

Appetizers

RIB EYE CHICHARRON Dice of rib eye angus deep fried on a bed of guacamole.	\$395.00	TUNA "CARNITAS" Crispy yellow fin tuna accompanied of guacamole and handmade tortillas.	\$385.00
ARGENTINE SAUSAGE Sausage from the house on the coals.	\$225.00	DUCK "SOPE" Mini sopos of roasted duck in tomatillo and dry chipotle sauce with onion jam.	\$395.00
CHISTORRA Spanish style sausage.	\$225.00	MIXED MELTED CHEESE To choose Argentine chorizo or chistorra.	\$285.00
GRILLED SWEETBREADS Tender and roasted with our grilled touch.	\$275.00	TUNA TOSTADITAS YELLOW FIN (8 pcs) Marinades in sriracha sauce and soy with a touch of guacamole.	\$355.00
SMOKED PROVOLET ROAST A classic to share.	\$275.00	NEW 3 CORN "ESQUITE" WITH "TUETANO"	\$295.00
NEW GRILLED TUETANOS	\$375.00	NEW MERO SALPICON	\$355.00
ROCKEFELLER OYSTERS (6 pcs.) More than classics, simply our recipe.	\$355.00		

Raw Bar

PERUVIAN CEVICHE OF TUNA Yellow fin tuna, tiger milk, corn and red onion.	\$359.00
GRILLED STEAK HEART "TIRADITO" (200 gr) Seasoned with Rub of the house, vinaigrette of paprika, ponzu sauce, serrano pepper, arugula and cherrys.	\$399.00
FIRE TUNA Tuna cubes in Castilian sauce with sesame, avocado, ponzu and wakame seaweed.	\$385.00
TUNA TARTARE In soy sauce, citrus, shallot and capers.	\$385.00

Tacos

FRIED OCTOPUS (3) With chipotle mayonnaise and pico of rooster in julienne.	\$395.00
BLACKENED SHRIMP (3) With handmade black message.	\$355.00
LOBSTER (3) Lobster sautéed with olive oil, garlic, white wine, dipped in sauce pomodoro and avocado.	\$375.00
PICAÑA WITH "TUETANO" (2) Angus choice picaña on manchego cheese acab and grilled "tuetano".	\$365.00
NEW RIB EYE VAMPIRES (2) Rib Eye, accompanied with bean puree, gratin cheese and drunk sauce on two golden tortillas.	\$355.00

Carpaccios

TUNA CARPACCIO	\$295.00
OCTOPUS CARPACCIO	\$295.00
BEEF CARPACCIO	\$295.00

Soups

HOUSE CREAM Traditional tomato cream with goat cheese.	\$199.00
MEAT JUICE	\$235.00
MEAT JUICE RECOVA With shrimp.	\$299.00
NEW ONION SOUP	\$199.00

Empanadas

BEEF Meat selection (Brazilian steak, fillet and Rib Eye) peppers and onion.	\$85.00
HUMITA Natural corn with a mixture of peppers, bechamel and cheese.	\$75.00
SPINACH WITH CHEESE With onion and cheese.	\$75.00
HAM AND MOZARELLA CHEESE A classic to share.	\$75.00



Salads

GREEN SALAD \$275.00

Spinach, heart of orejona, asparagus, green apple, avocado, green pepper, sprouts and vinaigrette caper.

CAPRESSE OF THE HOUSE \$275.00

Big tomato, fresh mozzarella, avocado cherry tomatoes, pear in balsamic and pesto.

With chicken \$295.00

ICEBERG SALAD \$295.00

A piece of romaine lettuce with blue cheese dressing, fried tortillas, cherrys and bacon.

CAESAR SIGNATURE \$225.00

A caesar with the touch of the house.

With chicken \$295.00 With shrimp \$325.00

MEDITERRANEAN \$295.00

Lettuce, palm hearts, purple onion, feta cheese. Goat cheese, cherry tomato, peppers and grilled chicken with spices from the house.

GRILLED SALMON SALAD \$355.00

Grilled salmon on the grill, french lettuce, fennel, cherrys, quinoa inflated, creole mustard dressing with honey from the Mayan region.

Pastas

FETUCCINI WITH BLACK TRUFFLE \$399.00

Long pasta prepared with portobellos and truffle pasta.

RAVIOLI WITH GOAT CHEESE \$289.00

Traditional Italian filling, spinach, walnut and goat cheese, salted in 4 cheeses or pomodoro.

SPAGUETTI WITH SHRIMPS \$375.00

Long pasta with sautéed shrimp with house spices in creamy sauce.

LOBSTER FETUCCINE \$445.00

Peppers, spinach cherry, parmesan and grilled lobster.

Poultry

MUSTARD CHICKEN BREAST \$375.00

Chicken breast with alon in sauce of creole mustard with roasted brussels sprouts.

HALF CHICKEN TO THE GRILL \$455.00

Roasted on the coals, served in sauce of citrus fruits with french fries and creole salad.

Steaks

GRILL

BEEF TENDERLOIN	450 grs.	\$750.00
SHORT LOIN BIFE	250 grs.	\$550.00
RIBEYE	500 grs.	\$795.00
VACUUM STEAK	300 grs.	\$499.00
CATTLE PROD	300 grs.	\$499.00
MARINATED ARRACHERA	300 grs.	\$499.00
STRIP ROAST	400 grs.	\$499.00
 GRILLED STRIP ROAST	Per gram.	\$2.50

BIG STEAKS

SLICED IN TOUR TABLE


PORTER HOUSE	Per gram.	\$2.20
BLACKENED TOMAHAWK	Per gram.	\$2.50

AGED

Exquisite "aged" meat for 21 days at temperatures between 2° and 4°, ideal time to concentrate flavors and texture in an exceptional way.

ANGUS STEAK	Per gram.	\$2.50
AGED RIBEYE	Per gram.	\$2.35

ESPECIALS

RECOVA'S "CHEMITA" STEAK	\$595.00
Smoked and cooked in dry chipotle butter, black mushrooms in epazote and rustic mashed potatoes.	
RECOVA'S BURGUER	\$325.00
8 oz. Angus Beef smoked, provolone cheese, strong root dressing, spinach, cremini beer and cocoa bread.	
 PICAÑA BARBECUE	\$399.00
Traditional barbecue made of picaña simmered, accompanied by tortillas and sauces to share.	

TERM BIFE COOKING TIME

Blue	6 to 8 min.
Rare	8 to 10 min.
Medium	12 to 15 min.
Medium well	20 to 25 min.
Well done	25 to 30 min.

We suggest that the beef tenderloin in medium well term or well done term on cut butterfly type.



Fish and Seafood

- GRILLED PACIFICO** \$435.00
SALMON BEEF
Served with green vegetables to the olive.
- GRILLED OCTOPUS** \$475.00
Sealed on the coals with a vinaigrette lukewarm paprika with citrus and white potatoes.
- SOY TUNA** \$435.00
With a touch to the grill in sauce soy and rustic mashed potatoes.
- GRILLED LOBSTER** Per gram \$3.15
Accompanied with baked gratin potato.

Accompaniments

- GRATINED OVEN POTATOES** \$165.00
- GRILLED VEGETABLES** \$185.00
- GRATINED SPINACH** \$165.00
- FRENCH FRIES** \$165.00
- SOUFFLÉ POTATOE** \$235.00
- 4 CHEESE CAMBRAY POTATOES** \$199.00
- PARMESAN ASPARAGUS** \$295.00

Recova Kids

- CHICKEN FINGERS** \$195.00
- MINI BURGUER** \$195.00
- CREAM PASTA** \$195.00
- MINI EMPANADA** \$195.00
Ham and cheese.

INCLUDES LEMONADE, ORANGE JUICE OR TEA.

 **New Dishes**

All our prices include 16% of V.A.T.



LA RECOVA
STEAK HOUSE & SEAFOOD