



BIENVENIDOS  
a  
El PASO de los TOROS

restaurante  
argentino  
milano

the first Argentinian restaurant in Milan since 1992



cover charge \_\_\_\_\_ 3  
(tortilla chips, sauce, condiments and bread)



## PARA COMENZAR

### empanadas

(traditional Argentinian fried pastry)

<b>de carne</b> _____	4
(with angus meat, olives and boiled eggs)	
<b>de pollo</b> _____	4
(with chicken)	
<b>de Roquefort</b> _____	4
(with Roquefort cheese)	
<b>de jamón y queso</b> _____	4
(with ham and cheese)	
<b>salteña</b> _____	4
(with angus meat and spicy jalapeños)	
<b>queso y cebolla</b> _____	4
(with cheese and onions)	
<b>de verduras</b> _____	4
(with vegetables)	
<b>degustación de empanadas</b> _____	15
(four empanadas of your choice)	

### provoleta a la plancha

(grilled provola cheese)

<b>clasico</b> _____	6
(with oregano and chimichurri dressing)	
<b>chili jalapeno</b> _____	6
(with spicy jalapeños)	
<b>tocino</b> _____	6
(with crunchy bacon)	
<b>degustacion de provoleta</b> _____	16
(three provoletas of your choice)	



## ENTRADAS

nachos	6
(tortilla chips with melted cheese and spicy jalapeños)	
chorizo mariposa	7
(grilled sausage with chimichurri dressing)	
albondigas a la pomarola	7
(angus meatballs in tomato sauce)	
pastel de papas	8
(minced meat and mash potato pie)	
ensalada y pollo	9
(grilled chicken salad, lettuce, tomatoes, crunchy bread and parmigiano reggiano)	
ensalada y angus	9
(grilled angus salad, lettuce, tomatoes, crunchy bread and parmigiano reggiano)	
tartare de angus	10
(angus tartare with lime)	
italia y españa	14
(parmigiano reggiano dop and Spanish jamon serrano ham)	

## ENTRADAS PARA COMPARTIR

picada de pollo	16
(selection of appetizers with chicken empanada, chicken wings, chicken skewers, mini chicken nuggets, spicy jalapeños with cheese and onion rings)	
picada de carne	18
(selection of appetizers with angus empanada, angus tartare, grilled sausage, angus meatballs in tomato sauce, spicy jalapeños with cheese and onion rings)	



## SOPAS, GUIOS Y PASTAS

- sopa de porotos** \_\_\_\_\_ 9  
(south American creamy black beans)
- sopa de papas, porros y pollo** \_\_\_\_\_ 9  
(potato soup with leek and chicken)  
seasonal availability
- ñoquis del veintinueve** \_\_\_\_\_ 9  
(gnocchi with tomato sauce and angus meat)

## ESPECIALIDADES CENTROAMERICANAS

- guiso al chili** \_\_\_\_\_ 16  
(spicy chili with angus meat sauce served with soft tortillas and melted cheese, creamy black beans, basmati rice and guacamole dip)
- tacos de carne** \_\_\_\_\_ 16  
(soft tortillas filled with angus meat and vegetables covered with melted cheese, served with creamy black beans, basmati rice and guacamole dip)
- quesada vegetariana** \_\_\_\_\_ 15  
(soft tortillas filled with cheese and vegetables served with creamy black beans, basmati rice and guacamole dip)



# PLATOS PRINCIPALES

these dishes are served with chimichurri sauce

## la parrilla

- lomito** \_\_\_\_\_ 30  
(grilled Argentinian angus tenderloin 250g)  
description: the most tender and melt in your mouth beef cut. lean yet succulent and elegant.
- bife de chorizo** \_\_\_\_\_ 26  
(grilled Argentinian angus contre-filet 300g)  
description: this cut of meat is next to the short loin. it has a thin strip of fat that makes it tender and tasty. the Argentinian's choice.
- bife ancho** \_\_\_\_\_ 26  
(grilled Argentinian angus entrecote 300g)  
description: next to the ribs and with a marbling of fat, this is a very succulent cut to try.
- bife de cuadril** \_\_\_\_\_ 22  
(grilled Argentinian angus rump steak 300g)  
description: situated right after the sirloin, this cut has no fat, yet remaining soft and tasty.
- asado** \_\_\_\_\_ 24  
(grilled USA black angus short ribs approx. 500g)  
description: thin strips of ribs, cross-cut "Argentinian style", very tasty for being next to the bone.
- cortada** \_\_\_\_\_ 22  
(grilled and sliced Argentinian angus 250g served with rocket salad and parmigiano reggiano dop shavings)
- entraña** \_\_\_\_\_ 22  
(grilled south American angus skirt steak gr. 300)  
description: a cut from the plate, prized for its flavour. an Argentinian classic.
- churrasco criollo** \_\_\_\_\_ 25  
(grilled Irish angus rib-eye approx. 500g)  
description: because of importing regulations regarding Argentinian bone cuts, we choose a similar EU selection, Italian or German. rich, beefy flavour and generous marbling.



## para compartir

- parrillada “el paso de los toros”** \_\_\_\_\_ 62  
(only angus mixed grill approx. 1300g with rump steak, entrecote, short ribs, skirt steak and contre-filet)
- parrillada mixta** \_\_\_\_\_ 48  
(mixed grill approx. 1300g with angus rump steak, angus entrecote, angus short ribs, angus skirt steak, chicken skewers, sausages and pork ribs)
- gran bife** \_\_\_\_\_ 49  
(grilled T-bone approx. 900/1000g)  
description: because of importing regulations regarding Argentinian bone cuts, we choose a similar EU selection, Italian or German. a cut from the short loin, including the tenderloin steak along with a large strip of tasty steak on the other side of the bone.
- tomahawk** \_\_\_\_\_ 49  
(grilled bone-in rib steak approx. 1000/1100g)  
description: because of importing regulations regarding Argentinian bone cuts, we choose a similar EU selection, Italian or German. this is well marbled, rich, sophisticated and absolutely delicious rib eye with the long bone still attached.
- bife de lomo** \_\_\_\_\_ 105  
(whole grilled angus tenderloin approx. 1500/1600g)  
description: it sits beneath the ribs, next to the back bone. the leanest and tenderest cut.



## LA COCINA

<b>milanesa a la napolitana</b>	20
(Argentinian angus sliced breaded beef lightly fried with tomatoes, mozzarella and fried potatoes)	
<b>escalopes al malbec</b>	20
(Argentinian angus escalopes in malbec red wine served with mashed potatoes)	
<b>beef ribs</b>	18
(beef ribs in BBQ, smoked in natural beech wood, cooked at low temperature served with potatoes, melted cheese and bacon)	
<b>brisket</b>	18
(beef from the breast and lower chest, smoked in natural beech wood, cooked at low temperature served with stir fried potatoes)	
<b>pastrami</b>	18
(beef from the breast and lower chest brined, seasoned with herbs and spices, smoked in natural beech wood, cooked at low temperature served with stir fried potatoes)	
<b>pechuga de pollo</b>	16
(grilled Italian chicken breast served with basmati rice and grilled vegetables)	
<b>costilla de cerdo</b>	18
(pork ribs St. Louis cut, seasoned with herbs and spices, smoked in natural beech wood, cooked at low temperature served with stir grilled potatoes)	
<b>pulled pork</b>	18
(shredded barbecued pork shoulder smoked in natural beech wood, cooked at low temperature served with mash potatoes)	

**our dishes can be served with the following extras:**

<b>salsa a la pimienta verde</b>	2
(green pepper sauce)	
<b>salsa al malbec</b>	2
(malbec red wine sauce)	
<b>salsa criolla</b>	2
(tomatoes, onions and peppers sauce)	
<b>salsa de queso</b>	2
(cheese sauce)	
<b>salsa guacamole</b>	2
(avocado-based dip)	
<b>arroz basmati</b>	3
(basmati rice)	
<b>huevos fritos</b>	3
(fried eggs)	



## ENSALADAS Y VERDURAS

<b>ensalada mixta</b>	4
(mixed salad with lettuce, tomatoes, carrots and onions)	
<b>rúcula</b>	4
(rocket salad and parmigiano reggiano dop shavings)	
<b>tomates y cebollas</b>	4
(tomato and onion salad)	
<b>verduras a la parrilla</b>	6
(grilled mixed vegetables)	
<b>sartén de verduras</b>	6
(stir fried zucchini, aubergines and peppers)	
<b>verduras hervidas</b>	6
(steamed cauliflower, broccoli, green beans and spinach)	

## PAPAS

<b>papas fritas</b>	5
(fried potatoes)	
<b>papas a caballo</b>	5
(fried potatoes and fried eggs)	
<b>puré de papas</b>	6
(mashed potatoes)	
<b>papas a la provenzal</b>	5
(stir fried potato cubes with garlic and parsley)	
<b>papas en sartén</b>	5
(stir fried potato cubes)	
<b>papas a la parrilla</b>	5
(grilled potatoes)	
<b>papas “el paso”</b>	6
(black pepper fried potatoes)	
<b>papas queso y tocino</b>	6
(grilled potatoes, melted cheese and bacon)	





## POSTRES

<b>panqueque con dulce de leche</b> _____	5
(crepe with dulce de leche)	
<b>flan casero</b> _____	4
(creme caramel with dulce de leche)	
<b>budin de pan</b> _____	4
(bread pudding with dulce de leche)	
<b>alfajores</b> _____	5
(biscuit sandwich with dulce de leche, covered in chocolate)	
<b>flan catalan</b> _____	5
(creme brulee)	
<b>tiramisù</b> _____	5
(homemade tiramisu)	
<b>copa “super dulce de leche”</b> _____	6
(dulce de leche ice cream with meringue, whipped cream and dark chocolate flakes)	
<b>copa “don pedro”</b> _____	6
(vanilla ice cream with nuts and whisky)	
<b>mousse “el paso”</b> _____	5
(dulce de leche mousse)	
<b>sundae</b> _____	5
(fruit salad with ice cream)	
<b>ananá</b> _____	5
(pineapple)	
<b>sorbetto</b> _____	4
(lemon, grapefruit or green apple sorbet)	

gracias por habernos elegido

food allergy notice.

if you let us know about your food allergy during booking, we can offer several delicious and safe alternatives to our popular dishes.

thank you.