

**ENTRADAS | STARTERS**

**Empanadas - Vegetable 348**

Homemade vegetable empanadas filled with zucchini, leek, onion and fresh herbs

\$6.00

(3) \$15.00 | (6) \$28.00

**Empanadas 348**

Homemade empanada filled with beef, egg, green olive, and fresh herbs

\$6.50

(3) \$17.00 | (6) \$31.00

**Queso de Parrilla**

Grilled cheese

\$14.00

**Chorizo Argentino**

Grilled Argentinian pork sausage served with chimichurri

½ \$13.00 | \$25.00

**Chorizo Parrillero**

Grilled spicy Argentinian pork sausage served with chimichurri

½ \$12.00 | \$22.00

**Morcilla**

Grilled Argentinian blood sausage

½ \$12.00 | \$22.00

**Matambrito**

Argentinian style boneless beef ribs served with chimichurri

½ \$11.00 | \$21.00

**Tabla de Embutidos**

Charcuterie board of prosciutto, salami, 3 different cheeses and seasonal accompaniments

\$26.00

**ACOMPAÑAMIENTOS | SIDE ORDERS**

**Arroz 348**

White rice with broccolini and onions

\$8.00

**Arroz Parrillero**

White rice with spicy pork sausage, eggs, and shoestring potatoes

\$9.00

**Papa Parrillero**

Open-flame grilled potatoes served with fresh herb butter or Roquefort cheese

\$7.00

**Pure de Papas**

Pureed mashed potatoes with roasted garlic, ground black pepper, parmesan cheese and fresh herbs

\$8.50

**Papatasso**

348 signature crispy smashed potatoes topped with parmesan cheese

\$9.00

**Papatasso Provenzal**

348 special crispy smashed potatoes topped with garlic and parsley

\$9.00

**Farofa Con Huevo**

Yucca flour, eggs, onions and fresh herbs

\$7.00

**Polenta**

Crispy polenta topped with parmesan cheese

½ 8.00 | \$15.00

**Polenta Provenzal**

Crispy polenta topped with garlic and herbs

½ \$8.00 | \$15.00

**ENSALADAS | SALADS**

**Bariloche**

Arugula, dried apricot, red endives, goat cheese, candied almonds, cherry tomato, caramelized onion with house balsamic vinaigrette dressing

½ \$11.00 | \$18.00

**348**

Watercress, radicchio, red onion, heart of palm, mango with house vinaigrette dressing

½ \$11.00 | \$19.00

**Recoleta**

Iceberg lettuce, red endives, pineapple, Roquefort cheese with house vinaigrette dressing

½ \$10.50 | \$18.50

**Completa**

Artisan lettuce, arugula, watercress, tomato, heart of palm, red onion with house dressing

½ \$11.00 | \$18.50

**Quinoa**

Quinoa, boston lettuce, cherry tomatoes, cucumber, dried apricot, feta cheese with house basil dressing

\$18.00

**Caprese**

Tomato, fresh mozzarella cheese, fresh basil leaves, topped with crispy prosciutto and creamy balsamic dressing

\$19.00

**Juliana**

Iceberg lettuce, tomato, heart of palm, carrot, onion, parmesan cheese, shoestring potato, large capers with house mustard dressing

½ \$13.00 | \$24.00

**VEGETALES | VEGETABLES**

**Cebolla Parrillera**

Grilled onions with fresh chimichurri

\$15.00

**Pina**

Grilled pineapple with prosciutto

\$19.00

**Broccolini**

Sauté broccolini

\$15.00

**Berinjena Parrillero**

Grilled eggplant with garlic and herb sauce

\$14.50

**Zapallito Parrillero**

Grilled squash with garlic and herb sauce

\$15.00

**Legumbres La Parrillera**

Grilled asparagus, carrot, eggplant, red bell pepper and other seasonal vegetables

\$30.00

**PESCADOS | FISH**

**Bacalao Parrillero**

Grilled wild cod served with grilled potato and fresh herb butter

\$28.00 (10oz)

**Salmon Parrillero**

Grilled wild salmon served with grilled onions and capers.

\$30.00 (10oz)

**Redfish**

Grilled wild Redfish served with grilled onions and herbs.

\$35.00 (10oz)

**CARNES | MEATS**

**Parrillada de Carnes**

Combination of grilled meats: ojo del bife, asado de tira, bife de chorizo, and corte especial 348

\$92.00

**Bife de Costilla**

Bone-in Tomahawk ribs

\$98.00

**Bife Ancho**

Prime ribeye

\$48.00 (24oz)

**Asado de Tira**

Special cut of beef short ribs

\$17.00 (12oz) | \$29.00 (24oz)

**Bife de Chorizo**

Prime strip loin

\$27.00 (12oz) | \$48.00 (24oz)

**Corte Especial 348**

Prime bottom sirloin

\$21.00 (12oz) | \$36.00 (24oz)

**Ojo Del Bife**

Center cut ribeye

\$28.00 (12oz) | \$48.00 (24oz)

**Tapa de Cuadril**

Noble cut of top sirloin

\$19.00 (12oz) | \$31.00 (24oz)

**Lomito Light**

Beef tenderloin with pineapple

\$29.00 (12oz) | \$48.00 (24oz)

**Carre de Cordero**

Colorado rack of lamb

\$21.00 (14oz) | \$38.00 (24oz)

**Cordero**

Lamb Leg special cut

\$18.00 (12oz)

**Costillitas de Cerdo**

Grilled barbecue pork ribs

\$15.00 (12oz) | \$35.00 (24oz)

**Cerdo Corte Del Centro**

Grilled bone-in pork chop

\$17.00 (14oz) | \$35.00 (24oz)

**Pollito a la Provenzal**

Grilled boneless chicken legs with fresh herbs

\$23.00 (13oz)

Corrientes 348 serves regionally sourced Prime Beef and Berkshire pork. All meats are prepared on our custom-made, open-flame Argentinian style parrilla grill. Beef cuts are butchered in-house and served with homemade chimichurri.

\*These items are served using raw or undercook ingredients. Consumption of raw or undercooked meats, seafood, selfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Menu items and prices subject to change.