

ENTRADAS | STARTERS

Empanadas - Vegetable 348

Homemade empanadas filled with:
- Zucchini with parmesan
- Leek with mozzarella

\$6.00
(3) \$15.00 | (6) \$28.00

Empanadas 348

Homemade empanadas filled with:
- Beef with egg, green olives and fresh herbs
- Beef with with eggs, green olives and raisins

\$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, 2 different cheeses and seasonal fruits

\$33.00

ACOMPAÑAMIENTOS | SIDE ORDERS

Arroz 348

White rice with broccolini, garlic 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 provenzal topping

\$8.50

Papatasso

348 signature crispy smashed potatoes topped with oregano

\$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 with caramelized onion balsamic dressing

½ \$11.00 | \$18.00

348

Watercress, endive, red onion, heart of palm 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

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

½ \$11.00 | \$18.50

Quinoa

Quinoa, iceberg 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 balsamic glaze

\$22.00

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 with onions and garlic

\$17.00

Berinjena Parrillero

Grilled eggplant with garlic

\$14.50

Zapallito Parrillero

Grilled zucchini with garlic

\$15.00

Legumbres La Parrillera

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

\$19.00

PESCADOS | FISH

Bacalao Parrillero

Grilled cod served with grilled potato and fresh herb butter

\$28.00 (8oz)

Salmon Parrillero

Grilled salmon served with grilled onions and capers.

\$30.00 (8oz)

Redfish

Grilled Redfish served with grilled onions and herbs.

\$35.00 (8oz)

CARNES | MEATS

Parrillada de Carnes

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

\$110.00

Bife de Costilla

Bone-in Tomahawk ribs

\$98.00

Bife Ancho

Ribeye

\$53.00 (24oz)

Asado de Tira

Special cut of beef short ribs

\$25.00 (12oz) | \$43.00 (24oz)

Bife de Chorizo

New York strip loin

\$35.00 (16oz) | \$58.00 (32oz)

Corte Especial 348

Bottom sirloin

\$23.00 (12oz) | \$38.00 (24oz)

Ojo Del Bife

Center cut ribeye

\$47.00 (16oz)

Tapa de Cuadril

Noble cut of top sirloin

\$21.00 (12oz) | \$34.00 (24oz)

Lomito Light

Beef tenderloin with pineapple

\$31.00 (8oz) | \$49.00 (16oz)

Carre de Cordero

Rack of lamb

\$33.00 (14oz) | \$54.00 (24oz)

Cordero

Lamb Leg special cut

\$22.00 (12oz)

Costillitas de Cerdo

Grilled barbecue pork ribs

\$18.00 (12oz) | \$35.00 (24oz)

Cerdo Corte Del Centro

Grilled bone-in pork chop

\$23.00 (14oz) | \$39.00 (24oz)

Pollito a la Provenzal

Grilled boneless chicken legs with fresh herbs

\$19.00 (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.

Some of these items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish 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.