

## ENTRADAS | STARTERS

**Empanadas 348**Homemade Empanadas  
filled with either:

Beef:

- Beef with egg, green olives and fresh herbs
- Beef with eggs, green olives and raisins

Vegetable:

- Zucchini with parmesan
- Leek with mozzarella

\$3.90

(3) \$11.50 | (6) \$23.00

**Queso de Parrilla**

Grilled cheese

\$16.00

**Chorizo Argentino**

Grilled Argentinian pork sausage served with chimichurri

½ \$16.00 | \$26.00

**Chorizo Argentino Calabresa**

Grilled Argentinian pork sausage stuffed with Jalapeno and Cheddar cheese served with chimichurri

½ \$16.00 | \$26.00

**Chorizo Parrillero**

Grilled spicy Argentinian pork sausage served with chimichurri

½ \$16.00 | \$26.00

**Morcilla**

Grilled Argentinian pork blood sausage

½ \$16.00 | \$26.00

**Matambrito**

Argentinian style boneless beef ribs served with chimichurri

½ \$16.00 | \$24.00

**Tabla de Embutidos**

Charcuterie board of prosciutto, salami, 2 different cheeses and seasonal fruits

½ \$25.00 | \$45.00

## ENSALADAS | SALADS

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

½ \$14.90 | \$23.00

**348**

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

½ \$14.90 | \$23.00

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

½ \$14.90 | \$23.00

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

½ \$14.90 | \$23.00

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

½ \$14.90 | \$23.00

**Caprese**Tomato, fresh mozzarella cheese, fresh basil leaves,  
topped with crispy prosciutto and balsamic glaze

½ \$14.90 | \$23.00

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

½ \$15.90 | \$24.00

## ACOMPÑAMIENTOS | SIDE ORDERS

**Arroz 348**

White rice with broccolini, garlic and onions

\$9.90

**Arroz Parrillero**

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

\$9.90

**Papa Parrillero**

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

\$9.90

**Pure de Papas**Pureed mashed potatoes with roasted garlic, ground black pepper,  
parmesan cheese and provenzal topping

\$9.90

**Papatasso**

348 signature crispy smashed potatoes topped with oregano

½ \$8.00 | \$14.00

**Papatasso Provenzal**

348 special crispy smashed potatoes topped with garlic and parsley

½ \$8.00 | \$14.00

**Farofa Con Huevo**

Yucca flour, eggs, onions and fresh herbs

\$9.90

**Polenta Provenzal**

Crispy polenta topped with garlic and herbs

½ \$8.00 | \$14.00

## CARNES | MEATS

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

\$188.00

**Bife de Costilla**

Bone-in Tomahawk ribs

\$148.00

**Bife Ancho**

Ribeye

\$86.00 (24oz)

**Asado de Tira**

Special cut of beef short ribs

\$42.00 (12oz) | \$79.00 (24oz)

**Bife de Chorizo**

New York strip loin

\$63.00 (16oz) | \$118.00 (32oz)

**Corte Especial 348**

Bottom sirloin

\$42.00 (12oz) | \$79.00 (24oz)

**Ojo De Bife**

Center cut ribeye

\$68.00 (16oz)

**Chuleta**

T-bone steak

\$68.00 (24oz)

**Tapa de Cuadril**

Noble cut of top sirloin

\$34.00 (12oz) | \$48.00 (24oz)

**Lomito Light**

Beef Filet Mignon with pineapple

\$49.00 (8oz) | \$84.00 (16oz)

**Wagyu Bife de Chorizo**

Wagyu New York Strip Loin

\$98.00 (16oz)

**Wagyu Corte Especial 348**

Wagyu Bottom Sirloin

\$69.00 (12oz)

**Carre de Cordero**

Rack of lamb

\$54.00 (14oz) | \$88.00 (24oz)

**Cordero**

Lamb Leg special cut

\$36.00 (12oz)

**Costillitas de Cerdo**

Grilled barbecue pork ribs

\$28.00 (12oz) | \$45.00 (24oz)

**Cerdo Corte Del Centro**

Grilled bone-in pork chop

\$32.00 (14oz) | \$55.00 (24oz)

**Pollito a la Provenzal**

Grilled boneless chicken legs with fresh herbs

\$23.00 (13oz)

## PESCADOS | FISH

**Seabass Parrillero**Grilled seabass served with grilled potato and fresh herb  
butter

\$65.00 (8oz)

**Salmon Parrillero**

Grilled salmon served with grilled onions and capers

\$34.00 (8oz)

## VEGETALES | VEGETABLES

**Cebolla Parrillera**

Grilled onions with fresh chimichurri

\$14.00

**Pina**

Grilled pineapple with prosciutto

\$18.00

**Broccolini**

Sauté broccolini with onions and garlic

\$18.50

**Berinjena Parrillero**

Grilled eggplant with garlic

\$14.50

**Zapallito Parrillero**

Grilled zucchini with garlic

\$14.00

**Legumbres a La Parrilla**

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

\$23.00

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.