



PEPPERONI
SPECIAL

MUSHROOMS
WITH
TRUFFLE

CAESAR
SALAD

VEGETARIAN



el Campero.



TO SHARE

APPETIZERS

NEW YORK AGUACHILE (250 GR) \$410

(Serves 2 to 3 people)

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

GRILLED ADOBO SHRIMP (6 PCS) \$397

Chargrilled, served with dill ranch, black salsa, and yellow lemon.

CAMPERO GRILLED PROVOLETA \$282

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

GRILLED OCTOPUS (250 G) \$452

Garlic and parsley, served with a fresh vegetable salad and dill.

CAMPERO OCTOPUS \$452

Creamy ponzu, peanut, and mushrooms.

GRILLED BONE MARROW \$362

Crushed dry chili sauce with toasted peanut, mashed potatoes with house gravy, grilled toasted bread with homemade mayonnaise, and Parmesan.

GARLIC MUSHROOMS \$220

Butter, lemon, garlic, white wine and guajillo chili.

GRILLED BEETROOT \$225

Goat cheese cream, vanilla gastrique, fried leek, and parmesan.

CHITTERLINGS \$310

Bed of guacamole and house pickled vegetables.

APPETIZERS

TACOS

FILET MIGNON TACOS WITH BONE MARROW (3 PCS) \$410

Griddled tortilla with peanut sauce and green sauce, grilled cheese, beef filet, bone marrow, and chimichurri.

PORK JOWL TIRADITO (FOR TACOS) \$235

With dry chili vinaigrette, scallions, green sauce, red onion, and serrano pepper.

FILET MIGNON AND PORK JOWL TACOS (3 PCS) \$360

Smacked Tortilla with peanut sauce, green sauce, and grilled cheese.

CAMPERO SKILLET (Table service) \$352

With shrimp, octopus, chistorra, pork jowl, and confit portobello. Served with chickpea hummus, French fries, and tortillas.

COLD BAR



CRAB AND SHRIMP TOSTADA

Tampico mayonnaise, chickpea and peanut hummus, avocado, and seafood sauce.

CHIPOTLE TUNA TOSTADA

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

GREEN SHRIMP AGUACHILE

With red onion, cucumber, and jalapeño chili.

TUNA TIRADITO (FOR SHARING)

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

BRANZINO TIRADITO

With aguachile, caper vinaigrette, and arugula salad. (Whole fish). Preparation time: 20 minutes.

ARGENTINE *Empanadas*

POBLANO STRIPS WITH CHEESE

\$77

CHEESE WITH CORN

\$77

BEEF

\$87

PORTOBELLO WITH BLUE CHEESE

\$92

SHRIMP

\$92

THE TRADITIONAL

VEAL SWEETBREADS

\$372

Cooked in milk and spices, then seared on the grill.

CHISTORRA SAUSAGE

\$187

ARGENTINE CHORIZO (150 G)

\$197

Campero with criolla sauce.

SOUPS



ROASTED TOMATO CREAM SOUP

\$145

CLAM CHOWDER

\$240

(Served in Brioche Bun)

CHICKEN CONSOMMÉ WITH NOODLES

\$135

BEEF JUS

\$105

SALADAS

PAMPERA

\$292

Mixed lettuce, pears, caramelized nuts, blueberries, blue cheese, and house dressing.

PORTEÑA

\$292

Spinach, caramelized nuts, blueberries, goat cheese, apple slices, canned peaches, and sweet mustard dressing.

GREEK

\$292

Spinach, mixed lettuce, cucumber, tomato, onion, black olives, bell peppers, feta cheese, and vinaigrette.

CAESAR

\$237

Crispy heart of romaine lettuce, croutons, parmesan, and house dressing.

CAPRESE

\$292

The traditional with fresh mozzarella and ball tomatoes, on mixed greens, parsley dressing, and anchovies.

GAUCHA

\$260

Romaine lettuce, red leaf lettuce, ball tomatoes, cherry tomatoes, avocado, and onion with oregano and honey vinaigrette and parmesan.



PIZZAS

OUR NEAPOLITAN PIZZA

WE MAKE OUR DOUGH FROM SCRATCH IN-HOUSE AND BAKE OUR PIZZAS IN A GOZNEY OVEN. WE USE "00" FLOUR AND ITALIAN-ORIGIN TOMATOES.

MUSHROOMS WITH TRUFFLE \$280

Eggplant purée, mushroom, portobello, mozzarella, ricotta, parmesan, and truffle.

CAMPERA \$260

Argentine Chorizo, Chistorra, Red Bell Pepper, Onion, Chimichurri, and Parmesan.

VEGETARIAN \$260

Tomato sauce, mozzarella, goat cheese, mushrooms, broccoli, asparagus, green bell pepper, and pesto.

PEPPERONI SPECIAL \$280

Pepperoni, Italian Sausage, Green Bell Pepper, and Parmesan.

MARGARITA \$260

Tomato Sauce, Basil, and Mozzarella.

PEPPERONI \$260

Tomato Sauce, Pepperoni, and Mozzarella.

PASTAS

TWO SEASONS RIGATONI \$342

With Alfredo sauce, Bolognese, bacon, and parmesan cheese.

FETTUCCINE WITH SHRIMP \$397

FETUCCINI ALFREDO \$215

SALMON WITH PASTA \$397

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

SPAGHETTI BOLOGNESE \$282

ORECCHIETTE WITH CHICKEN \$322

Chicken with chimichurri, pistachio-cilantro pesto, Parmesan, and truffle oil.



TJUANA B.C.
PARRILLA ARGENTINA
UN RINCÓN DE ARGENTINA EN T.J.
EST. 2014

GRILL

el Campero.

THE 400G AND 800G CUTS INCLUDE
1 SIDE DISH OF YOUR CHOICE:

BAKED POTATO
CREAMED SPINACH
MASHED POTATOES

**AUSTRALIAN NEW YORK
WAGYU (500GR.)** **\$1.700**

Australian F1 Wagyu Grade BMS3.

RIB EYE Upper Choice Quality (350 gr.) **\$650**

RIB EYE Upper Choice Quality (500 gr.) **\$897**

LOADED RIB (1.300 GR.) **\$1.490**

TENDERLOIN STEAK

(Medallions, open, or on the bone)

(400 gr.) **\$698**

(800 gr.) **\$1.396**

GOAT MEAT (500GR.) **\$632**

Includes charro beans and French fries.

VACÍO (400 GR.) **\$710**

SKIRT STEAK

(400 gr.) **\$887**

(800 gr.) **\$1.772**

**BRAIDED SKIRT STEAK
WITH BACON (400 GR.)** **\$950**

Natural or seared with sesame seeds.

**ARGENTINE RIBEYE STEAK
(400 GR.)** **\$742**

GRILLED TUNA STEAK **\$497**
(300 gr.)

Natural or seared with sesame seeds.

GRILLED SALMON STEAK **\$497**
(300 gr.)

Garlic-seasoned.

HALF CHICKEN BREAST **\$325**

Grilled, with chimichurri, lemon,
garlic, and parsley.

TO *Share*

**GRILL PLATTER FOR
3 OR 4 PEOPLE** **\$2.265**

Skirt Steak

Angus Tenderloin Steak

Short Ribs

Chicken Breast

Argentine Chorizo and Chistorra

1 Chile California stuffed with cheese

MIXED GRILL PLATTER **\$1.900**

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



Baked

THE 400G AND 800G CUTS INCLUDE
1 SIDE DISH OF YOUR CHOICE:

MASHED POTATOES • CREAMED SPINACH • BAKED POTATO

HALF ROASTED CHICKEN NEW \$410

Boneless, with white wine, Brussels sprouts, and mashed potatoes.
Preparation time: 25 minutes.

ADOBO CHICKEN THIGHS \$410

Boneless chicken thighs with house adobo, served with baby potatoes, mushrooms, and roasted onion petals.
Preparation time: 20 minutes.

MARINATED BRANZINO NEW \$1.100

Marinated in two types of adobo, with pickled onion and mixed salad.
Preparation time: 25 minutes.



SIDE DISHES

TRUFFLE FRIES \$140

White truffle oil, parmesan, parsley, and fresh pepper.

BAKED POTATO \$97

With mozzarella and Chihuahua cheese.

MASHED POTATOES \$97

With sprouts.

HABANERO SAUCE \$110

CAMPERO BEANS \$97

AVOCADO OR GUACAMOLE \$142

Red onion, cilantro, and tomato.

GRILLED SALSA \$65

Charred with habanero and serrano chilies.

CREAMED SPINACH \$167

Butter, Parmigiano Reggiano, gratinée.

GRILLED VEGETABLES \$295

With chickpea and peanut hummus.

REFRIED BEANS \$97

Stewed with butter and melted cheese.

GRILLED ASPARAGUS \$197

With tomato vinaigrette, Parmigiano Reggiano.

NEW

COCKTAILS



TAMARIND SOUR MEZCALITA

\$170

SWEET AND SLIGHTLY SPICY.

MEZCAL UNION, TAMARIND PULP, SPICY VODKA, AND EGG WHITE.



CHAMELEON

\$175

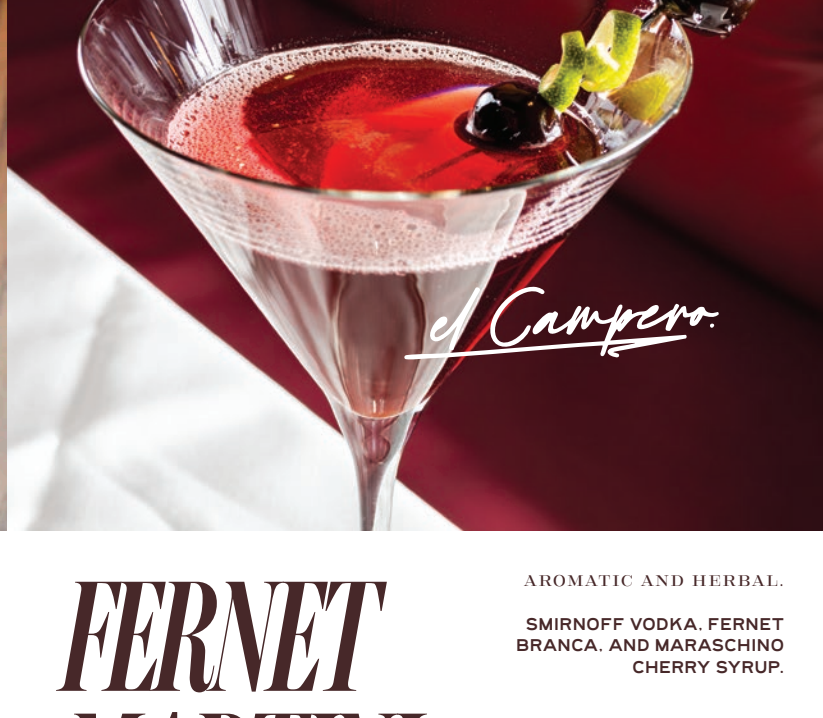
MEZCAL UNION, HOMEMADE HIBISCUS AND BASIL SYRUP, A TOUCH OF PINEAPPLE, AND A SWEET HIBISCUS RIM.



ST. GERMAIN SPRITZ

\$190

EFFERVESCENT AND SLIGHTLY SWEET.
ST. GERMAIN (ELDERFLOWER LIQUEUR), GRAND MARNIER, AND MASCHINO DRY PROSECCO.



FERNET MARTINI

\$170

AROMATIC AND HERBAL.
SMIRNOFF VODKA, FERNET BRANCA, AND MARASCHINO CHERRY SYRUP.



SPICY MARGARITA

\$170

CITRUSY AND SPICY.
WITH BASIL AND JOSE CUERVO TRADICIONAL TEQUILA INFUSED WITH SERRANO CHILI FOR OVER 24 HOURS.



CLOVER CLUB

\$190

CREATED OVER 100 YEARS AGO. SWEET AND CITRUSY.
WITH TANQUERAY GIN, BERRY LIQUEUR, LEMON, AND EGG WHITE.



OLD FASHIONED CAMPERO

\$170

OUR SIGNATURE MADE WITH: MEZCAL AND HOMEMADE SYRUP MADE WITH CRAFT IPA BEER.



GINEBRA FINETEADA

\$180

FRESH AND FUN.
WITH A LIME POPSICLE, TANQUERAY GIN, RASPBERRY, AND SPARKLING WINE.



MARTINI

\$160

WITH TANQUERAY GIN. ORDER IT DRY OR DIRTY.



GIMLET

\$170

1920S CITRUS MARTINI.
WITH TANQUERAY GIN, LEMON JUICE, AND SIMPLE SYRUP.



WHISKY SOUR

\$170

WITH JOHNNIE WALKER BLACK LABEL, ANGOSTURA BITTERS, AND EGG WHITE.



NEGRONI

\$190

THE CLASSIC.
TANQUERAY GIN, CARPANO ROSSO, CAMPARI, AND AN ORANGE TWIST.



ESPRESSO MARTINI

\$160

OUR SIGNATURE DIGESTIVE.
ESPRESSO, VODKA, AND KAHLUA.



BOURBON TANGO

\$170

SOMEWHAT WOODY AND SWEET.
WITH BULLETT BOURBON AND DULCE DE LECHE.



PEPITO

\$125

Mocktail
AGAVE HONEY, CUCUMBER, AND BASIL. WITH LEMON JUICE.



JUBILEE

\$150

Mocktail
JWATERMELON AND BLUEBERRY JUICE, MINT, AND LEMON.

COCKTAILS WINE LIQUEURS

el Campesino



DRINKS

<i>Clericot Glass</i>	\$165
<i>Sangria Campirana</i> Absolut Mango, elderflower liqueur, yellow lemon, passion fruit, vanilla, Sauvignon Blanc wine, and a strawberry & blackberry garnish.	\$190
<i>White Sangria</i> Prepared with "Elvira" Chenin Blanc white wine, homemade chamomile & cardamom cordial, peaches, green melon, and yellow lemon. (Includes a bottle of wine.)	\$1,150
<i>Red Sangria</i> Prepared with "Elvira" Cabernet red wine, plum cordial, black cherries, strawberries, melon, and mixed berries. (Includes a bottle of wine.)	\$990
<i>Ciel Water</i> (Mineral or Natural)	\$49
<i>Hete Water</i> (Mineral or Natural)	\$115



WINE LOCAL AND INTERNATIONAL

RED	Glass	Bottle
<i>Origen 43 Magoni</i>	\$160	\$800
<i>Emeve Armonia</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> - Henri Lurton	\$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	

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

ROSÉ

	Glass	Bottle
<i>Rose Magoni</i>	\$160	\$800
<i>Polen</i> Grenache, Finca La Carrodilla, Valle de Guadalupe	\$170	\$880

SPARKLING

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

HOUSE WINE

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

BEER

<i>Nacional</i> Tecate Light, Indio	\$70
<i>Premium</i> XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia Cristal, Amstel Ultra	\$70
<i>Importada</i> Heineken - \$75 Heineken Cero - \$60	

CRAFT BEER

<i>Mexican Lager</i>	\$98
<i>Lagunitas</i> IPA, IPA Little Sumpin	\$98
<i>Lágrimas Negras</i> Cacao Staut	\$140
<i>Hazy .394</i>	\$140
<i>Alesmith</i> Pale Ale	\$98

<i>Michelada Glass - Regular</i>	\$35
<i>Michelada Glass - Cubano</i>	\$25
<i>Michelada Glass - Clamato</i>	\$20

SPIRITS & LIQUEURS

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

Botella

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

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</i> - Azul	\$130

COGNAC Y 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

LICORES DIGESTIVOS

<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

MEZCAL

<i>Mezcal Unión Uno</i> - Espadín y Cirial	\$150
<i>Mezcal Montelobos</i>	\$285
<i>Brujo 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

DESSERTS & COFFEE

SPECIALTY COFFEE

HOT

ESPRESSO	\$65		
CORTADO	\$65		
AMERICANO	\$50		
CAPUCCINO	\$72		
LATTE	\$72		
FLAVORED LATTE	\$75		
Natural syrups from the region by Loto: Vanilla, De la Olla, Caramel, and Lavender.			
MOKA	\$75		
CHOCOLATE	\$65		
TÉ	\$45		

COLD

AMERICANO	\$55
CON SABOR	\$60
LATTE	\$72
FLAVORED LATTE	\$75
Natural syrups from the region by Loto: Vanilla, De la Olla, Caramel, and Lavender.	
MOKA	\$75
CHOCOLATE	\$65
AFFOGATO	\$95
CARAJILLO	\$170

DESSERTS

<i>Guava Cheesecake</i> With cinnamon and a cookie crust.	\$177
<i>Cornbread Cake</i> Warm and moist cornbread cake made with corn and cream cheese. Served with vanilla ice cream.	\$182
<i>Napolitan Flan</i> Napolitan flan made with cream cheese and smooth caramel.	\$160
<i>Lemon Pie</i> (To share)	\$370
<i>Brownie</i> Double Dark Chocolate. Served with vanilla ice cream.	\$182
<i>Lemon Pie</i>	\$190

TLAMAC
PARRILLA ARGENTINA
BENEFICIA RECONOCIDA
EST. 2014