CENA ~ DINNER...
Tuesday through Saturday
5 pm until 10pm

MÁS PEQUEÑO ~ SMALLER
Locro: Hearty Stew of the Argentinian Gaucho
Slightly spicy stew consisting squash, house made Chori, beef, tomatoes, hominy.

Empanadas De Carne: Argentinian beef fried pastry
Flaky pastry filled with Braised beef, carrots, green olives, and caramelized onions

Ensalada de la casa: House Salad
Field greens, roasted sweet red peppers, tomatoes, sliced cucumber, shredded carrots, and red onions, tossed in a chimichurri vinaigrette.

MÁS GRANDE ~ LARGER
Sorrentinos con rabo de buey y mejilla de ternera: Smoke braised ox tail and beef cheek ravioli
House made raviolis filled with smoke braised oxtail, beef cheek meat and burrata cheese served in a rustic tomato pan jus.

Pollo al sartén con limón, ajo y tomillo: Pan seared lemon, Garlic and Thyme breast of chicken
Served with roasted potatoes, sautéed summer vegetables and pan jus.

Ojo de bife : Beef Rib Eye
12 oz Beef Rib Eye served with Fried Broccoli and double cooked sweet potatoes.
All Steaks are served with sweet and spicy garlic, Demi-Glace, Blue Cheese Sauce, and Red Pesto

POSTRES ~ DESSERTS
Crema de limón con frutos rojos y helado de chocolate blanco:
Fresh seasonal berries with Lemon curd, white chocolate ice cream,

Panqueques con dulce de leche y mousse de banana:
Crepes filled with dulce de leche and topped with a dollop of banana mousse.

Chocolate cremoso en olla y crema batida:
Chocolate pots de crème topped with whipped cream and shaved chocolate.

Dine-in – Takeout -- Curbside
Dorrego's at Hotel Valencia Riverwalk
210-220-8454 www.dorregos.com