

MENU FOR TAKE OUT AND DELIVERY ONLY

ENTRADAS | STARTERS

Empanadas 348

Homemade Empanadas filled
with - Beef with egg, green
olives and fresh herbs

(3) \$5.00
(6) \$10.00

Chorizo Argentino

Grilled Argentinian pork sausage
served with chimichurri

(Half) \$13.00
(Full) \$25.00

Chorizo Parrillero

Grilled Spicy Argentinian pork
sausage served with chimichurri

(Half) \$12.00
(Full) \$22.00

ENSALADAS | SALADS

Bariloche

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

\$12.50

348

Watercress, endive, red onion, heart of palm
with house vinaigrette dressing

\$12.50

Recoleta

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

\$11.50

Completa

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

\$12.50

Juliana

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

\$14.50

ACOMPANAMIENTOS | 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

Pure de Papas

Pureed mashed potatoes with roasted garlic,
ground black pepper, parmesan cheese and
provenzal topping

\$8.50

Papatasso Provenzal

348 special crispy smashed potatoes topped
with garlic and parsley

\$12.00

Polenta Provenzal

Crispy polenta topped with garlic and herbs

\$15.00

Zapallito Parrillero

Grilled zucchini with garlic

\$15.00

Broccolini

Saute broccolini with onions and garlic

\$18.50

CARNES | MEATS

Parrillada de Carnes

Combination of grilled meats: ojo de bife, tapa de
cuadril, bife de chorizo, and corte especial 348
Recommended for 4 to 5 people

\$138.00

Bife de Chorizo

New York strip loin

\$48.00 (16oz)

Corte Especial 348

Bottom sirloin

\$29.00 (12oz)

Ojo De Bife

Ribeye

\$54.00 (16oz)

Tapa de Cuadril

Noble cut of top Sirloin

\$26.00 (12oz)

Lomito Light

Beef Fillet Mignon

\$42.00 (8oz)

Bife a Parmegiana

Breaded Steak topped with homemade
tomato sauce and mozzarella cheese

\$19.50

Carre de Cordero

Rack of Lamb

\$39.50 (14oz)

Costillitas de Cerdo

Grilled barbecue pork ribs

\$24.00 (12oz)

Cerdo Corte Del Cerdo

Grilled bone-in pork chops

\$28.00 (14oz)

Pollito Salad

Grilled boneless chicken legs with fresh
herbs served with Completa Salad

\$28.00 (14oz)

Salmon Parrillero

Grilled Salmon served with onions and
capers.

\$34.00 (8oz)

EMPAREDADO | SANDWICH

Choripan

Chorizo Argentino, chimichurri aioli, tomato, mozzarella
cheese. Served on grilled bread with papatasso provenzal.

\$14.00

Matambrito Sandwich

Matambrito, chimichurri aioli, tomato, mozzarella cheese.
Served on grilled bread with papatasso provenzal.

\$15.00

348 Cheeseburger

8oz patty, chimichurri aioli, tomato, mozzarella cheese.
Served on grilled bread with papatasso provenzal.

\$15.50

Ojo de Bife Sandwich

Sliced ribeye, chimichurri aioli, tomato, mozzarella
cheese. Served on grilled bread with papatasso provenzal

\$19.50

POSTRES | DESSERTS

Flan

Homemade Argentinian custard

\$8.00

Tres Leches Cake

Moist three milks cake

\$11.00

Chocolate Cake

Three-layered mousse cake

\$11.00

Some of 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.