

TAPAS

PORK CHEEKS GF 2pcs
braised, roasted hazelnut,
orange butternut squash **12**

BACON-WRAPPED DATES GF 4pcs
Canadian bacon, dates,
port balsamic reduction **11**

PULPO GF
sous vide octopus,
hummus, tomato,
Mediterranean gremolata **18**

CROQUETAS 3pcs
jamón serrano, smoked cheese,
potato, piri piri sauce **12**

SMOKED SALMON GF
smoked salmon, pickled beetroot,
dill sour cream **18**

GAMBAS PIL PIL GF 5pcs
black tiger prawns,
chili oil, aglio e olio **16**

PATATAS BRAVAS V
fried fingerling potato,
piri piri sauce, green onion **12**

SAGANAKI V
halloumi, Brandy, lemon wedge,
crostini, flambé **12**

EMPANADAS 4pcs
fried, spicy chorizo, rapini **14**
or
fried, ricotta, spinach V **14**

BREAD & SPREADS

Fresh baked ciabatta 6 pieces

TZATZIKI V yogurt, cucumber, dill **10**

HUMMUS V chickpea, lemon, tahini, garlic confit **10**

MELITZANA V smoked eggplant, paprika, scallions, onion, tomato **10**

MELITZANA PICANTE V tomato, smoked eggplant, spicy bell pepper **10**

Substitute Gluten-Free Bread 3



CHARCUTERÍA

ARGOS BOARD

jamón serrano, Ibérico salame, chorizo,
São Jorge cheese, Manchego cheese,
olives, hummus, fresh baked ciabatta **39**

Substitute Gluten-Free Bread 3

FROM THE GARDEN

CHERRY BEETROOT GF V
tahini goat cheese mousse,
pickled beetroot, port-infused cherry,
crumbled pistacchio **15**

ARGOS SALAD V
hummus, organic greens, cucumber,
mixed tomatoes, feta, red onion,
Kalamata olives, croutons **17**

CAESAR V
romaine, kale, sundried tomatoes, olives,
parmigiano, croutons,
ARGOS caesar dressing **16**

PAE-SOTTO

Sharing between 2 - 4 Guests

Pah-AY-soh-toh | Noun

An ARGOS Signature dish that blends the rich flavors and diverse ingredients of paella with the creamy consistency of risotto

SEAFOOD GF
clams, mussels, scallops, prawns,
squid, lobster bisque **44**

CHICKEN CHORIZO GF
oven-roasted chicken, paprika chorizo,
Manchego cheese **36**

BLACK TRUFFLE & PORCINI GF V
porcini trifolati mushrooms, saffron,
black truffle purée **42**

PASTA

RAVIOLI DI MARE
lobster & crab meat, tomato seafood
bisque, lemon dill cream **32**

RIGATONI DIAVOLO
garlic chorizo, fried eggplant, mascarpone,
spicy tomato bell pepper sauce **27**

LOBSTER FETTUCCINE
fettuccine pasta, pan-seared lobster,
prawns, lobster bisque **39**

LAND & SEA

Comes with roasted vegetables and roasted fingerling potatoes

ORATA GF
sea bream, capers, olives,
bell peppers, tomato, Ouzo **32**

LAMB CHOPS GF
grilled, ARGOS tzatziki,
olive paste, mint **44**

BEEF RIBEYE GF
18oz, Certified Angus Beef,
chimichurri sauce, evoo, sea salt **72**

SALMON MEDITERRANEO GF
pan-seared, fresh salmon,
lemon caper
vinaigrette, evoo **36**

BONE-IN PORK CHOP
breaded & fried, smoked
cheese, crumbled chorizo,
piri piri sauce **31**

SEAFOOD BOUILLABAISSÉ
seafood brodo, shrimp, lobster,
mussels, clams, scallops,
Ouzo, crostini **48**

POLLO ASADO GF
marinated chicken thighs,
olive tapenade, raisins, garlic,
lemon, tomato sauce **34**

GYROS

LUNCH only until 3pm. Comes with ARGOS fries or House salad

BEEF
pita, marinated beef,
cheese, spicy roasted bell
peppers, olive paste **22**

CHICKEN
pita, marinated chicken,
cheese, tomato, ARGOS
tzatziki, organic greens **19**

CHORIZO
pita, chorizo, cheese,
tomato, oregano,
melitzana sauce **19**

VEGETARIAN V
pita, onion, cheese,
roasted bell peppers,
wild mushrooms **19**