



el Campero.



TO SHARE

APPETIZERS

NEW YORK AGUACHILE (250 GR) \$440

(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 \$315

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

GRILLED OCTOPUS (250 G) \$477

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

CAMPERO OCTOPUS \$470

Creamy ponzu, peanut, and mushrooms.

GRILLED BONE MARROW \$392

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

GARLIC MUSHROOMS \$239

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

GRILLED BEETROOT \$237

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

CHITTERLINGS \$320

Bed of guacamole and house pickled vegetables.

APPETIZERS

TACOS

FILET MIGNON TACOS WITH BONE MARROW (3 PCS) \$442

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

PORK JOWL TIRADITO (FOR TACOS) \$282

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

FILET MIGNON AND PORK JOWL TACOS (3 PCS) \$387

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

CAMPERO SKILLET (Table service) \$380

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

COLD BAR



CRAB AND SHRIMP TOSTADA

\$218

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

CHIPOTLE TUNA TOSTADA

\$180

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

GREEN SHRIMP AGUACHILE

\$310

With red onion, cucumber, and jalapeño chili.

TUNA TIRADITO (FOR SHARING)

\$398

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

BRANZINO TIRADITO

\$1.100

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

ARGENTINE Empanadas

POBLANO STRIPS WITH CHEESE

\$87

CHEESE WITH CORN

\$87

BEEF

\$95

PORTOBELLO WITH BLUE CHEESE

\$98

SHRIMP

\$98

THE TRADITIONAL

VEAL SWEETBREADS

\$387

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

CHISTORRA SAUSAGE

\$199

ARGENTINE CHORIZO (150 G)

\$199

Campero with criolla sauce.

SOUPS



ROASTED TOMATO CREAM SOUP

\$160

CLAM CHOWDER

\$252

(Served in Brioche Bun)

CHICKEN CONSOMMÉ WITH NOODLES

\$140

BEEF JUS

\$140

SALADS

PAMPERA

\$297

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

PORTEÑA

\$297

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

GREEK

\$297

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

CAESAR

\$242

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

CAPRESE

\$297

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

GAUCHA

\$267

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 \$295

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

CAMPERA \$277

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

VEGETARIAN \$277

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

PEPPERONI SPECIAL \$295

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

MARGARITA \$277

Tomato Sauce, Basil, and Mozzarella.

PEPPERONI \$277

Tomato Sauce, Pepperoni, and Mozzarella.

PASTAS

TWO SEASONS RIGATONI \$347

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

FETTUCCINE WITH SHRIMP \$397

FETUCCINI ALFREDO \$230

SALMON WITH PASTA \$420

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

SPAGHETTI BOLOGNESE \$292

ORECCHIETTE WITH CHICKEN \$332

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



TUJANA B.C.
PARRILLA ARGENTINA
UN RINCÓN DE ARGENTINA EN TU
EST. 2014



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

BAKED POTATO
CREAMED SPINACH
MASHED POTATOES

**AUSTRALIAN NEW YORK
WAGYU (500GR.)**
Australian F1 Wagyu Grade BMS3.

\$1.700

SKIRT STEAK

(400 gr.)

\$910

(800 gr.)

\$1.820

RIB EYE Upper Choice Quality (350 gr.) **\$710**

**BRAIDED SKIRT STEAK
WITH BACON (400 GR.)** **\$998**

Natural or seared with sesame seeds.

RIB EYE Upper Choice Quality (500 gr.) **\$1.045**

LOADED RIB (1.300 GR.) **\$1.650**

**ARGENTINE RIBEYE STEAK
(400 GR.)** **\$777**

TENDERLOIN STEAK
(Medallions, open, or on the bone)

GRILLED TUNA STEAK **\$520**
(300 gr.)

(400 gr.)

\$725

Natural or seared with sesame seeds.

(800 gr.)

\$1.472

GOAT MEAT (500GR.) **\$660**

Includes charro beans and French fries.

GRILLED SALMON STEAK **\$520**
(300 gr.)

Garlic-seasoned.

VACÍO (400 GR.) **\$735**

HALF CHICKEN BREAST **\$332**

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

TO
Share

**GRILL PLATTER FOR
3 OR 4 PEOPLE** **\$2.420**

Skirt Steak

Angus Tenderloin Steak

Short Ribs

Chicken Breast

Argentine Chorizo and Chistorra

1 Chile California stuffed with cheese

MIXED GRILL PLATTER **\$2.200**

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



HALF ROASTED CHICKEN NEW \$427

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

ADOBO CHICKEN THIGHS \$418

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.

el Campero.

SIDE DISHES

TRUFFLE FRIES \$160

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

MASHED POTATOES \$97

With sprouts.

AVOCADO OR GUACAMOLE \$142

Red onion, cilantro, and tomato.

CREAMED SPINACH \$195

Butter, Parmigiano Reggiano, gratinée.

REFRIED BEANS \$97

Stewed with butter and melted cheese.

BAKED POTATO \$97

With mozzarella and Chihuahua cheese.

HABANERO SAUCE \$115

CAMPERO BEANS \$97

GRILLED SALSA \$68

Charred with habanero and serrano chilies.

GRILLED VEGETABLES \$299

With chickpea and peanut hummus.

GRILLED ASPARAGUS \$197

With tomato vinaigrette, Parmigiano Reggiano.

NEW COCKTAILS



TAMARIND SOUR MEZCALITA

\$185

Sweet and slightly spicy.
MEZCAL UNIÓN, TAMARIND PULP, SPICY VODKA, AND EGG WHITE.



CHAMELEON

\$185

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



ST. GERMAIN SPRITZ

\$200

Effervescent and slightly sweet.
ST. GERMAIN (ELDERFLOWER LIQUEUR), GRAND MARNIER, AND MASCHINO DRY PROSECCO.



FERNET MARTINI

\$180

Aromatic and herbal.
SMIRNOFF VODKA, FERNET BRANCA, AND MARASCHINO CHERRY SYRUP.



SPICY MARGARITA

\$175

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

\$175

Our version made with:
MEZCAL AND HOMEMADE SYRUP MADE WITH CRAFT IPA BEER.



GINEBRA FINETEADA

\$190

Fresh and fun.
WITH A LIME POPSICLE, TANQUERAY GIN, RASPBERRY, AND SPARKLING WINE.



MARTINI

\$180

WITH TANQUERAY GIN. ORDER IT DRY OR DIRTY.



GIMLET

\$180

1920s Citrus Martini.
WITH TANQUERAY GIN, LEMON JUICE, AND SIMPLE SYRUP.



WHISKY SOUR

\$185

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



NEGRONI

\$195

The Classic.
TANQUERAY GIN, CARPANO ROSSO, CAMPARI, AND AN ORANGE TWIST.



ESPRESSO MARTINI

\$170

Our Signature Digestive.
ESPRESSO, VODKA, AND KAHLUA.



BOURBON TANGO

\$185

Somewhat woody and sweet.
WITH BULLEIT BOURBON AND DULCE DE LECHE.



PEPITO

\$125

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



JUBILEE

\$155

Mocktail
JWATERMELON AND BLUEBERRY JUICE, MINT, AND LEMON.

COCKTAILS WINE LIQUEURS

el Campesino



DRINKS

<i>Clericot Glass</i>	\$175
<i>Sangria Campirana</i> Absolut Mango, elderflower liqueur, yellow lemon, passion fruit, vanilla, Sauvignon Blanc wine, and a strawberry & blackberry garnish.	\$195
<i>Ciel Water</i> (Mineral or Natural)	\$50
<i>Hethe Water</i> (Mineral or Natural)	\$120



WINE LOCAL & INTERNATIONALS

RED	Glass	Bottle
<i>Origen 43 Magoni</i>	\$180	\$850
<i>Emeve Armonia</i>		\$950
<i>Merlot Malbec Magoni</i>		\$980
<i>Canto de Luna</i> - Cabernet, Tempranillo, Syrah	\$198	\$980
<i>Surco 2,7</i> - Cabernet, Valle de San Vicente		\$960
<i>Le Nebbiolo</i> - Henri Lurton		\$1,100
<i>Mariatinto</i> - Tempranillo, Syrah, Nebbiolo, Merlot y Cabernet FRanc		\$1,300
<i>Herencia</i> - Cabernet Sauvignon, Merlot y Malbec		\$1,500
<i>Mezcla Italiana F. Rubio</i> Nebbiolo, Montepulciano y Sangiovese	\$265	\$1,420
<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>M de Mariatinto</i> - Malbec, Nebbiolo y Syrah		\$2,200
<i>Único</i> Cabernet Sauvignon, Merlot, St. Tomás, Valle de Guadalupe		\$2,900
<i>Gran Ricardo MX</i>		\$3,960
<i>Caymus</i> - Cabernet Sauvignon, Napa Valley		\$4,200

WHITE	Glass	Bottle
<i>Magoni</i> - Manaz	\$175	\$850
<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	\$180	\$880

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

HOUSE WINE

	Glass	Bottle
<i>Elvira Cabernet</i> - La Lomita	\$185	\$870
<i>Elvira Chenin Blanc</i> - La Lomita	\$180	\$920

BEER

<i>Nacional</i> Tecate Light, Indio	\$72
<i>Premium</i> XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia Cristal, Amstel Ultra	\$72
<i>Importada</i> Heineken - \$75 Heineken Cero - \$60	

CRAFT BEER

<i>Veraniega</i> Mexican Ale	\$110
<i>Harry Polanco</i> Red Ale	\$110
<i>Lágrimas Negras</i> Cacao Stout	\$140
<i>Hazy .394</i>	\$140
<i>Alesmith</i> Pale Ale	\$110

<i>Michelada Glass</i> - Regular	\$35
<i>Michelada Glass</i> - Cubano	\$20
<i>Michelada Glass</i> - Clamato	\$55

SPIRITS & LIQUORS

TEQUILA PREMIUM

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

TEQUILA CRISTALINO

<i>Don Julio</i> - 70	\$180
<i>Dobel Diamante</i>	\$175
<i>Herradura</i> - Ultra	\$180

TEQUILA AÑEJO

<i>Don Julio</i> - Añejo	\$180
<i>1800</i> - Añejo	\$170
<i>Don Julio Añejo 1942</i>	\$8,600 \$420

TEQUILA REPOSADO

<i>Don Julio</i> - Reposado	\$175
<i>Tradicional</i> - Reposado	\$140

TEQUILA BLANCO

<i>Don Julio</i> - Blanco	\$165
<i>Casa Dragones</i> - Blanco	\$220

WHISKY

<i>Johnnie Walker</i> - Blue Label	\$790
<i>Johnnie Walker</i> - Gold Label	\$320
<i>Johnnie Walker</i> - Black Label	\$185
<i>Buchanan's</i> - 12	\$175
<i>Buchanan's</i> - 18	\$272
<i>Buchanan's</i> - Two Souls	\$150
<i>Macallan</i> - 12	\$250
<i>Old Par</i>	\$150
<i>Bulleit Bourbon</i>	\$165

VODKA

<i>Ketel One</i>	\$150
<i>Smirnoff</i>	\$88
<i>Smirnoff Tamarindo</i>	\$140
<i>Grey Goose</i>	\$185
<i>Absolut</i> - Azul	\$150

COGNAC & BRANDY

<i>Martell VSOP</i>	\$190
<i>Remy Martin VSOP</i>	\$190
<i>Hennessy VSOP</i>	\$220
<i>Cardenal de Mendoza</i>	\$190
<i>Torres 10</i>	\$150

LICORES DIGESTIVOS

<i>Baileys</i>	\$155
<i>Frangelico</i>	\$160
<i>Chartreuse Verde</i>	\$150
<i>Licor 43</i>	\$150
<i>Campari</i>	\$150
<i>Chinchón Seco</i>	\$140
<i>Chinchón Dulce</i>	\$150
<i>Carpino Rosso</i>	\$140
<i>Carpino Bianco</i>	\$140
<i>Kahlúa</i>	\$130
<i>Grand Marnier</i>	\$135
<i>Disaronno</i>	\$135
<i>Aperol</i>	\$140

MEZCAL

<i>Mezcal Unión Uno</i> - Espadín y Cirial	\$160
<i>Mezcal Montelobos</i>	\$285

<i>Bruxo No. 5</i>	\$285
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<i>Contraluz</i>	\$160
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GIN

<i>Tanqueray Ten</i>	\$165
<i>Tanqueray London Dry</i>	\$165

<i>Hendricks Gin</i>	\$190
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<i>Beefeater</i>	\$160
<i>Bombay Sapphire</i>	\$165

RON

<i>Zacapa</i> - Ambar	\$195
<i>Zacapa</i> - 23	\$198
<i>Captain Morgan</i> - Spiced	\$120
<i>Bacardi</i> - Blanco	\$140
<i>Havana Club</i> - 7 años	\$160

DESSERTS & COFFEE

SPECIALTY COFFEE

HOT

ESPRESSO	\$55	AMERICANO	\$55
CORTADO	\$55	CON SABOR	\$60
AMERICANO	\$50	LATTE	\$80
CAPUCCINO	\$80	FLAVORED LATTE	\$80
LATTE	\$80	Natural syrups from the region by Loto: Vanilla, De la Olla, Caramel, and Lavender.	
FLAVORED LATTE	\$80	MOKA	\$80
Natural syrups from the region by Loto: Vanilla, De la Olla, Caramel, and Lavender.		CHOCOLATE	\$80
MOKA	\$80	CAMPERO AFFOGATO	\$160
CHOCOLATE	\$80	Vanilla gelato, espresso shot, Lotus cookie.	
TEA	\$45	CARAJILLO	\$175

COLD

DESSERTS

<i>Guava Cheesecake</i> With cinnamon and a cookie crust.	\$185
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<i>Cornbread Cake</i> Warm and moist cornbread cake made with corn and cream cheese. Served with vanilla ice cream.	\$185
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<i>Napolitan Flan</i> Napolitan flan made with cream cheese and smooth caramel.	\$185
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<i>Lemon Pie</i> (To share)	\$380
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<i>Brownie</i> Double Dark Chocolate. Served with vanilla ice cream.	\$185
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<i>Lemon Pie</i>	\$190
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Artisanal GELATOS & SHERBETS



Campero Affogato \$160
Vanilla gelato, espresso shot, Lotus cookie.



Seasonal Sherbet \$160



Gelato Trio \$190
Vanilla, pistachio, and Lotus.