MADE IN ARGENTINA
Ché
SOUTH AMERICA

1342 WALNUT STREET - OVER-THE-RHINE

ENTRADAS

CHARCUTERIE BOARD $20
CHEF'S CHOICE OF 2 MEATS, 2 CHEESES, WITH SAVORY ACCOUTREMENTS

CAPRESE SALAD $12
BEEF STEAK TOMATOES, PROSCIUTTO, SMOKED FRESH MOZZARELLA, BALSAMIC GLAZE, BASIL

FUNDIDO $10
MOZZARELLA & PARMESAN, A MOLTEN HERB CREAM SAUCE, AND HOUSE CHORIZO, BAKED AND TOPPED WITH OUR ROASTED RED PEPPER RELISH AND SERVED WITH PITA BREAD

CHORIZO STUFFED MUSHROOM $12
SILVER DOLLAR MUSHROOMS FILLED WITH CARROTS, ONIONS AND SPICED HOUSE CHORIZO

SEAFOOD DELIGHT $15
CALAMARI, MUSSELS, AND BAY SCALLOPS SAUTÉED IN GARLIC, FRESH HERBS, WHITE WINE AND A LIGHTLY SPICED DIAVOLO SAUCE

EMPANADAS

12 EMPANADAS FOR $48
(CHOOSE FROM SELECTIONS LISTED BELOW)

BAKED
- BUFFALO CHICKEN - SPICY BUFFALO SAUCE AND CHEESE
- SHORT RIB - BRAISED SHORT RIB
- JERK CHICKEN -CHICKEN IN HOUSE JERK SAUCE
- DE CARNE- SPICED BEEF, PAPRIKA, CUMIN HARD BOILED EGGS & OLIVES
- CUBAN- BRAISED PORK SHOULDER, HAM, PICKLES, MUSTARD, PROVOLONE
- DE ESPINACA- BABY SPINACH, MOZZARELLA & PROVOLONE
- KOREAN BBQ- BRAISED PORK, PEPPERS & ONION
- MUSHROOM FETA- ROASTED MUSHROOMS, GREEN ONION, FETA & MOZZARELLA
- CHICKEN SALSA VERDE- CHICKEN, ONION, GREEN PEPPER & SALSA VERDE

- NUTELLA STUFFED - A SWEET TREAT

ENSALADAS

ARUGULA & MIX GREEN SALAD $10
JULIENNED RED ONION, GOAT CHEESE, CANDIED WALNUTS, BALSAMIC VIN

GRILLED ROMAINE $12
GRILLED ROMAINE HEARTS DRESSED WITH MARINATED HEIRLOOM TOMATOES, OUR CREAMY HOUSE-MADE GORGONZOLA DRESSING, CRIPSY CHOPPED BACON, AND CROSTINI

CRIOLLA SALAD $9
ARTISAN SPRING MIX TOSSED IN OUR HOUSE RED WINE VINAIGRETTE

LOS SANDWICHES

CHE POLLO $12
CHIMICHURRI GRILLED CHICKEN ON BRIOCHE, WITH ARUGULA, CHIMI MAYO, RED PEPPER RELISH AND CRISPY BACON

BURGER CLASSICA $15
6OZ ANGUS BURGER, PROVOLONE, CHIMI MAYO, LETTUCE, TOMATO, PICKLED RED ONION, AND PICKLES
ADD FRIED EGG FOR $1

CHÉ CHARRED ALITAS

1# CHARRED WINGS & FRIES $12
2# CHARRED WINGS & FRIES $18
CHOICE OF GARLIC PARMESAN OR CHERRY BBQ

LA PARRILLA

GRILLED MEATS

SERVED WITH CHOICE OF SIDE OR ADD MAC N CHEESE OR BRUSSELS & BACON +$3

8OZ SKIRT STEAK $28
MARINATED IN OUR HOUSE CHIMICHURRI AND TOPPED WITH RED PEPPER RELISH

BEEF SKEWERS $26
2 7OZ FLAME GRILLED FILET TIP SKEWERS, TOPPED WITH CHIMI & RED PEPPER RELISH

ARGENTINE SAUSAGE $18
2 FLAME-GRILLED ARGENTINE SAUSAGES, SERVED WITH CHIMI AND RED PEPPER RELISH

CHEF'S GRILLED STEAK SELECTION
$MARKET PRICE (ASK YOUR SERVER FOR DETAILS)
GRILLED AND TOPPED WITH CHIMI, SERVED WITH A CHOICE OF SIDE

LA COCINA ARGENTINA

– ARGENTINE HOME COOKING –

MILANESA: A ITALIAN TRADITION IN WHICH MEAT IS POUNDED THIN, BREADED, AND FRIED
SERVED WITH A SIDE OR ADD MAC N CHEESE OR BRUSSELS & BACON + $3

CLASSICA $16
A CABALLO $18 – "ON HORSE BACK" – TOPPED WITH TWO FRIED EGGS
NAPOLITANA $23 – HOUSE TOMATO SAUCE, PROSCIUTTO & MOZZARELLA CHEESE
SKINNY POLLO $18 – GRILLED CHICKEN TOPPED WITH CHIMICHURRI & RED PEPPER RELISH

SIDES

GRILLED CORN $5
CHIMICHURRI ROASTED RED POTATOES $5
BATTERED FRIES $5
CHARRED CARROTS, WITH FIG, HONEY, & GOAT CHEESE $6
BRUSSELS & BACON $8
TRUFFLE MAC & CHEESE $10

SIGNATURE COCKTAILS AND WINES

A KICK IN THE FACE $10
HOUSE-INFUSED JALAPEÑO HERRADURA SILVER TEQUILA, FRESH LEMON & LIME JUICES, SUGAR IN THE RAW & S SALTED RIM

CITRUS MOJITO $10
BACARDI RUM, FRESH LEMON JUICE, SIMPLE SYRUP, WITH MUDDLED MINT

BOURBON AGRIO $11
COOPER'S CRAFT BOURBON, FRESH LEMON JUICE, AGAVE NECTAR, WHIPPED EGG WHITE, SERVED WITH A BOURBON CHERRY

MULE $9
MOSCOW, TENNESSEE, IRISH, OR PISCO STYLE
YOUR CHOICE OF LIQUOR WITH FRESH LIME JUICE, TOPPED WITH GINGER BEER

QUI-GON-GIN $10
HENDRICK'S GIN HOUSE- MADE MINT SIMPLE AND FRESH LIME JUICE, WITH MUDDLED ARUGULA

FERNET & COKE $9
FERNET AND A BOTTLE OF COCA COLA - ARGENTINE'S MOST POPULAR DRINK!

PISCO SOUR $10
PISCO, LEMON, EGG WHITE, CANE SUGAR SIMPLE

VINO

MALBEC
DON MIGUEL GASCON MENDOZA, ARGENTINA, 2016 — $9 GLASS // $34 BOTTLE
HUMBERTO CANALE ESTATE RIO NEGRO ARGENTINE, 2016 — $11 GLASS // $40 BOTTLE
ALAMOS MENDOZA ARGENTINA, 2017 — $7 GLASS // $25 BOTTLE

REDS
DRY CANYON, PINOT NOIR CALIFORNIA, 2015 — $8 GLASS // $32 BOTTLE
MAGNOLIA COURT, CABERNET SAUVIGNON CALIFORNIA, 2014 — $10 GLASS // $38 BOTTLE

WHITE
DRY CANYON RIESLING, CALIFORNIA, 2012 — $8 GLASS // $32 BOTTLE
MISTY COVE, SAUVIGNON BLANC, 2018 — $9 GLASS // $36 BOTTLE