

DANTE

BRASA Y FUEGO

◆ LUNCH MENU ◆

SOUPS

GAZPACHO

Cold tomato and bell pepper soup with giant shrimp and a touch of sherry vinegar

CREAM OF BEAN

with a touch of guajillo chile, avocado, fresh cheese and tortilla chip julienne

MEAT BROTH

Special house recipe, served with fresh Serrano chile, onions, lime and Cilantro

SALADS

ARGENTINE

Heirloom tomatoes, lettuce and red onion, with a traditional argentine vinaigrette dressing

GREEN SALAD

Purslane, cherry tomatoes, arugula, baby spinach, goat cheese, and a mild chile vinaigrette

GRILLED HEARTS OF LETTUCE

with roasted heirloom tomatoes, fresh serrano chile and an ancho chile dressing

QUINOA

Lettuce, beets, mushrooms, peppers, broccoli, quinoa and a honey vinaigrette

FRUIT SALAD

Lettuce, grapefruit, orange, tomato, avocado and Apple

SEARED TUNA

Lettuce mesclum, seaweed, baby cucumber, and ginger

CHICKEN MINT

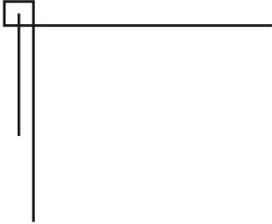
Romain lettuce, spearmint, ricotta, chips and grilled chicken

DANTE SPECIAL

Lettuce mesclum, avocado, tomato, onion, and grilled steak fajitas

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EMPANADAS

All of our empanadas are baked in our charcoal oven

CHEESE EMPANADA

Our mix of cheese with celery, Roquefort and walnut. Our favorite

CORN EMPANADA

baked with sautéed corn in onion sauce with our cheese mixture

MEAT EMPANADA

baked and stuffed with our special mix of ground beef, a delight

SHRIMP EMPANADA

sautéed with spices and fresh mozzarella cheese, 3 pieces

PROSCIUTTO EMPANADA

sautéed tomatoes, herbs and fresh mozzarella cheese

GREEN EMPANADA

chard, spinach, onion and cheese

SANDWICHES

TASTY TORTA

Brisket sandwich with provolone, gherkins, avocado, caramelized onions and our secret cheese sauce

RIB EYE SANDWICH

Slow cooked Prime Rib Eye, with our special axiote BBQ sauce, cheddar cheese and baby spinach

SERRANO SANDWICH

tomato, arugula, mozzarella

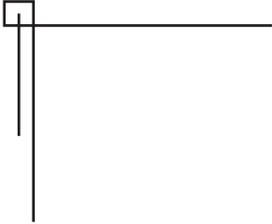
TURKEY BREAST SANDWICH

Tomato, lettuce, avocado, serrano, mustard



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ENTREES

½ CHAR BROILED FARM CHICKEN
with fresh herbs served with Dijon mustard

STEAMED AND CHARRED MUSSELS
in Provençale sauce with roasted tomato, a special house recipe

PASTA DEL MAR
Home-made fettucine in tomato sauce with shrimp and mussel

GNOCCHIS BOLOGNESE
home-made fresh potato pasta with our Bolognese sauce, a Dante Special

SIDE DISHES

SMOKED CAULIFLOWER
Served on smoking mesquite wood with rosemary oil

TRUFFLED FRENCH FRIES
special home-made thick cut fries

MASHED POTATO TRIO
natural and spinach mashed potatoes as well as mashed sweet potato

SMOKED MAC & CHEESE
our secret blend of cheeses

GRILLED OF VEGETABLES
selection of grilled seasonal vegetables

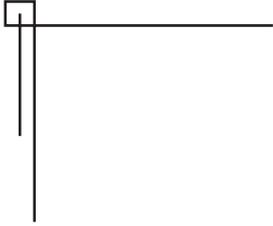
GRILLED BRUSSEL SPROUTS
of with a touch of olive oil

GRILLED BEETS
topped with a goat cream cheese



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FISH

GRILLED RED SNAPPER "A LA TALLA"

glazed with spicy guajillo chile mayo, served with beans and corn tortilla

GRILLED SALMON,

served with mashed sweet potato

TOTOABA A LAS BRASAS

Fresh cultured fish from the Gulf of California Mexico, served with spinach

MEAT

FILLET

Our softest and leanest cut, topped with truffle butter.

DANTE recommends it's doneness at Rare or Medium

FLAT IRON

A well-kept secret cut from the shoulder, the second softest and most flavorful cut. Served with cherry tomatoes.

DANTE recommends it's doneness at Medium

RIB EYE

Cut from the rib section of the beef, characterized by its marbling and tenderness, made up of two muscles which are the eye and the cap, it's external fat provides flavor and personality.

DANTE recommends it's doneness at Medium



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◆ DINNER MENU ◆

STARTERS

MATAMBRE

Homemade crunchy strips of beef with a lemon vinaigrette dip

PUCHERO

Bone marrow baked in our charcoal broiler oven, served in traditional argentine beef broth, with a touch of chile ancho and homemade corn tortillas

DILL PICKLED CARPACCIO

Thin beef slices bathed in a pickled marinade, with carrots and pore

SMOKED CAULIFLOWER

Served on smoking mesquite wood with a touch of rosemary oil, served with a creamy argentine creole vinaigrette

DANTE CHEESE AU GRATIN

Mix of artisanal cheeses with our homemade beef sausage served with corn tortilla

GRILL STEAMED ARTICHOKE

Baked in puff pastry, aromas of thyme and garlic with cheese dip

GRILLED BEETS

Opped with a goat cream cheese

SEAFOOD STARTERS

DANTE OYSTERS

6 Kumamoto oysters, topped with a clammed tomato sauce

SMOKED OYSTERS

6 pieces of Kumamoto oysters smoked with mesquite and topped with dill butter

PERUVIAN CEVICHE

Daily catch of fish marinated in "milk of tiger", a Peruvian lime marinade, with coriander and a touch of avocado

TUNA TOAST

Blue fin tuna on a pre-Hispanic corn toast, with chili oil, ginger aglio olio and a touch of mint

RED SNAPPER PERUVIAN TIRADITO

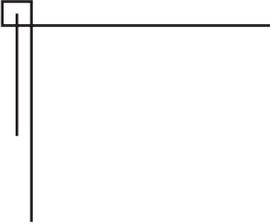
Cooked in lime and pineapple juice vinaigrette, topped with beets, serrano chile, onions and avocado

AGUACHILE DE LA BAJA

Fresh shrimp, slowly cooked in a lime and charred green tomato sauce, and seasoned with chile peppers and pineapple

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ARGENTINEAN EMPANADAS

BRISKET EMPANADA

With mashed potatoes, pickled onions and chili oil

MUSHROOM EMPANADA

Mix of sautéed mushrooms with bell peppers, poblano chile, provolone and fresh spinach

CHEESE EMPANADA

Our mix of cheese with celery, Roquefort and walnut. Our favorite

CORN EMPANADA

Baked with sautéed corn in onion sauce with our cheese mixture

BEEF EMPANADA

Baked and stuffed with our special mix of ground beef, a delight

SHRIMP EMPANADA

Sautéed with spices and fresh mozzarella cheese, 3 pieces

SANDWICHES

BRISKET SANDWICH

Axiote barbecue, provolone, gherkins, avocado, caramelized onions and our secret cheese sauce.

RIBE EYE SANDWICH

Slow cooked Prime Rib Eye, cheddar cheese and baby spinach

"THE" BURGER

Ground beef from our prime selection of angus and wagyu, cherry tomato, avocado, caramelized onion, homemade bacon, an "over easy" fried egg, and provolone

SIDE DISHES

TRUFFLED FRENCH FRIES

Special home-made thick cut fries

SMOKED MAC & CHEESE

our secret blend of cheeses

MASHED POTATO TRIO

Natural and spinach mashed potatoes as well as mashed sweet potato

GRILLED OF VEGETABLES

Selection of grilled seasonal vegetables

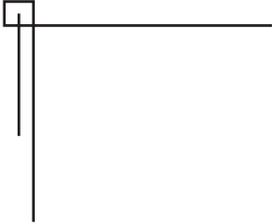
GRILLED BRUSSEL SPROUTS

of with a touch of olive oil



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SALADS

GRILLED HEARTS OF LETTUCE

With roasted heirloom tomatoes, fresh serrano chile and an ancho chile dressing

ARGENTINE SALAD

Heirloom tomatoes, lettuce and red onion, with a traditional argentine vinaigrette dressing

GREEN SALAD

Purslane, cherry tomatoes, arugula, baby spinach, goat cheese, and a mild chile vinaigrette

QUINOA

Lettuce, beets, mushrooms, peppers, broccoli, quinoa and a honey vinaigrette

CHAR SEARED SALMON SALAD

Over mix of lettuce, grilled tomatoes, with a mango vinaigrette

BEEF SALAD

Grilled strips of tenderloin, over a mix of lettuce, avocado, grilled onions, tomatoe and a beef reduction dressing

CHAR SEARED TUNA SALAD

Over a mix of lettuce, grilled tomatoes and a chipotle mayo dressing

SOUPS

STRACIATELLA

Chicken broth with a mix of vegetables topped with poached eggs

CREAM OF BEAN

With a touch of guajillo chile, avocado, fresh cheese and tortilla chip julienne

MEAT BROTH

Special house recipe, served with fresh serrano chile, onions, lime and Cilantro



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ENTREES

STRACIATELLA

Chicken broth with a mix of vegetables topped with poached eggs

CREAM OF BEAN

With a touch of guajillo chile, avocado, fresh cheese and tortilla chip julienne

MEAT BROTH

Special house recipe, served with fresh serrano chile, onions, lime and Cilantro

FILETE

served with truffled bernaise

TRI-TIP

Typical argentinean cut also known as Tri-tip

RIB EYE FILET

GRILLED RED SNAPPER "A LA TALLA"

glazed with spicy guajillo chile mayo, served with beans and corn tortilla

GRILLED SALMON,

served with mashed sweet potato

TOTOABA A LAS BRASAS

Fresh cultured fish from the Gulf of California Mexico, served with spinach

NEW YORK STEAK

12 CHAR BROILED FARM CHICKEN

with fresh herbs served with Dijon mustard

STEAMED AND CHARRED MUSSELS

in Provençale sauce with roasted tomato, a special house Recipe

PICAÑA

Cut from the sirloin comes the top sirloin cap, its flap of fat protects it helping keep its juiciness and flavor

DANTE'S RIB

beef Short Rib, served with our home made Axiote barbecue sauce

PASTA DEL MAR

Home-made capellini in tomato sauce with shrimp and musse

GNOCCHIS BOLOGNESE

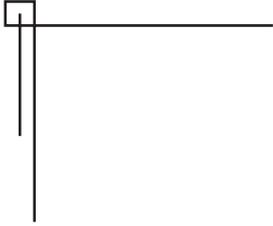
home-made fresh potato pasta with our Bolognese sauce, a Dante Special

BRISKET

Beef breast, baked in our coal oven for over 12 hours, it is an extremely juicy cut, served on our pureed mole sauce of chile, red wine, and broth and sautéed spinach

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DESSERTS

CHOCOLATE DREAM

Glazed Chocolate mousse,
cracker based served with caramelized milk

GRILLED BROWNIE

Chocolate chips, peanut butter and
walnuts cover this delight, served with Vanilla Ice Cream

FRITTERS AND CREAM

Mascarpone and Red fruit
compote, Served with Vanilla Ice Cream

FRESH MANGO

Mezcal droplets, served with chamoy
sauce and a tamarind sorbet

GRILLED FRUITS

Seasonal fruits,, lime cream, banana ice
cream, bread and chocolate sauce made up of 70% cacao

CHEESE DUET

Aged ramonetti, mild cheese, red fruit
compote and fritters

LIME TRIO

lime Foam, lime sauce, lime merengue and
almond biscotti. Gluten free

