



¡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.

\$210

Chipotle Tuna Toast

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

\$165

Branzino Tiradito

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

\$1,100

Tuna Tiradito (To share)

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

\$398

Green Shrimp Aguachile

With red onion, cucumber and jalapeño pepper.

\$272

FROM THE GRILL

Braided Fank Steak with Bacon (400 grs) \$950

Grilled and with chimichurri.

Mixed Grill

\$1,900

Grilled marinated octopus, marinated shrimp, New York steak, fried chitterlings, served with roasted chilies with cheese and grilled vegetables, guacamole, fresh ranch, and chili mayo.

PARA COMPARTIR

New York Aguachile (250 gr)

(For 2 to 3 people)

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

\$410

Marinated Grilled Shrimp (6 pcs.)

Cooked on embers, accompanied by spicy mayonnaise and lemon.

\$397

Steak Tacos with Marrow (3 pcs.)

\$410

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

Pork Jowl Tiradito (To "Taquer")

\$235

With dried chili vinaigrette, chives and green sauce.

Steak Tacos with Pork Jowl (3 pcs.)

\$360

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

Sarteneado Campero (Table service)

\$352

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

Campesina Provolone (To "Taquer")

\$282

With guacamole, mushroom, tomato and pepper.

Pasta

Salmon with Lemon Pasta

Pan-seared salmon with crispy skin, creamy lemon and pea sauce, dill, and Parmesan.

\$397

Orecchiette with Pesto and Chicken

Pistachio and cilantro pesto, Parmesan, and truffle oil.

\$322



PARA TAQUEAR



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 \$280

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

CAMPERA \$260

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

VEGETARIAN \$260

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

PEPPERONI SPECIAL \$280

Pepperoni, Italian Sausage, Green Pepper, and Parmesan.

MARGARITA \$260

Tomato Sauce, Basil, and Mozzarella.

PEPPERONI \$260

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.

\$282

Garlic Mushrooms

Butter, lemon, garlic, and guajillo chili.

\$220

Grilled Octopus (250 grs.)

With garlic and parsley.

\$452

Grilled Beet

Goat cream, vanilla gastrique, fried leek and parmesan.

\$225

Campero Octopus

Butter, peanuts and mushrooms.

\$452

Grilled Asparagus

With tomato vinaigrette, reggiano parmesan.

\$197

Grilled Bone Marrow

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

\$362

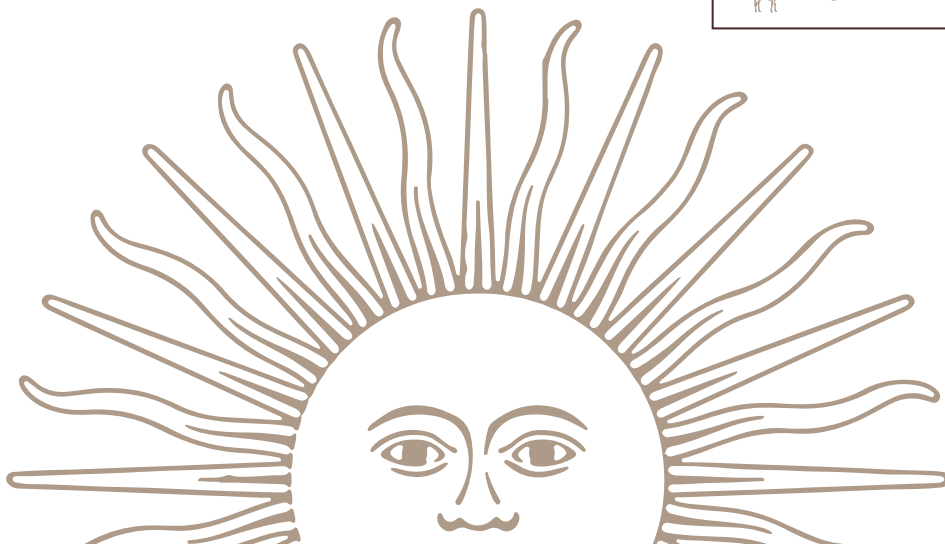
Chinchulines

Bed of guacamole and house curtido.

\$310



CAMPERO FAVORITES



ARGENTINE EMPANADAS

<i>Rajas con Queso</i>	\$77
<i>Cheese with Corn</i>	\$77
<i>Meat</i>	\$87
<i>Portobello with Blue Cheese</i>	\$92
<i>Shrimp</i>	\$92

THE TRADITIONAL

<i>Veal Gizzard</i>	\$372
Cooked in milk and spices, browned on charcoal.	
<i>Chistorra</i>	\$187
<i>Argentine Sausage</i> (150 gr.)	\$197
Campero with Creole sauce.	

Pasta and Soups

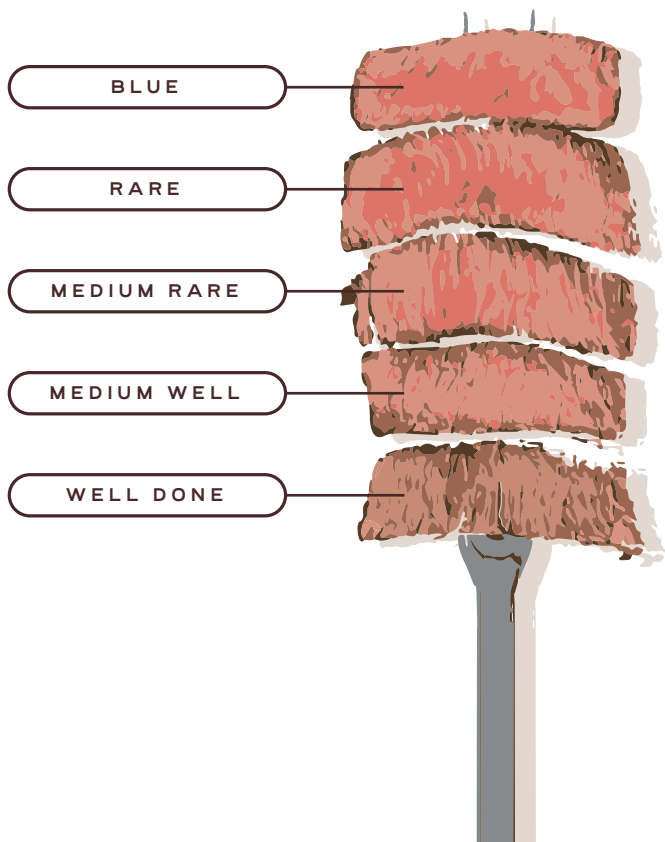
<i>Clam Chowder</i>	\$240	<i>Fettuccine with Shrimp</i>	\$397
(Served on Brioche Bread)			
<i>Roasted Tomato Cream</i>	\$145	<i>Linguini or Fettuccine Bolognese</i>	\$282
<i>Meat Juice</i>	\$105	<i>Two Seasons Rigatoni</i> 	\$342
		With alfredo sauce, bolognese, bacon and parmesan cheese.	
<i>Chicken Consommé with Noodles</i>	\$135	<i>Extra Chicken</i>	\$140

SALADS

<i>César</i>	\$237	<i>Porteña</i>	\$292
Crispy heart of romaine lettuce, croutons, Parmesan, and house dressing."		Spinach, caramelized walnut, blueberries, goat cheese, slices of apple and sweet mustard dressing.	
<i>Gaucha Salad</i>	\$260	<i>Pampera</i> 	\$292
Romaine lettuce, sangria lettuce, vine tomato, cherry tomato, avocado, and onion with oregano vinaigrette and Parmesan.		Mixed lettuce, pears, caramelized walnuts, blueberries, blue cheese and house dressing.	
<i>Caprese Salad</i>	\$292	<i>Greek Salad</i>	\$292
The traditional one with fresh mozzarella and beefsteak tomato, on mixed greens, parsley and anchovy dressing.		Spinach, mixed lettuce, cucumber, tomato, onion, black olives, bell peppers, feta cheese and vinaigrette.	



ORDER YOUR FAVORITE ▾



Premium

Rib Eye Upper Choice Quality (350 gr.) \$650

Rib Eye Upper Choice Quality (500 gr.) \$897

Grilled Branzino **NUEVO** \$1,100

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

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

Wagyu (500gr.)

Australian F1 Wagyu BMS3.

PARRILLADA for 4 people

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

\$2,265



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

Loaded Beef Ribs (1,300 gr.)	\$1,490	Argentine Ribeye Steak (400 gr.) 	\$742
Beef Tenderloin (Medallions, open or in cane)			
(400 gr.)	\$698		
(800 gr.)	\$1,396	Grilled Tuna Steak (300 gr.)	\$497
		Natural or sealed with sesame seeds.	
Cabrería (500gr.)	\$632	Grilled Salmon Steak (300 gr.)	\$497
Includes charro beans and french fries.		With butter and garlic.	
Flank Steak (400 gr.)	\$710	Half Chicken Breast	\$325
		Grilled with chimichurri, lemon, garlic and parsley.	
Skirt Steak		Cayetana Rotisserie Chicken NEW	\$410
(400 gr.)	\$887	Boneless, with white wine, Brussels sprouts, and mashed potatoes.	
(800 gr.)	\$1,772		



CAMPERO FAVORITES

Side Dishes



Truffled Fries	\$140	Baked Potato	\$97
White truffle oil, parsley parmesan and fresh pepper.		With mozzarella and chihuahua cheese.	
Mashed Potatoes	\$97	Habanero Sauce	\$110
Parmesan and sprouts.			
Avocado or Guacamole	\$142	Campero Beans	\$97
Grilled corn, cilantro and seasonal radishes.			
Creamed Spinach	\$167	Roasted Sauce	\$65
Butter, gratin parmigiano reggiano.		Grilled with habanero and serrano.	
Refried Beans NEW	\$97	Grilled Vegetables	\$295
Stewed with butter and gratin cheese.			



EST. 2014

DESSERTS

Guava Cheesecake

\$177

With cinnamon and cookie base.

Corn Pancake

\$182

Hot and moist, corn and cream cheese pancake.

Neapolitan Flan

\$160

Cream cheese with soft caramel neapolitan flan.

Lemon Pie (To share)

\$370

Brownie

\$182

Double dark chocolate

Lemon Pie

\$190

SPECIALTY COFFEE



Hot

Espresso

\$55

Cortado

\$55

Americano

\$50

Capuccino

\$72

Latte

\$72

Flavor Latte

\$75

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

Mocha

\$75

Chocolate

\$65

Tea

\$45

Cold

Americano

\$55

With Flavor

\$60

Latte

\$72

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

Chameleon \$175

Fruity and slightly sweet cocktail with mezcal.
(Mezcal Unión, hibiscus and basil, pineapple juice, and lime.)

Mafalda Martini \$165

Spicy tamarind martini with homemade morita chile and orange salt.
(Smirnoff Tamarindo, Mexican chile liqueur, tamarind and lemon pulp).

Ginebra Jineteada \$180

Fresh and fun with a lemon lollipop.
(Gin Tanqueray Ten, raspberry and sparkling wine).

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 \$150

Watermelon and cranberry juice, mint and lemon.

Maradona \$150

Cucumber, mint syrup, raspberry and mineral water.

BEER

National \$70

Tecate Light, Indio

Premium \$70

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

Imported

Heineken - \$75 Heineken Cero - \$60

CRAFT BEER

Mexican Lager \$98

Lagunitas \$98

IPA, IPA Little Sumpin

Lágrimas Negras \$140

Cacao Stout

Hazy .394 \$140

Alesmith \$98

Pale Ale

Michelado Glass - Regular \$35

Michelado Glass- Cubano \$25

Michelado Glass - Clamato \$20

HOUSE WINE

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

WHITE	<i>Glass</i>	<i>Bottle</i>
<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	<i>Glass</i>	<i>Bottle</i>
<i>Origen 43 Magoni</i>	\$160	\$800
<i>Emeve Armonía</i>	\$900	
<i>Merlot Malbec Magoni</i>		\$800
<i>Canto de Luna</i> Cabernet, Tempranillo, Syrah	\$180	\$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	<i>Glass</i>	<i>Bottle</i>
<i>Rose Magoni</i>	\$160	\$800
<i>Polen</i> Grenache, Finca La Carrodilla, Valle de Guadalupe	\$170	\$880

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

DRINKS

<i>Clericot Glass</i>	\$165
<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

<i>Tequila Clase Azul</i> - Reposado	\$420
<i>Casa Dragones</i> - Joven	\$560

TEQUILA CRISTALINO

<i>Don Julio</i> - 70	\$177
<i>Dobel Diamante</i>	\$175
<i>Herradura</i> - Ultra	\$175

Bottle

TEQUILA AÑEJO

<i>Don Julio</i> - Añejo	\$175	
<i>1800</i> - Añejo	\$165	
<i>Don Julio Añejo 1942</i>	\$8,600	\$660

TEQUILA REPOSADO

<i>Don Julio</i> - Reposado	\$170
<i>Tradicional</i> - Reposado	\$130

TEQUILA BLANCO

<i>Don Julio</i> - Blanco	\$160
<i>Casa Dragones</i> - Blanco	\$210

MEZCAL

<i>Mezcal Unión Uno</i> - Espadín y Cirial	\$150
<i>Mezcal Montelobos</i>	\$285
<i>Bruxo No. 5</i>	\$285
<i>Ojo de Tigre</i>	\$165
<i>Espiritu Lauro</i> - Reposado	\$165
<i>Contraluz</i>	\$160

GIN

<i>Tanqueray Ten</i>	\$150
<i>Tanqueray London Dry</i>	\$130
<i>Hendricks Gin</i>	\$180
<i>Las Californias Gin Nativo</i>	\$140
<i>Beefeater</i>	\$140
<i>Bombay Sapphire</i>	\$150

RON

<i>Zacapa</i> - Ambar	\$190
<i>Zacapa</i> - 23	\$170
<i>Captain Morgan</i> - Spiced	\$120
<i>Bacardi</i> - Blanco	\$140
<i>Havana Club</i> - 7 años	\$150

WHISKY

<i>Johnnie Walker</i> - Blue Label	\$790
<i>Johnnie Walker</i> - Gold Label	\$320
<i>Johnnie Walker</i> - Black Label	\$180
<i>Johnnie Walker</i> - Red Label	\$140
<i>Buchanan's</i> - 12	\$170
<i>Buchanan's</i> - 18	\$260
<i>Buchanan's</i> - Two Souls	\$150
<i>Macallan</i> - 12	\$240
<i>Old Par</i>	\$150
<i>Bulleit Bourbon</i>	\$165
<i>Jack Daniel's Tennessee</i>	\$150

VODKA

<i>Ketel One</i>	\$140
<i>Smirnoff</i>	\$88
<i>Smirnoff Tamarindo</i>	\$140
<i>Grey Goose</i>	\$170
<i>Absolut - Azul</i>	\$130

COGNAC & BRANDY

<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

<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.

