



ARGENTINE GRILL

Entradas / Forretter / Starters

Empanadas

3 stk. Argentinske "Piroger" med forskelligt fyld.
3 pieces of Argentine butter pastries with 3 different fillings.

Criolla

*Den typiske argentinske Criolla med kød, æg og oliven.
Criolla Argentina, with beef, olives and egg.*

Puerro y Pancetta

*Porrer, røget bacon og bechamel.
Leeks, smoked bacon and bechamel.*

Humita

*Majs, skalotteløg, basilikum og mozzarella.
Corn, shallots and mozzarella.*

89,- kr.

Picada Asador

*Et udvalg af forretter. Spørg venligst deres tjener.
A selection of starters. Please ask your waiter.*

125,- kr. p/pers

Provoletta Asada

*Stegt provoloneost. Traditionel argentinsk ost med oregano og tomat.
Pan fried provolone cheese served with grilled tomato and oregano.*

75,- kr.

Sopa del Dia

*Dagens suppe.
Soup of the Day.*

75,- kr.

Terrina de foie gras

*Terrin af foie gras med sødt og brioche.
Terrine of foie gras with caramelized quince and spice bread.*

125,- kr.

Mollejas a la parilla

*Grillede kalvebrister serveret med krydderolie og citron.
Grilled sweet bread with caramelized lemon.*

85,- kr.



ARGENTINE GRILL

Guarniciones / Garniture

(prices only if they are accompanied by a main dish)

Ensalada Andes

*Frisk salat af knoldselleri, selleri, pære, nødder, goat cheese og vinaigrette.
Green salad with cellery, pears, nuts, goat cheese and vinagrette.*

65,- kr.

Ensalada Argentina

*Grøn salat med bagte cherrytomater, marinerede løg og gulerødder.
Green salad, with oven baked cherry tomatoes, marinated onions and carrots.*

59,- kr.

Patatas fritas caseras

*Håndskårne grove kartoffelstænger udbagt i to omgange.
Artisanal home made french fries.*

45,- kr.

Pure de Papas

*Kartoffelmos med parmesan og muskat.
Mashed potatoes with, parmesan and nutmeg.*

30,- kr.

Papas Ahumadas

*Røgede kartofler med bacon.
Smoked potatoes wrapped in bacon.*

39,- kr.

Tuberculos con queso de cabra

*Bagt rødder med gedeost.
Baked roots with goat cheese.*

39,- kr.

Verduras a la parrilla con aceite de oliva y hierbas frescas

*Grillede grøntsager med olivenolie og friske krydderurter.
Grilled vegetables with olive oil and fresh herbs dressing.*

45,- kr.

Honguitos con Ajioli

*Stegte svampe gratineret med aioli.
Pan fried mushrooms with grilled aioli.*

45,- kr.

Adicionales de la parrilla / Tillæg til grillret efter valg

Feta de Foie salteado

*Stegt foie gras.
Pan fried foie gras slice.*

59,- kr.

Chorizo Argentino

*Argentisk hjemmelavet chorizopølse med husets krydderolie.
Home made Argentine chorizo.*

30,- kr. (pr. stk)

Molleja a la parilla

*Grillet kalvebrisle.
Grilled slice of sweet breads.*

39,- kr. / pr. stk ca. 100 gr.



ARGENTINE GRILL

De la parrilla / Fra grillen / From The Grill

Det argentinske oksekød stammer udelukkende fra racen Aberdeen Angus.

Fritgående og naturligt opvokset på Pampassen med den karakteristiske smag og mørhed fra et af verdens bedste kvæg.

Churrasco

Entrecote, ribeye med flot fedtmarmorering.

Entrecote, ribeye. With its natural fat marble.

250gr. – 179,- kr. 400gr. – 285,- kr. 600gr. – 345,- kr.

Lomo

Oksemørbrød, magert og mørt. Stegt som tournados

Beef tenderloin, fat free and as tender as it can get.

180gr. – 195,- kr. 350gr. – 309,- kr.

Lomo en caña (2pers.)

Helgrillet Oksemørbrød, "Chateau briand".

Whole grilled tenderloin to share. Traditionally known as Chateau briand.

ca. 600gr. – 540kr. / extra person +245 kr.

Parrillada Argentina

Argentinas national ret. / Argentina's national dish.

Udvalg af argentinsk grillet kød: Oksemørbrød, entrecote, hjemmelavet chorizo, samt kalvebrister.

Selection of 4 Argentine classics. Tenderloin, rib eye, sweet bread and home made chorizo.

228,- kr.

Filete de Pollo

Grillet kyllingebryst marineret med citron og olivenolie.

Grilled chicken breast marinated with lemon and olive oil.

145,- kr.

Cordero Patagonico

Braiseret Lammeskank serveret med kartoffelpure og rodfrugter.

Braised leg of lamb with mashed potatoes and roots.

197,- kr.

Dorada

Dorada grillet med dild og citron.

Mediterranean whole sea bass grilled stuffed with lemon, and dill.

145,- kr.

Menu infantil / Børne Menu / Childrens Menu

(kun til børn under 14 / only for children under 14)

Steak eller kylling (120gr.) med håndskårne fritter, grøn salat og is.

Steak or Chicken (120g) with home made french fries, green salad and ice cream.

135,- kr.



ARGENTINE GRILL

Quesos / Ost / Cheese

Selección de quesos

*3 stykker moden ost serveret med sødt og sprødt.
3 pieces of mature cheese served with sweet and crispy.*
79,- kr.

Postres / Dessert

Crème Brulée con Dulce de Leche

*Crème Brulée af dulce de leche med dagens granité.
Creme brule with dulce de leche and granite of summer fruits.*
65,- kr.

Pastel de Queso

*Cheese cake fyldt med ananaskompot, serveret med ananas mynte salat.
Cheese cake filled with pineapple compote, served with mint pineapple salad.*
65,- kr.

Torta de chocolate

*Fyldig chokoladecake med frugtsorbet.
Rich Chocolate cake with fruit sorbet.*
95,- kr.

Surtido de helados caseros

*Udvalg af hjemmelavet is.
Selection of home made ice cream.*
59,- kr.

Bebidas / Drikkevarer / Drinks

Vand 38,- kr.

Soda 25cl. / 28,- kr.

Cerveza / Øl / Beer

Quilmes 33cl. / 40,- kr.

Jacobsen

25cl. / 40,- kr. 50cl. / 58,- kr.

Carlsberg

25cl. / 30,- kr. 50cl. / 45,- kr.

Cafe / Kaffe / Coffe

Espresso / 25,- kr.

Cappuccino / 35,- kr.

Latte / 35,- kr.

French Press / 25,- kr. p/pers

Irish coffee / 48,- kr.



ARGENTINE GRILL

Selskabs Menu / Company Menu

(kun til hele bordet)

Menu Gaucho

295,- kr. / inkluderet vinmenu 515,- kr.

Sopa del Dia

*Dagens suppe.
Soup of the Day.*

Churrasco *(ca. 200gr.)*

*Entrecote, ribeye med flot fedt marmorering.
Entrecote, ribeye. With its natural fat marble.*

Crème Brulée con Dulce de Leche

*Crème Brulée af dulce de leche med dagens granité.
Creme brule with dulce de leche and granite of summer fruits.*

Menu La Boca

365,- kr. / inkluderet vinmenu 585,- kr.

2 Empanandas de la casa

*2 hjemmelavede "piroger".
2 Argentine butter pastries.*

Parrillada Argentina

*Argentinsk national ret. / Argentina's national dish.
Udvalg af argentinsk grillet kød: Oksemørbrad, entrecote, hjemmelavet chorizo, kalvebrister.
Selection of 4 Argentine classics. Tenderloin, rib eye, sweet bread and home made chorizo.*

Torta de chocolate

*Fyldig chokoladecake med frugtsorbet.
Rich Chocolate cake with fruit sorbet.*

Menu Tango

425,- kr. / inkluderet vinmenu 750,- kr.

Provoletta Asada

*Stegt provoloneost. Traditionel argentinsk ost med oregano og tomat.
Pan fried provolone cheese served with tomato and oregano.*

2 Empanandas de la casa

*2 hjemmelavede "piroger".
2 Argentine butter pastries.*

Lomo *(ca. 200gr.)*

*Oksemørbrad, magert og mørt. Stegt som tournados.
Beef tenderloin, fat free and as tender as it can get.*

Pastel de Queso con Anana

*Ostkage fyldt med ananaskompot, serveret med ananas mynte salat.
Cheese cake filled with pineapple compote, served with mint pineapple salad.*

**Alle selskabsmenuer serveres med dagens garniture.
Selskabsmenuen tilbydes alternativt som vegetarisk eller med fisk.**



ARGENTINE GRILL

The menu at "Asador" is very complete and works a la carte, where you can order different size of steaks to be grilled in the traditional Argentinean style which means that the whole piece of filet or entrecote will be grilled instead of cooking each steak.

This slow grilling process gives a particular taste to the meat.

In addition you can certainly order typical and fusion garnitures, or from our set 3 or 4 course menus for big groups with or without winemenu.

Restaurant Opening Hours

Monday - Sunday: 17.30 - 24.00

Kitchen Opening Hours

Sunday - Thursday: 17.30 - 21.30

Friday & Saturday: 17.30 - 22.30

Asador

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We accept all major credit cards.

** A fee will be charged on payments made with international cards.*

All e-mail reservations need to be confirmed by a reply e-mail.

For same day reservations please reserve by telephone.

Smoking is not permitted in the restaurant.