lamb leg cooked osobuco style*

### Brochetas de Lomo o Mixtas \$ 18

*Filet mignon skewers or mixed with chicken*

### Grilled Chicken Paillard \$ 19

*Grilled chicken breast with mushroom garlic lemon sauce*

### Parrillada de Verduras \$ 18

*Assorted Mediterranean vegetables grilled to perfection*

**EXTRA  
SIDE  
ORDERS  
add \$ 5**

**Mashed Potatoes**

**French Fries**

**French Fries a la Provenzal**

**Sweet Potato Fries**

**Sautéed Bacon Spinach**

**Mixed Salad**

*0 grams of trans fat in our cooking oils. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase a risk for foodborne illnesses. We recommend to order your food well done.*

*All our seafood dishes  
are served with your  
choice of side order*

## OUR SEAFOOD

### Fresh Atlantic Salmon \$ 19

*A healthy favourite, grilled with herb butter sauce*

### Mahi Mahi Marisqueado \$ 25

*Sautéd Mahi Mahi with a Seafood Sauce*

*All our milanesas are  
served with your choice  
of side order*

## OUR MILANESAS

### Milanesa de Carne \$ 15

*A vela cutlet breaded with herbed  
breads crumbs*

### Milanesa de Pollo \$ 15

*Breaded Organic chicken Breast*

#### MILANESA ADDITIONS

Two fried eggs **add \$ 2**

#### NAPOLITAN STYLE

Ham and cheese over marinara  
sauce **add \$ 2**

## OUR CHEF RECOMMENDATIONS

### Chicken Marsalla \$ 22

*A rustic Italian recipe, Marsala wine sautéed chicken*

### Risotto ai Fungi \$ 22

*Italian style risotto with mushrooms*

### Risotto al Asparagus \$ 22

*Asparagus style risotto*

### Bistecca Tagliata \$ 25

*Sliced Steak, demi glazed mushroom and  
green peppercorn sauce and champagne risotto*



## OUR PASTAS

### Spinach Ravioli \$ 17

*We recommended it with Fileto Sauce*

### Ham and Mozzarella Sorrentinos \$ 20

*We recommended it with Mushroom Cream Sauce*

### Crab Meat Ravioli \$ 25

*With Lobster Sauce*

### Lasagna \$ 20

*Layered pasta with meat ragu and cheese,  
baked in a wood burning oven*

### House Penne \$ 15

*We recommended it with Amatriciana Sauce*

### Fetuccini \$ 14

*We recommended it with Alfredo Sauce*

### Classic Spaghetti \$ 14

*We recommended it with carbonare Sauce*

### Gnocchi \$ 16

*Homemade Argentinean style gnochii*

**OUR SAUCES** *We offer a wide choice of pastas with any of our signature sauces.  
The possibilities are endless!*

#### **Alfredo**

A rich white cream based butter  
and Parmesan cheese sauce

#### **Carbonara**

A Cream sauce of eggs,  
cheese and bacon

#### **Fileto di Pomodoro**

A classic Italian tomato sauce  
with garlic and onions

#### **Amatriciana**

A traditional Italian sauce with bacon,  
tomatoes and herbs

#### **Pesto**

A savory treat made with fresh basil  
leaves, pine nuts, garlic, Parmesan  
cheese and extra virgin olive oil

#### **Mushroom Cream**

#### **Pink Sauce**

#### **Pomodoro with Meatballs Add \$5**

A classic Italian tomato sauce  
with meatballs