

BALVANERA

PARA COMPARTIR

EMPANADAS CASERAS - 2 each Hand cut roast beef ~ hard boiled egg, onion, fresh chimi Humita ~ sweet corn, roasted red pepper, provolone, aji amarillo jamón y queso ~ ham, mozzarella	10
CROQUETAS cauliflower and rice croquettes, quince purée	12
RICOTTA TOSTADAS english peas, confit tomatoes, mint, grilled ciabatta	13
ENSALADA VERDE little gems, kolrhabi , fresh herbs, horseradish dressing	12
TOMATES HEIRLOOM pickle red onion, fresh herbs, egg, miso vinaigrette	13
GRASS FED BEEF TARTARE* slow poached egg yolk, cornichon, onion, toast	16
ESCABECHE DE CONEJO confit rabbit, carrots, cauliflower, shallots	14
SETAS SALTEADAS market mushrooms, poached egg, black truffle butter	15
COLIFLOR roasted cauliflower, broken almonds, apricots, onion vinaigrette	15
PROVOLETA grilled provolone, tomato confit, oregano, honey, pepitas	14
BURRATA peach, almond, fresh herbs, olive oil	16
SEPIA squid a la plancha, saffron aioli, fennel	16
PULPO DE PLAYA octopus a la plancha, olivada, aji ahumado	20

ARGENTINE FEAST

Dine like a Gaucho!

EMPANADAS • PROVOLETA • TABLA DE CARNES
Tue & Wed only 60 (2pp)

APERITIVOS

ACEITUNAS VERDES fennel seeds, garlic, orange peel	6
BOQUERONES Spanish anchovies, olive oil, citrus	8
PAPAS ROTAS roasted garlic aioli, pimentón, fried egg	6
CHARCUTERIE PLATE sopressatta, finochiona, jamon Serrano	16

PLATOS

SPAGHETTI pesto ~ basil, garlic, pine nut, Pecorino	18
MILANESAS DE POLLO chicken , endives, ranch dressing	22
LUBINA striped bass, romesco sauce, chickpeas, green onion	26

CARNES

MORCILLA or CHORIZO	8
ENTRAÑA* skirt steak, 10oz or 16oz	30 /40
ANCHO ~ GRASS FED* ribeye, 16oz	42
ANGOSTO ~ GRASS FED* strip loin, 14oz	38
TABLA DE CARNES skirt, angosto, ancho, morcilla chorizo	65
ANCHO CON HUESO bone in rib eye 20 oz	48

steaks are served with fresh chimi, salsa criolla and choice of
fries or ensalada verde

Chef de Cuisine Osvaldo Zahuantitla

Chef/Owner Fernando Navas

Follow us on  Instagram @balvaneranyc & @fernascocinero

Please inform your server of any allergies. *Starred items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.