

Entradas

CHARCUTERIE BOARD \$24

CHEF'S CHOICE OF 2 MEATS, 2 CHEESES, WITH SAVORY ACCOUTREMENTS

CAPRESE SALAD \$12

HERB MARINATED CILIGENE MOZZARELLA, HEIRLOOM CHERRY TOMATOES, PROSCIUTTO, BASIL, BALSAMIC

FUNDIDO \$14

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

BACON WRAPPED SHRIMP \$14

FOUR APPLEWOOD BACON WRAPPED SHRIMP AROUND A BED OF HOUSE-MADE CABBAGE SLAW, TOSSED IN A CILANTRO VINAIGRETTE

PROVOLETA \$12

MELTED SMOKED PROVOLONE TOPPED WITH RED PEPPER RELISH SERVED WITH CROSTINI

Ensaladas

ADD A PROTEIN \$7 CHICKEN // \$12 SKEWER

ARUGULA AND MIXED GREEN SALAD \$12

GREENS, PICKLED RED ONION, GOAT CHEESE, WALNUTS, BALSAMIC VINAIGRETTE

GRILLED ROMAINE \$13

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

CRIOLLA SALAD \$12

GREENS, RED ONION, MARINATED HEIRLOOM CHERRY TOMATOES, RED WINE VINAIGRETTE



Ché

CheCincinnati.com

For more information on how to book our food truck for your next event!



Empanadas

\$4.5/EACH - 6/\$24 - 12/\$48
(CHOOSE FROM SELECTIONS LISTED BELOW)

BUFFALO CHICKEN

SPICY BUFFALO SAUCE AND CHEESE

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

SHORT RIB

PULLED, BRAISED BEEF, SLOW-SMOKED

NUTELLA AND OREO STUFFED

A SWEET TREAT

Los Sandwiches

CHÉ POLLO \$14

CHIMICHURRI GRILLED CHICKEN ON BRIOCHE, WITH ARUGULA, CHIMI MAYO, RED PEPPER RELISH, AND CRISPY BACON, SERVED WITH FRIES

BURGER CLASSICA* \$16

ANGUS BURGER, PROVOLONE, CHIMI MAYO, LETTUCE, TOMATO, PICKLED RED ONION, AND PICKLES, SERVED WITH FRIES

ADD A FRIED EGG FOR \$1 ADD BACON \$2

La Parrilla

GRILLED MEATS

SERVED WITH FRIES

OR ADD MAC N CHEESE OR BRUSSELS & BACON +\$3

8OZ FLANK STEAK \$30

MARINATED IN OUR HOUSE CHIMICHURRI AND TOPPED WITH RED PEPPER RELISH

BEEF SKEWERS* \$28

TWO FLAME GRILLED FILET TIP SKEWERS, TOPPED WITH CHIMI & RED PEPPER RELISH

ARGENTINE SAUSAGE \$19

TWO FLAME-GRILLED ARGENTINE SAUSAGES, SERVED WITH CHIMI AND RED PEPPER RELISH

CHÉ PARRILLADA EXPERIENCE \$55

ONE FLANK STEAK, ONE FILET TIP SKEWER, 2 ARGENTINE SAUSAGES

La Cocina Argentina

ARGENTINE HOME COOKING

MILANESA: A ITALIAN TRADITION IN WHICH CHICKEN IS POUNDED THIN, BREADED, AND FRIED SERVED WITH ANY SIDES

OR ADD MAC N CHEESE OR BRUSSELS & BACON + \$3

CLASSICA \$18

A CABALLO "ON HORSE BACK" \$20

TOPPED WITH TWO FRIED EGGS

NAPOLITANA \$24

HOUSE TOMATO SAUCE, PROSCIUTTO & MOZZARELLA CHEESE

SKINNY POLLO \$18

GRILLED CHICKEN TOPPED WITH CHIMICHURRI & RED PEPPER RELISH (*GRILLED NOT FRIED)

Sides

GRILLED ASPARAGUS WITH LEMON \$6

CHIMICHURRI ROASTED RED POTATOES \$5

BATTERED FRIES \$5

CHARRED CARROTS, WITH FIG, HONEY, & GOAT CHEESE \$7

BRUSSELS & BACON \$8

TRUFFLE MAC & CHEESE \$10

Signature Cocktails

A KICK IN THE FACE \$12

HOUSE-INFUSED, JALAPEÑO EL JIMADOR SILVER TEQUILA, FRESH LEMON & LIME JUICES, SUGAR IN THE RAW & S SALTED RIM

CITRUS MOJITO \$12

BACARDI RUM, FRESH LEMON JUICE, SIMPLE SYRUP, WITH MUDDLED MINT

BOURBON AGRIO \$13

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

MULE \$10

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

QUI-GON-GIN \$12

MALFY GIN, HOUSE- MADE MINT SIMPLE AND FRESH LIME JUICE, WITH MUDDLED ARUGULA

FERNET & COKE \$10

FERNET AND A BOTTLE OF COCA COLA - ARGENTINA'S MOST POPULAR DRINK!

PISCO SOUR \$12

PISCO, LEMON, EGG WHITE, CANE SUGAR SIMPLE



Vino

MALBEC

HUMBERTO CANALE ESTATE, RIO NEGRO, ARGENTINA, 2016
\$12 GLASS // \$44 BOTTLE

ALAMOS, MENDOZA, ARGENTINA, 2017
\$8 GLASS // \$28 BOTTLE

GASCÓN, MENDOZA, ARGENTINA, 2019
\$9 GLASS // \$32/BOTTLE

REDS

DRY CANYON PINOT NOIR, CALIFORNIA, 2018
\$9 GLASS // \$32 BOTTLE

WITNESS MARK, CABERNET, CENTRAL COAST, CALIFORNIA, 2018
\$14 GLASS // \$52 BOTTLE

WHITE

DRY CANYON RIESLING, CALIFORNIA, 2012
\$9 GLASS // \$32 BOTTLE

MISTY COVE, SAUVIGNON BLANC, 2018
\$10 GLASS // \$36 BOTTLE

QUARA ESTATE TORRONTES, VALLE DE CAFAYATE, ARGENTINA, 2019
\$9 GLASS // \$32 BOTTLE

UVAS CHARDONNAY, MENDOZA, ARGENTINA, 2020 –
\$8 GLASS // \$28 BOTTLE

VIU MANENT RESERVA MALBEC ROSÉ, VALLE DE COLCHAGYA, CHILE, 2020
\$9 GLASS // \$32 BOTTLE

TAVO PINOT GRIGIO, VENETO, ITALY, 2020
\$8 GLASS // \$28 BOTTLE

Brunch

LA GRINGA \$11

TWO POACHED EGGS WITH CREAMY SPINACH, ROASTED TOMATOES, AND VALENTINA HOT SAUCE HOLLANDAISE SAUCE, SERVED OVER AN ENGLISH MUFFIN

EGGS IN A BASKET \$12

HOLLOWED OUT THICK-CUT FRENCH TOAST, STUFFED WITH TWO EGGS AND PROSCIUTTO, SERVED WITH MAPLE SYRUP

BIFE Y HUEVOS (STEAK AND EGGS) \$18

8OZ MARINATED SKIRT STEAK WITH TWO OVER-EASY EGGS, SERVED WITH BREAKFAST POTATOES AND OUR RED PEPPER RELISH & CHIMICHURRI

EL FRANCÉS (FRENCH TOAST) \$10

FRENCH TOAST SERVED WITH STRAWBERRIES, BANANAS, AND WALNUTS, TOPPED WITH A GOAT CHEESE & BOURBON DULCE DE LECHE SAUCE

ADIOS RESACA (GOODBYE HANGOVER) \$12

CHOOSE BETWEEN TWO BEEF OR TWO SHORT RIB EMPANADAS, SERVED OVER BREAKFAST POTATOES AND TOPPED WITH OUR CHORIZO-GOETTA GRAVY AND MOZZARELLA, WITH OUR HOUSE RELISH

ADIOS RESACA VEGETARIANA \$12

(GOODBYE HANGOVER VEGETARIAN-STYLE)
TWO SPINACH AND CHEESE EMPANADAS SERVED OVER BREAKFAST POTATOES, TOPPED WITH A BOURSIN CREAM SAUCE AND MOZZARELLA, AND OUR HOUSE RELISH

BURGER CLASICA \$15

AN ANGUS BEEF BURGER TOPPED WITH PROVOLONE, CHIMI MAYO, ROMAINE LETTUCE, PICKLED RED ONIONS, AND SLICED ROMA TOMATOES SERVED ON A BRIOCHE BUN

CHÉ GRILLED ROMAINE SALAD \$12

GRILLED ROMAINE HEARTS, CRISPY BACON AND MARINATED HEIRLOOM TOMATOES, TOPPED WITH OUR CREAMY, HOUSE-MADE GORGONZOLA DRESSING

PHAT FRIES \$10

SIDE OF OUR CRISPY FRIES COVERED WITH GOETTA-CHORIZO GRAZY AND MOZZARELLA, TOPPED WITH A FRIED EGG

MILANESA A CABALLO \$20

TOPPED WITH A FRIED EGG

