



PEPPERONI
SPECIAL

MUSHROOMS
WITH
TRUFFLE

VEGETARIAN

CAESAR
SALAD



el Campero.



TO SHARE

APPETIZERS

NEW YORK AGUACHILE (250 GR) \$495

(Serves 2 to 3 people)

Black sauce aguachile, mildly spicy, with cucumber, avocado, and crispy onion.

CAMPERO GRILLED PROVOLETA \$345

Roasted tomatoes and red bell peppers, grilled chistorra sausage, and olive oil with a touch of oregano.

GRILLED OCTOPUS (250 GR) \$488

Seasoned with garlic and parsley, citrus soy sauce, and avocado pico de gallo with fresh dill.

CAMPERO OCTOPUS \$488

Sautéed mushrooms with peanuts and ponzu, seasoned with lemon butter.

GRILLED BONE MARROW \$460

Served with a chunky peanut sauce made with dried chilies, gravy, and toasted bread with mayonnaise and Parmesan.

GARLIC MUSHROOMS \$275

Garlic sofrito with guajillo chili, white wine, butter, and lemon.

GRILLED BEETROOT \$275

Creamy goat cheese, vanilla gastrique, parmesan, and crispy fried leek.

CHITTERLINGS \$335

Bed of guacamole and house pickled vegetables.

APPETIZERS TACOS

FILET MIGNON TACOS WITH BONE MARROW (3 PZS) \$488

Hand-pressed tortilla with peanut sauce and cheese, beef tenderloin, and bone marrow with chimichurri and fresh green salsa.

FILET MIGNON AND PORK JOWL TACOS (3 PZS) \$420

Hand-pressed tortilla with peanut sauce and cheese, beef tenderloin, pork jowl, and fresh green salsa.

PORK JOWL TIRADITO (FOR TACOS) \$325

Grilled pork jowl slices, dried chili vinaigrette, onion, serrano chili, and green salsa.

CAMPERO SKILLET (Table Service) \$488

Shrimp, octopus, chistorra sausage, pork jowl, and portobello mushrooms, served with peanut sauce and French fries.



CRAB AND SHRIMP TOSTADA \$240

Tampico mayonnaise, chickpea hummus with peanuts, seafood sauce, and avocado.

CHIPOTLE TUNA TOSTADA \$185

Chipotle mayonnaise, jicama kimchi, ponzu sauce, avocado, red onion, and arugula.

GREEN SHRIMP AGUACHILE \$360

Red onion, cucumber, and jalapeño pepper.

TUNA TIRADITO (FOR SHARING) \$398

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

POBLANO STRIPS WITH CHEESE \$99

CHEESE WITH CORN \$99

BEEF \$105

PORTOBELLO WITH BLUE CHEESE \$105

SHRIMP \$105

THE TRADITIONAL

VEAL SWEETBREADS \$460

Cooked in milk and spices, then chargrilled over charcoal.

CHISTORRA SAUSAGE \$220

ARGENTINE CHORIZO (150 G) \$220

SOUPS



ROASTED TOMATO CREAM SOUP \$160

CHICKEN CONSOMMÉ WITH NOODLES \$185

CLAM CHOWDER \$285

(Served in Brioche Bun)

BEEF JUS \$140

SALADS

PAMPERA \$297

Mixed greens, pear, caramelized walnuts, cranberries, blue cheese, and balsamic dressing.

PORTEÑA \$297

Spinach, caramelized walnuts, cranberries, goat cheese, red apple, peaches in syrup, and sweet mustard dressing.

GREEK \$297

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

CAESAR \$242

Crisp romaine lettuce hearts, croutons, parmesan cheese, and Caesar dressing.

CAPRESE \$297

Traditional salad with fresh mozzarella and beefsteak tomatoes over mixed greens, with parsley and anchovy dressing.

GAUCHA \$267

Iceberg and red leaf lettuce, beefsteak tomatoes, cherry tomatoes, avocado, parmesan, onion, and oregano-honey vinaigrette.



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 \$315

Eggplant purée, button mushrooms, portobello mushrooms, mozzarella, ricotta, parmesan, and truffle.

CAMPERA \$315

Argentinian chorizo, chistorra sausage, red bell pepper, onion, chimichurri, and parmesan.

PEPPERONI SPECIAL \$310

Italian sausage, pepperoni, bell peppers, and parmesan.

MARGARITA \$300

Tomato sauce, basil, and mozzarella.

PEPPERONI \$300

Tomato sauce, pepperoni, and mozzarella.

PASTAS

TWO SEASONS RIGATONI \$347

Alfredo pasta over Bolognese sauce, topped with bacon and parmesan cheese.

FETTUCCINE WITH SHRIMP \$397

Grilled shrimp with garlic and alfredo sauce.

FETUCCINI ALFREDO \$245

The traditional one.

SALMON WITH PASTA \$460

Crispy skin, fettuccine in a lemon-parmesan sauce with peas and spinach.

SPAGHETTI BOLOGNESE \$292

Homemade Bolognese sauce with parmesan.



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



THE 400G AND 800G CUTS
SERVED WITH
BAKED POTATO
ONIONS
GRILLED JALAPEÑOS

**AUSTRALIAN NEW YORK
WAGYU (500GR.)** **\$1.770**

Australian F1 Wagyu Grade BMS3.

RIB EYE Upper Choice Quality (350 gr.) **\$820**

RIB EYE Upper Choice Quality (500 gr.) **\$1.245**

LOADED RIB (1.300 GR.) **\$1.750**

TENDERLOIN STEAK

(Medallions, open, or on the bone)

(400 gr.) **\$760**

(800 gr.) **\$1.492**

GOAT MEAT (500GR.) **\$710**

Includes charro beans and french fries.

VACÍO (400 GR.) **\$790**

SKIRT STEAK

(400 gr.) **\$1.020**

(800 gr.) **\$1.910**

**BRAIDED SKIRT STEAK
WITH BACON (400 GR.)** **\$1.180**

Grilled with Chimichurri.

**ARGENTINE RIBEYE
STEAK (400 GR.)** **\$785**

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

Natural or seared with sesame seeds.

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

Garlic-style preparation.

HALF CHICKEN BREAST **\$332**

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

TO

**GRILL PLATTER FOR
3 OR 4 PEOPLE** **\$2.670**

Skirt Steak	300GR
Angus Tenderloin Steak	300GR
Short Ribs	400GR
Chicken Breast	400GR
Argentine Chorizo and Chistorra	150GR
Chitterlings	
Grilled Vegetables	
Mixed Salad or Guacamole	

**MIXED GRILL
FOR TWO** **\$2.280**

Skirt Steak	200GR
Beef Tenderloin Steak	200GR
Chistorra Sausage	180GR
Baked Potato	





HALF ROASTED CHICKEN **NEW** **\$445**

Boneless, served with roasted brussels sprouts, white wine sauce with compound butter and peanuts.
Preparation time: 25 minutes.

ADOBO CHICKEN THIGHS **\$445**

Boneless, served with baby potatoes, mushrooms, and grilled onions.
Preparation time: 20 minutes.

el Campero.

SIDE DISHES

TRUFFLE FRIES

\$160

Parmesan and parsley.

BAKED POTATO.

\$120

Stuffed with cheese and bacon.

MASHED POTATOES

\$120

HABANERO SAUCE

\$125

AVOCADO OR GUACAMOLE

\$150

Tomato, onion, and cilantro.

CAMPERO BEANS

\$110

CREAMED SPINACH

\$210

Gratinated with mozzarella.

GRILLED SALSA

\$75

Tatemada con habanero y chile serrano.

REFRIED BEANS

\$110

Butter and cheese.

GRILLED VEGETABLES

\$299

Charred with habanero and serrano peppers.

GRILLED ASPARAGUS

\$220

Tomato and parmesan vinaigrette.

COCTELERÍA

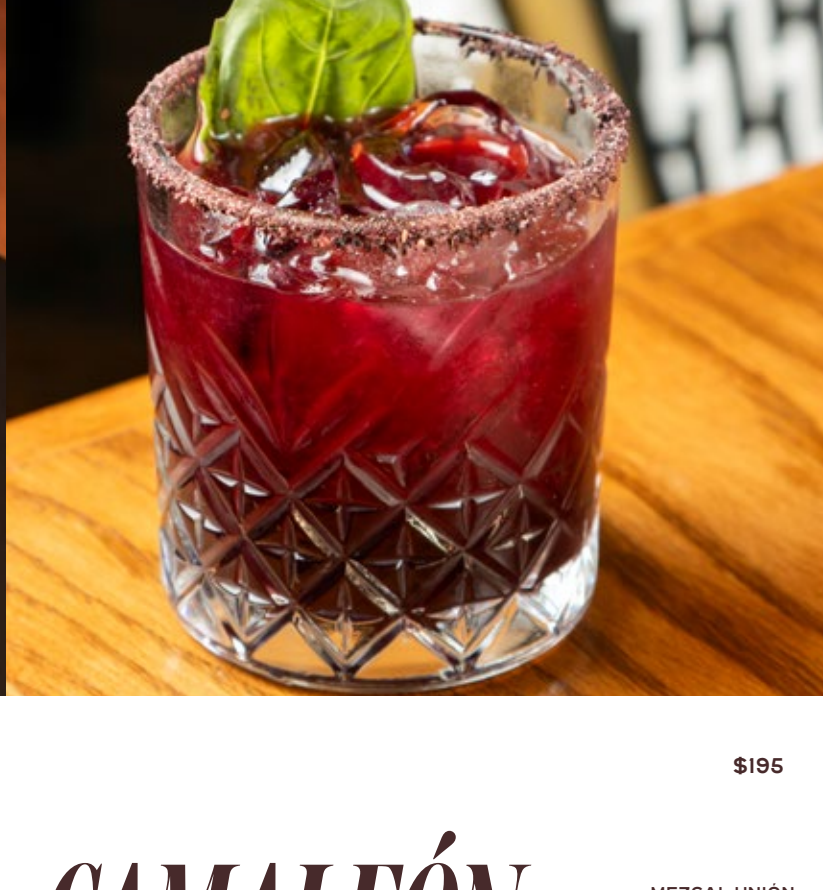
NUEVA



MEZCALITA SOUR

DE TAMARINDO

\$195
Dulce y ligeramente picoso;
MEZCAL UNIÓN, PULPA DE TAMARINDO, VODKA SPICY, Y CLARA DE HUEVO.



CAMALEÓN

\$195
MEZCAL UNIÓN, JARABE DE JAMAICA Y ALBAHACA HECHO EN CASA, UN POCO DE PIÑA, Y ESCARCHA DULCE DE JAMAICA



ST. GERMAIN SPRITZ

\$200
Efervescente y ligeramente dulce.

ST. GERMAIN LICOR DE ROSA DE SAUCO, GRAND MARNIER, Y PROSECCO MASCHINO DRY.



FERNET MARTINI

Aromático y herbal.

VODKA SMIRNOFF, FERNET BRANCA Y JARABE DE CEREZA MARROSCCINO.

\$180



SPICY MARGARITA

Clásica y picosa.

CON ALBAHACA, Y TEQUILA JOSE CUERVO TRADICIONAL INFUSIONADO CON CHILE SERRANO POR MAS DE 24 HORAS.

\$180



CLOVER CLUB

Creado hace más de 100 años, Dulce y cítrico,

CON GIN TANQUERAY, LICOR DE FRUTOS ROJOS, LIMÓN, Y CLARA DE HUEVO.

\$195



OLD FASHIONED CAMPERO

Nuestra versión hecha con:

MEZCAL Y JARABE HECHO EN CASA A BASE DE CERVEZA ARTESANAL IPA.

\$190



GINEBRA FINETEADA

Fresco y divertido

CON UNA PALETA DE LIMÓN, GIN TANQUERAY, FRAMBUESA Y VINO ESPUMOSO.

\$195



MARTINI

CON GIN TANQUERAY.

PIDELÓ SECO O SUICIO.

\$180



GIMLET

Martini Cítrico de los años 20's.

CON GIN TANQUERAY, JUGO DE LIMÓN, Y JARABE NATURAL.

\$190



WHISKY SOUR

CON JOHNNIE WALKER BLACK LABEL, BITTERS DE ANGOSTURA Y CLARA DE HUEVO.

\$190



NEGRONI

El Clásico;

GIN TANQUERAY, CARPANO ROSSO, CAMPARI, Y TWIST DE NARANJA.

\$195



ESPRESSO MARTINI

Nuestro digestivo insignia;

ESPRESSO, VODKA, Y KAHLUA.

\$185



BOURBON TANGO

Un tanto amaderado como dulce,

CON BOURBON BULLEIT Y DULCE DE LECHE.

\$190



PEPITO

MIEL DE AGAVE, PEPINO, Y ALBAHACA, CON JUGO DE LIMÓN.

\$135



FUBILEE

JUGO DE SANDÍA Y ARÁNDANO, MENTA Y LIMÓN.

\$160

COCKTAILS WINE LIQUEURS

el Campesino



DRINKS

<i>Clericot Glass</i>	\$195
<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)	\$125



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>Le Nebbiolo</i> - Henri Lurton		\$1,100
<i>Mariatinto</i> - Tempranillo, Syrah, Nebbiolo, Merlot y Cabernet FRanc	\$265	\$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

WHITE	Glass	Bottle
<i>Magoni</i> - Manaz	\$175	\$850
<i>Viña Kristel</i> Sauvignon Blanc		

ROSÉ	Glass	Bottle
<i>Rose Magoni</i>	\$175	\$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.	\$2,900

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	\$77
<i>Premium</i> XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia Cristal, Amstel Ultra	\$77
<i>Importada</i> Heineken - \$80 Heineken Cero - \$60	

CRAFT BEER

<i>Veraniega</i> Mexican Ale	\$125
<i>Harry Polanco</i> Red Ale	\$125

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

el Campesino

SPIRITS & LIQUORS

TEQUILA PREMIUM

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

TEQUILA CRISTALINO

<i>Don Julio</i> - 70	\$195
<i>Dobel Diamante</i>	\$185
<i>Herradura</i> - Ultra	\$185

TEQUILA AÑEJO

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

TEQUILA REPOSADO

<i>Don Julio</i> - Reposado	\$180
<i>Tradicional</i> - Reposado	\$160

TEQUILA BLANCO

<i>Don Julio</i> - Blanco	\$180
<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	\$195
<i>Buchanan's</i> - 12	\$180
<i>Buchanan's</i> - 18	\$280
<i>Macallan</i> - 12	\$250
<i>Old Par</i>	\$160
<i>Bulleit Bourbon</i>	\$180

VODKA

<i>Smirnoff</i>	\$160
<i>Smirnoff Tamarindo</i>	\$160
<i>Grey Goose</i>	\$190
<i>Absolut</i> - Azul	\$160

COGNAC Y BRANDY

<i>Martell VSOP</i>	\$210
<i>Remy Martin VSOP</i>	\$210
<i>Hennessy VSOP</i>	\$220
<i>Torres 10</i>	\$190

LICORES DIGESTIVOS

<i>Baileys</i>	\$160
<i>Frangelico</i>	\$165
<i>Chartreuse Verde</i>	\$160
<i>Licor 43</i>	\$160
<i>Campari</i>	\$160
<i>Chinchón Seco</i>	\$160
<i>Chinchón Dulce</i>	\$160
<i>Carpano Rosso</i>	\$160
<i>Carpano Bianco</i>	\$160
<i>Kahlúa</i>	\$150
<i>Grand Marnier</i>	\$160
<i>Disaronno</i>	\$160
<i>Aperol</i>	\$160

MEZCAL

<i>Mezcal Unión Uno</i> - Espadín y Cirial	\$180
<i>Mezcal Montelobos</i>	\$285
<i>Bruxo No. 5</i>	\$285

GIN

<i>Tanqueray Ten</i>	\$180
<i>Tanqueray London Dry</i>	\$180
<i>Hendricks Gin</i>	\$190
<i>Beefeater</i>	\$160
<i>Bombay Sapphire</i>	\$180

RON

<i>Zacapa</i> - Ambar	\$195
<i>Zacapa</i> - 23	\$205
<i>Captain Morgan</i> - Spiced	\$150
<i>Bacardi</i> - Blanco	\$160
<i>Havana Club</i> - 7 años	\$170

DESSERTS & COFFEE

SPECIALTY COFFEE

HOT

COLD

ESPRESSO	AMERICANO
CORTADO	CON SABOR
AMERICANO	LATTE
CAPUCCINO	FLAVORED LATTE
LATTE	Natural syrups from the region by Loto: Vanilla, De la Olla, Caramel, and Lavender.
FLAVORED LATTE	MOKA
Natural syrups from the region by Loto: Vanilla, De la Olla, Caramel, and Lavender.	CHOCOLATE
MOKA	NEW CAMPERO AFFOGATO
CHOCOLATE	Vanilla gelato, espresso shot, Lotus cookie.
TEA	CARAJILLO

DESSERTS

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

GELATOS & SHERBETS

<i>Seasonal Sherbet</i> \$165	<i>Gelato Trio</i> Vanilla, pistachio, and Lotus. \$180
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