



¡WE'RE OPEN!

NUEVA SUCURSAL

📍 AV. HIPÓDROMO 12 B. TIJUANA, B.C.



Sabor a mí  
DESAYUNOS Y PARRILLADAS

+Sabor +Cerca de ti +Sabor +Cerca de ti +Sabor +Cerca de ti +Sabor +Cerca de ti



## RAW OYSTER BAR

**Crab and Shrimp Tostada**

Tampico mayonnaise, peanut hummus, avocado and seafood sauce.

\$190

**Green Shrimp Aguachile**

With red onion, cucumber and jalapeño pepper.

\$255

**Clam Ceviche**

Chocolate clam with prepared clamato, homemade seafood sauce with serrano chili, broken chili and avocado.

\$225

## FROM THE GRILL

**Braided Fank Steak with Bacon (400 grs)**

Grilled and with chimichurri.

\$890

**Chicken Thighs**

Roasted with house marinade.

\$365

## TO SHARE

**New York Aguachile (400gr)**

(For 2 to 3 people)

Aguachile with black sauces, broken chili, avocado and fried onion.

\$597

**Marinated Grilled Shrimp (6 pcs.)**

Cooked on embers, accompanied by spicy mayonnaise and lemon.

\$397

**Rib Eye Roll with Asparagus**

With shrimp, asparagus, sweet and sour sauce and togarashi.

\$295

## Salads

**Gaucha Salad**

Romaine lettuce, sangria lettuce, tomato, cherry tomato, avocado and onion with oregano and parmesan vinaigrette.

\$250

**Tuna Tostaditas** (To share)

6 mini bluefin tuna tostadas, mashed avocado, miso vinaigrette and ginger mayonnaise.

\$265

**Tuna Tiradito** (To share)

With soy vinaigrette, balsamic, olive oil, smoked salt and Persian cucumber.

\$398

**Fried Calamari**

With French fries, accompanied by tartar sauce and tomato marinara with chili.

\$225



## TO "TAQUEAR"

**Steak Tacos with Marrow** (3 pcs.)

Tortilla with peanut sauce and grilled cheese, beef steak and marrow with chimichurri.

\$390

**Pork Jowl Tiradito** (To "Taquear")

With dried chili vinaigrette, chives and green sauce.

\$235

**Steak Tacos with Pork Jowl** (3 pcs.)

Tortilla with peanut sauce and tree chili, grilled cheese and green sauce.

\$310

**Sarteneado Campero** (Table service)

With octopus, baked suckling pig and shrimp, fried potatoes, accompanied by tortillas.

\$345

**Campesina Provolone** (To "Taquear")

With guacamole, mushroom, tomato and pepper.

\$260

**Tuna Carnitas**

With guacamole and roasted tomato.

\$390

**Caprese Salad**

With fresh mozzarella and tomato, on mixed green leaves, with parsley and anchovies dressing.

\$287

GRILLED PLATTERS

Marinated Grilled Octopus, Marinated Shrimp, Marinated Salmon, Tuna Carnitas, Accompanied by Grilled Peppers with Cheese and Vegetables, Guacamole, Fresh Ranch, and Chili Mayo

*Seafood Grilled Platter*

**\$1.750**



**NEW SEASONAL GRILLED DISHES**



Marinated Grilled Octopus, Marinated Shrimp, New York Steak, Fried Chitterlings, Accompanied by Grilled Peppers with Cheese and Vegetables, Guacamole, Fresh Ranch, and Chili Mayo

*Mixed Grilled Platter*

**\$1.900**





*Crab and  
Shrimp  
Tostada*  
\$190



*Braided Fank  
Steak with  
Bacon*  
\$890



*Grilled  
Branzino*  
\$1,400



*Green Shrimp  
Aguachile*  
\$255



MENU

NEW PRODUCT!

# PIZZAS



## *Our Neapolitan Pizza*

*We make the dough from scratch at home and bake it in a Gozney oven.  
We use 'OO' flour and tomatoes of Italian origin.*

### **MUSHROOMS WITH TRUFFLE \$270**

Eggplant Purée, Mushroom, Portobello, Mozzarella, Ricotta, Parmesan, and Truffle.

### **CAMPERA \$240**

Argentinian Chorizo, Chistorra, Red Pepper, Onion, Chimichurri, and Parmesan.

### **VEGETARIAN \$240**

Tomato Sauce, Mozzarella, Goat Cheese, Mushroom, Broccoli, Asparagus, Green Pepper, and Pesto.

### **PEPPERONI SPECIAL \$270**

Pepperoni, Italian Sausage, Green Pepper, and Parmesan.

### **MARGARITA \$240**

Tomato Sauce, Basil, and Mozzarella.

### **PEPPERONI \$240**

Tomato Sauce, Pepperoni, and Mozzarella.



*El* EST. 2014  
*Campero*



EST. 2014

# EL CAMPERO

PARRILLA ARGENTINA & BAR

## Starters

### *Campero Provolone*

Tomato, olive oil, red bell pepper, chistorra and oregano.

\$260

### *Garlic Mushrooms*

Butter, lemon, garlic, and guajillo chili.

\$220

### *Grilled Octopus* (250 grs.)

With garlic and parsley.

\$440

### *Grilled Beet*

Goat cream, vanilla gastrique, fried leek and parmesan.

\$215

### *Picadita Botanera*

Argentine chorizo, chistorra, gizzards, chinchulines and guacamole.

\$425

### *Chipotle Tuna Toast*

With chipotle mayonnaise, jicama kimchi, ponzu, avocado, red onion and arugula.

\$150

### *Campero Octopus*

Butter, peanuts and mushrooms.

\$440

### *Grilled Asparagus*

With tomato vinaigrette, reggiano parmesan.

\$197

### *Tuna Tiradito*

Bluefin, soy vinaigrette, mashed avocado, onion.

\$398

### *Chinchulines*

Bed of guacamole and house curtido.

\$297

### *Grilled Bone Marrow*

Dried chilies with toasted peanuts sauce, mashed potatoes and rustic garlic with parmesan, meat juice and grilled toasted bread

\$350



CAMPERO FAVORITES

## ARGENTINE EMPANADAS

<i>Rajas con Queso</i> .....	\$74
<i>Cheese with Corn</i> .....	\$74
<i>Meat</i> .....	\$82
<i>Portobello with Blue Cheese</i> .....	\$89
<i>Shrimp</i> .....	\$89

## THE TRADITIONAL

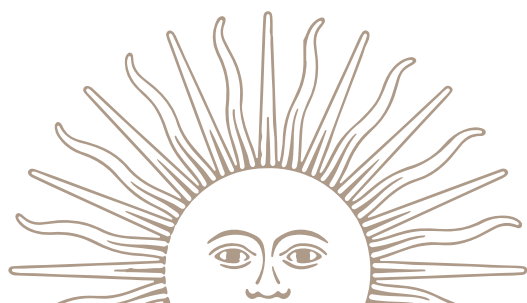
<i>Veal Gizzard</i>	\$350
Cooked in milk and spices, browned on charcoal.	
<i>Chistorra</i>	\$170
<i>Argentine Sausage</i> (150 gr.)	\$190
Campero with Creole sauce.	

## Pasta and Soups

<i>Clam Chowder</i>	\$240	<i>Linguini with Shrimp</i>	\$390
(Served on Brioche Bread)			
<i>Roasted Tomato Cream</i>	\$125	<i>Linguini or Fettuccine Bolognese</i>	\$275
<i>Meat Juice</i>	\$97	<i>Two Seasons Rigatoni</i> 	\$335
		With alfredo sauce, bolognese, bacon and parmesan cheese.	
<i>Chicken Consommé with Noodles</i>	\$120	<i>Extra Chicken</i>	\$125

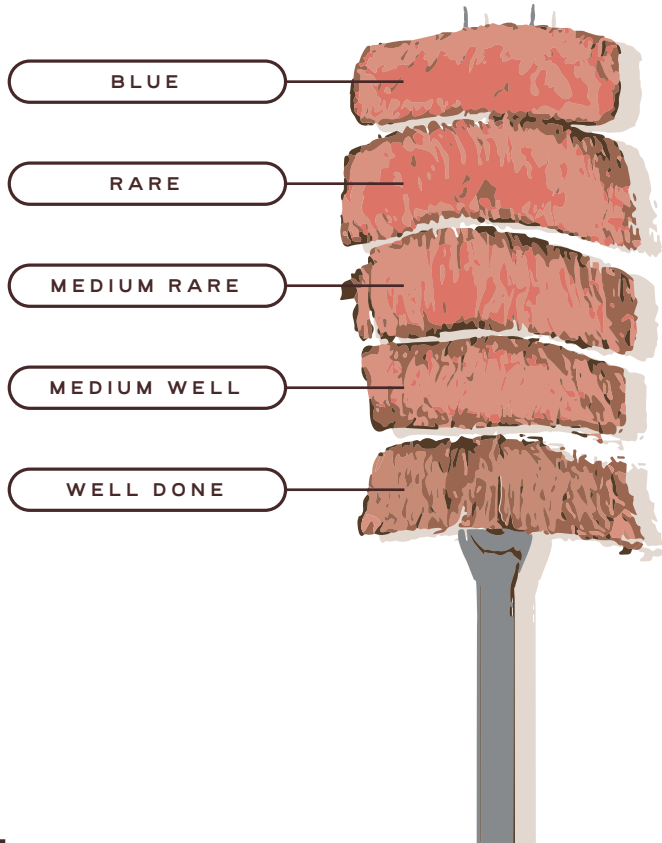
## SALADS

<i>Purslane</i> <b>NEW</b>	\$220	<i>Porteña</i>	\$287
With avocado, crispy prosciutto, feta cheese, oregano vinaigrette.		Spinach, caramelized walnut, blueberries, goat cheese, slices of apple and sweet mustard dressing.	
<i>César</i>	\$230	<i>Pampera</i> 	\$287
Crujiente corazón de lechuga romana, croutones, parmesano y aderezo de la casa.		Mixed lettuce, pears, caramelized walnuts, blueberries, blue cheese and house dressing.	
		<i>Griega</i>	\$287
		Spinach, mixed lettuce, cucumber, tomato, onion, black olives, bell peppers, feta cheese and vinaigrette.	



CAMPERO FAVORITES

## ORDER YOUR FAVORITE ▾



## PARRILLADA for 3 or 4 people

- Skirt Steak
- Angus Tenderloin Steak
- Strip Roast
- Chicken Breast
- 2 Argentine Chorizo Beef Skewers and Chistorra

\$2,190



## Premium

**Branzino Tiradito** NEW \$1,350

Aguachile, caper vinaigrette and arugula salad.  
(Whole fish) Cooking time: 20 minutes.

**Grilled Branzino** NEW \$1,400

Cooked with two adobos with pickled onions and mixed salad. Cooking time: 20 minutes.

**Australian New York** \$1,700

**Wagyu (500gr.)** NEW  
Australian F1 Wagyu BMS3.

**Porter House (700gr.)** NEW \$1,750

**Rib Eye (500 gr.)** \$890

400gr. cuts include 1 side dish to choose from:

While 800gr. cuts include 2:

- Mashed potatoes
- Creamed spinach
- Baked potato



CAMPERO FAVORITES





# THE BEST IS GRILLED

<b>Loaded Beef Ribs</b> (1,300 gr.)	<b>\$1,420</b>	<b>Argentinian Top Tenderloin</b>	<b>\$715</b>
		<b>Steak</b> (400 gr.)	
<b>Beef Tenderloin</b> (Medallions, open or in cane)			
(400 gr.)	<b>\$690</b>		
(800 gr.)	<b>\$1,290</b>	<b>Grilled Tuna Steak</b>	<b>\$582</b>
		Natural or sealed with sesame seeds.	
<b>Cabreria</b> (500gr.)	<b>\$610</b>	<b>Grilled Salmon Steak</b>	<b>\$582</b>
Includes charro beans and french fries.		With butter and garlic.	
<b>Flank Steak</b> (400 gr.)	<b>\$690</b>	<b>Chicken Breast</b>	<b>\$325</b>
		Grilled with chimichurri, lemon, garlic and parsley.	
<b>Skirt Steak</b>		<b>Cayetana Rotisserie Chicken</b> <b>NEW</b>	<b>\$410</b>
(400 gr.)	<b>\$781</b>	Boneless, with white wine, Brussels sprouts, and mashed potatoes.	
(800 gr.)	<b>\$1,772</b>		



## CAMPERO FAVORITES

### Side Dishes



<b>Truffled Fries</b>	<b>\$140</b>	<b>Baked Potato</b>	<b>\$90</b>
White truffle oil, parsley parmesan and fresh pepper.		With mozzarella and chihuahua cheese.	
<b>Mashed Potatoes</b>	<b>\$90</b>	<b>Habanero Sauce</b>	<b>\$90</b>
Parmesan and sprouts.		<b>Blue Cheese</b>	<b>\$75</b>
<b>Avocado or Guacamole</b>	<b>\$128</b>	<b>Campero Beans</b>	<b>\$90</b>
Grilled corn, cilantro and seasonal radishes.		<b>Roasted Sauce</b>	<b>\$55</b>
<b>Creamed Spinach</b>	<b>\$160</b>	Grilled with habanero and serrano.	
Butter, gratin parmigiano reggiano.		<b>Grilled Vegetables</b>	<b>\$285</b>
<b>Refried Beans</b> <b>NEW</b>	<b>\$90</b>		
Stewed with butter and gratin cheese.			



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## DESSERTS

### *Guava Cheesecake*

\$160

With cinnamon and cookie base.

### *Corn Pancake*

\$170

Hot and moist, corn and cream cheese pancake.

### *Neapolitan Flan*

\$140

Cream cheese with soft caramel neapolitan flan.

### *Lemon Pie (To share)*

\$370

### *Brownie*

\$180

Double dark chocolate

### *Chocolate Cake*

\$160

Triple Layer Chocolate Cake with dark chocolate chips.

### *Lemon Pie*

\$185

## SPECIALTY COFFEE

### *Hot*

#### *Espresso*

\$50

#### *Cortado*

\$55

#### *Americano*

\$50

#### *Capuccino*

\$65

#### *Latte*

\$65

#### *Flavor Latte*

\$75

Natural syrups from the region. Loto brand: Vanilla, De la Olla, Caramel and Lavender.

#### *Mocha*

\$75

#### *Chocolate*

\$65

#### *Tea*

\$40

### *Cold*

#### *Americano*

\$50

#### *With Flavor*

\$60

#### *Latte*

\$65

#### *Flavor Latte*

\$75

Natural syrups from the region. Loto brand: Vanilla, De la Olla, Caramel and Lavender.

#### *Mocha*

\$75

#### *Chocolate*

\$65

#### *Affogato*

\$95

#### *Carajillo*

\$170



\* All prices on this menu include 8% of tax.



# DRINKS MENU

## MIXOLOGY

### **Mafalda Martini** \$160

Spicy tamarind martini with homemade morita chile and orange salt.

(Smirnoff Tamarindo, Mexican chile liqueur, tamarind and lemon pulp).

### **Ginebra Jineteada** \$177

Fresh and fun with a lemon lollipop.

(Gin Tanqueray Ten, raspberry and sparkling wine).

### **Nos Vamos de Joda** \$177

Fruity and fluffy martini.

(Don Julio Blanco Tequila, St. Germain Liqueur, Watermelon & Basil, lemon and hibiscus).

### **La Rompe** \$220

Sour Cocktail with sweet and spicy notes.

(Mezcal Unión joven, pineapple juice, grapefruit oil, honey agave, light beer and worm salt).

## CLASSICS WITH A TWIST

### **Manhattan Martínez** \$200

Robust martini with sweet and citrus notes, ideal as digestive.

(Carpano Rosso Vermouth, Bulleit Bourbon, Angostura orange, Maraschino Liqueur and olive skewer stuffed with pepper and Italian amarena black cherry).

### **Vermouth Tonic** \$190

Sweet, fresh and effervescent soft cocktail, ideal as aperitif.

(Carpano Rosso Vermouth, Pedro Ximenez Nectar, Tonic water and skewer with pepper-stuffed olives and orange wedge).

### **Americano Bianco** \$190

Soft tonic cocktail, sweet, fresh, floral and effervescent, ideal as an aperitif.

(Carpano Bianco Vermouth, St. Germain flower liqueur elderberry, lychee syrup, mineral and tonic water with olive skewer stuffed with pepper and lychee fruit).

### **Hennessy Old Fashion** \$240

Classic cocktail with sweet, floral and wood, ideal as digestive.

(Cognac Hennessy VSOP, St. Germain, Angostura and bitter chocolate with roasted coffee).

### **Aviation Lavanda** \$190

Robust martini with sweet, citrus and floral, ideal as digestive.

(Gin Tanqueray Ten, Lavender syrup, Liqueur maraschino and lemon).

## MOCKTAILS

### **Jubilee** \$138

Watermelon and cranberry juice, mint and lemon.

### **Maradona** \$135

Cucumber, mint syrup, raspberry and mineral water.

## BEER

### **National** \$65

Tecate Light, Indio

### **Premium** \$67

XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia Cristal, Amstel Ultra

### **Imported**

Heineken - \$72 Heineken Cero - \$55

## CRAFT BEER

### **Mexican Lager** \$98

### **Lagunitas** \$98

IPA, IPA Little Sumpin

### **Lágrimas Negras** \$140

Cacao Staut

### **Hazy .394** \$140

### **Alesmith** \$98

Pale Ale

### **Michelado Glass - Regular** \$20

### **Michelado Glass- Cubano** \$20

### **Michelado Glass - Clamato** \$50

# HOUSE WINE

	Glass	Bottle
<i>Elvira Cabernet</i> - La Lomita	\$160	\$820
<i>Elvira Chenin Blanc</i> - La Lomita	\$180	\$920

WHITE	Glass	Bottle
<i>Magoni</i> - Manaz	\$160	\$800
<i>Polvorete</i> Dodelo, Emilio Moro, ESP	\$200	\$990
<i>Viña Kristel</i> Sauvignon Blanc		\$1,020

## LOCAL AND INTERNATIONAL

# WINE

RED	Glass	Bottle
<i>Parábola</i> Tempranillo, San Antonio de las Minas	\$150	\$750
<i>Origen 43 Magoni</i>	\$160	\$750
<i>Emeve Armonía</i>		\$800
<i>Merlot Malbec Magoni</i>		\$800
<i>Canto de Luna</i> Cabernet, Tempranillo, Syrah		\$950
<i>Surco 2,7</i> Cabernet, Valle de San Vicente		\$960
<i>Le Nebbiolo</i>		\$980
<i>Mezcla Italiana F. Rubio</i> Nebbiolo, Montepulciano y Sangiovese	\$265	\$1,320
<i>Reserva Magoni</i> - Tempranillo		\$1,600
<i>Magoni Reserva</i> - Cabernet		\$1,700
<i>Fauno</i> Nebbiolo, Cabernet, Zinfandel, La Trinidad		\$1,800
<i>Único</i> Cabernet Sauvignon, Merlot, St. Tomás, Valle de Guadalupe		\$2,900
<i>Malleolus</i> Tempranillo, D.O. Emilio Moro, Ribera del Duero		\$2,950
<i>Angelica Zapata</i> Cabernet Franc, Argentina		\$3,700
<i>Gran Ricardo MX</i>		\$3,960
<i>Caymus</i> Cabernet Sauvignon, Napa Valley		\$4,200

ROSÉ	Glass	Bottle
<i>Rose Magoni</i>	\$160	\$750
<i>Polen</i> Grenache, Finca La Carrodilla, Valle de Guadalupe	\$170	\$880

SPARKLING	Bottle
<i>Moet &amp; Chandon Brut</i> Champagne, Pinot Nero, Pinot Meunier, Chardonnay.	\$2,700

# DRINKS

<i>Clericot Glass</i>	\$160
<i>Campirana Sangria</i> Absolut Mango, Elderflower Liqueur, Lemon yellow, passion fruit, vanilla, Sauvignon Blanc wine and strawberry planter with blackberries.	\$190
<i>White Sangria</i> Prepared with "Elvira" Chenin Blanc white wine, Homemade chamomile and cardamom cordial with peaches, green melon and yellow lemon. (Includes bottle of wine)	\$1,150
<i>Red Sangria</i> Prepared with "Elvira" Cabernet red wine, plum, black cherries, strawberry, melon and red fruits cordial. (Includes bottle of wine)	\$990
<i>Ciel Water</i> (Mineral or Natural)	\$49
<i>Hethe Water</i> (Mineral or Natural)	\$115

## SPIRITS AND LIQUORS

### TEQUILA PREMIUM

*Tequila Clase Azul* - Reposado \$420

*Casa Dragones* - Joven \$560

### TEQUILA CRISTALINO

*Don Julio* - 70 \$175

*Dobel Diamante* \$170

*Herradura* - Ultra \$170

Botella

### TEQUILA AÑEJO

*Don Julio* - Añejo \$175

*1800* - Añejo \$165

*Don Julio Añejo 1942* \$8,600 \$660

### TEQUILA REPOSADO

*Don Julio* - Reposado \$160

*Tradicional* - Reposado \$130

### TEQUILA BLANCO

*Don Julio* - Blanco \$155

*Casa Dragones* - Blanco \$210

### MEZCAL

*Mezcal Unión Uno* - Espadín y Cirial \$150

*Mezcal Montelobos* \$285

*Bruxo No. 5* \$285

*Ojo de Tigre* \$165

*Espiritu Lauro* - Reposado \$165

*Contraluz* \$160

*The Lost Explorer* \$285

### GIN

*Tanqueray Ten* \$150

*Tanqueray London Dry* \$130

*Hendricks Gin* \$180

*Las Californias Gin Nativo* \$140

*Beefeater* \$140

*Bombay Sapphire* \$150

### RON

*Zacapa* - Ambar \$185

*Zacapa* - 23 \$170

*Captain Morgan* - Spiced \$120

*Bacardi* - Blanco \$130

*Havana Club* - 7 años \$130

### WHISKY

*Johnnie Walker* - Blue Label \$790

*Johnnie Walker* - Gold Label \$320

*Johnnie Walker* - Black Label \$180

*Johnnie Walker* - Red Label \$140

*Buchanan's* - 12 \$170

*Buchanan's* - 18 \$260

*Buchanan's* - Two Souls \$150

*Macallan* - 12 \$240

*Old Par* \$150

*Bulleit Bourbon* \$165

*Jack Daniel's Tennessee* \$150

## VODKA

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<i>Ketel One</i>	\$120
<i>Smirnoff</i>	\$88
<i>Smirnoff Tamarindo</i>	\$140
<i>Grey Goose</i>	\$160
<i>Absolut - Azul</i>	\$120

## COGNAC & BRANDY

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<i>Martell VSOP</i>	\$190
<i>Remy Martin VSOP</i>	\$180
<i>Hennessy VSOP</i>	\$220
<i>Cardenal de Mendoza</i>	\$190
<i>Torres 10</i>	\$140

## DIGESTIFS

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<i>Baileys</i>	\$140
<i>Frangelico</i>	\$150
<i>Chartreuse Verde</i>	\$135
<i>Licor 43</i>	\$140
<i>Campari</i>	\$140
<i>Chinchón Seco</i>	\$140
<i>Chinchón Dulce</i>	\$140
<i>Carpano Rosso</i>	\$140
<i>Carpano Bianco</i>	\$140
<i>Kahlúa</i>	\$125
<i>Grand Marnier</i>	\$135
<i>Disaronno</i>	\$135
<i>Aperol</i>	\$140

\* All prices on this menu include 8% of tax.

