

BOCAS & TAPAS

* TUNA TAR TAR TOWER

Atún del Pacífico, Arroz de Sushi , Guacamole fresco, Queso crema, Pico de Gallo, Cilantro servido con Chips de Plátano

Pacific Poke Tuna, Sushi Rice, Fresh Guacamole, Cream Cheese, Pico de Gallo, Cilantro served with Plantain Chips 12

BRUSCHETTA

Gorgonzola, Albahaca y Nueces Caramelizadas
Gorgonzola, Basil and Caramelized Walnuts 7

⊗ SAUTEED MUSHROOMS

Hongos Salteados en Vino Blanco

Sauteed Mushrooms with White Wine & Herbs 8.50

CORN DOG LOBSTER SKEWERS

Pinchos de Langosta Empanizados y Fritos con Harina de Maiz, servidos con Tartara de Eneldo y Salsa Thai

With Thai Sweet Chili + Dill Dipping Sauces 14

APPLE CRUSTINI

Manzana Caramelizada con Tocineta y Queso Azul Fundido

Smoked Bacon, Caramelized Apple, and Blue Cheese 7

CAJUN POM FRITES

Papas Fritas Caseras con Cajún 3

SIMPLES

GOURMET BURGER

16 cm de altura, Carne molida de Res y Cerdo 80/20, Lechuga, Tomate Pepinillo, Tocineta, Queso Cheddar, Salsa Chipotle, Huevo frito y Cebolla Crujiente, con Papas Fritas Caseras

Made with 80/20 spiced Ground Beef and Pork Mixture. Served 7 Inches Tall Stacked with Wisconsin Cheddar, Lettuce, Tomato, Pickles, Bacon, Chipotle Sauce, Fried Egg and Crispy Onions, with Pom Fries 14

FISH AND CHIPS

Pescado del día Sazonado con Cerveza Dorada y Papas recién Rebanadas y Sazonadas,
Servido con Vinagre de Tarragon y Sal Marina

Golden Beer Battered Fresh Catch and hand sliced Seasoned Potatoes served with Tarragon infused Malt Vinegar and Sea Salt 11

* GRAFFITI FISH TACOS

Tres Tacos de Pescado a la Parrilla o Crujiente con Ensalada de Repollo,
Guacamole, Pico de Gallo y Aioli de Cajun

Three Fish Tacos Skillet Blackened or Crispy, Asian Slaw, Guacamole, Pico de Gallo and Cajun Aioli 14

* Gluten Free with one ingredient removal-notify your server

VERDES - GREENS

⊗ GRAFFITI HOUSE SALAD

Verdes Mixtos, Zanahorias, Cebolla Morada, Nueces Caramelizadas, Tomates Cherry con Aderezo de Albahaca y Miel o Balsámico con Mora

Mixed Greens with Carrots, Red Onions, caramelized Walnuts, Cherry Tomatoes with choice of Blackberry Balsamic or Honey Basil Vinaigrette 5

⊗ PETIT FILET (4OZ.)

4 OZ de Lomito Cubierto con Café y Cacao, Queso Azul fundido y Reducción de Pinot Noir, sobre Verdes de Estación

Topped with Torched Blue Cheese crumbles and served over Macro Greens with Pinot Noir Reduction and Caramelized Walnuts 14

SKILLET SEARED TUNA TATAKI

Atún Tataki sobre Ensalada Verde con Aderezo de Albahaca, Miel y Soya Caramelizada

Served over Greens with Honey Basil Vinaigrette and Soy Caramel 12

• OFF THE GRILL •

Los Platos Principales se sirven con dos acompañamientos de temporada

Each Main Plate is served with two seasonal sides

⊗ THE INFAMOUS COFFEE AND CACAO RUBBED BEEF TENDERLOIN

Lomito Cubierto con Café y Cacao con Reducción de Balsámico Pinot Noir

Topped with Caramelized Onions and an Aged Apple Balsamic Pinot Noir Reduction 26

⊗ BLACKENED MAHI MAHI

Dorado Blackened con una Salsa de Mango y Pina Topped with a Mango and Pineapple Chutney 23

⊗ SLOW ROASTED PORK RIBS

Costillas de Cerdo Fuego Lento con Salsa Barbacoa y Chimichurri Argentino

Topped with Smokey House BBQ Sauce and Argentinian Chimichurri 19

* FRESH PACIFIC YELLOW FIN TUNA

Atún Aleta Amarilla del Pacífico Cajun Blackened con Mantequilla, Ajo y Limón o al Sartén 5 Especies y Soya Caramelizada

Skillet Blackened with Cajun Brown butter or Asian 5 Spice seasoned with Caramel Soy 23

⊗ 10 OZ. DOUBLE CUT PORK CHOP

10 oz. Doble Corte Chuleta de Cerdo con Chimichurri de la casa y Salsa Barbacoa

Brushed with a Homemade BBQ Glaze and House Chimichurri 19

* GHETTO-FAB VEGGIE PLATTER

Plato Vegetariano 17

Los precios no incluyen el 13 % i .v o 10% de servicio
Prices do not include 13% i .v. or 10% service charge

MENU DE NIÑOS

CHEESE PIZZA 8

Pizza de Queso

PENNE PASTA 6

Pasta con Salsa Crema y Albahaca
With Basil Cream Sauce

CHEESEBURGER SLIDER 6

Mini CheeseBurger con Papas Fritas

CRISPY CHICKEN + FRIES 8

Dedos de pollo y Papas Fritas

⊗ GRILLED CHICKEN + VEGGIES 8

Pasta con Salsa Crema y Albahaca
With Basil Cream Sauce

* CRISPY FISH FINGERS 8

Dedos de Pescado con Papas Fritas

POSTRES

ELVIS SPECIAL

Tostada Francesa flambeada con Ron, rellena con Mantequilla de Maní y Banana
Peanut Butter and Banana Stuffed French Toast, Flash Fried Warm and Crispy
with a Banana Rum Flambe 7

HOMEMADE CHOCOLATE BROWNIE

Brownie Casero con Helado de Vainilla
With Vanilla Ice Cream 7

HOMEMADE CHEESECAKE OF THE DAY

Cheesecake del Día 7

NON-ALCOHOLIC FIZZES

STRAWBERRY MINT SODA 3.5

VIRGIN COCONUT MOJITO 3.5

SPARKLING ROSEMARY LIMEADE 3.5

ESTD 2010
**GRAFFITI RESTRO CAFE
+ WINE BAR**

GHETTO GOURMET | SPIRITS | ART & MUSIC

MARTINIS

ROSEMARY LEMONDROP

Muddled Rosemary, Vodka, Lemoncello and a Sugar Dipped Rim 9

RITA TINI

Fresh Orange and Lime, Tequila, Triple Sec, Pinot Noir Floater and a Dipped Cinnamon Sugar Rim 12

ALMOND TINI

Amaretto, Peach Schnapps, Vodka, Fresh Orange, Dipped Cinnamon and Sugar Rim 9

CUCUMBER AND BASIL

Muddled Cucumber and Basil, Fresh Lime, Gin (or Vodka) 9

COCONUT TINI

Bacardi Rum, Malibu, Fresh Pineapple and Blue Curacao 9

ZEN TINI

Muddled Ginger and Mint, Absolut Vodka, Fresh Lime + Orange 9

SPIRITS

PINEAPPLE CINNAMON MOJITO

Muddled Pineapple, Mint and Lime. Rum, Fizz and a touch of Cinnamon 8

VANILLA VODOO PUNCH

Muddled Pineapple, Dark Rum, Vanilla Essence, Chardonnay Floater 9

COCONUT PIE MARGARITA

Don Julio Blanco, Coconut, Triple Sec, Fresh Orange, Toasted Coconut and Lime Zest Dusted Rim 10

ORANGE BASIL GIN MOJITO

Muddled Basil, Fresh Orange, Bombay Gin, Topped with Fizz 9

BOURBON BEAN

Fresh Cranberry and Lime. Jack Daniels Whiskey, Vanilla Essence 9

GRAFFITI MARGARITA

Muddled Jalepeno, Cilantro and Pineapple, Fresh Lime, Patron Silver Tequila, Triple Sec, Splash of Orange 11

SANGRIAS

TROPICAL RED

With Vanilla and Cinnamon 6

WHITE WINE CITRUS

With Fresh Mint and Nutmeg 6

LISTA DE VINOS

*Wines Not available by glass
Please ask your server about Today's Featured Wines

TINTOS

Postales Cabernet Malbec Blend (Argentina) 32

Portillo Malbec (Argentina) 32

*Del Fin Del Mundo Reserva Malbec (Argentina) 49

Callia Shiraz Malbec (Argentina) 32

Lagarde Malbec (Argentina) 36

Santa Julia Malbec (Argentina) 28

Norton Malbec (D.O.C. Argentina) 28

*LA SEDUCTRICE, Blend (A.O.P. France) 56

*Entrelneas, Malbec (Argentina) 79

La Consulta Malbec (Argentina) 39

*Ghost Pine Merlot (USA) 49

*Frei Brothers, Merlot Reserve (USA) 79

Tabali, Merlot (Chile) 34

*Le Coquin, Merlot (France) 42

*Del Fin Del Mundo, Reserva Pinot Noir (Argentina) 49

Tabali, Pinot Noir (Chile) 39

William Cole, Pinot Noir (Chile) 32

Naked Grape Pinot Noir (U.S.A) 26

*Chocolan, Pinot Noir (Chile) 59

BLANCOS

Malvilla, Chardonnay (Chile) 36

Agustinos Chardonnay (Chile) 26

Raymond Collection Chardonnay (U.S.A) 34

Care Chardonnay (Spain) 39

La Celia Pioneer Reserva Chardonnay (U.S.A) 42

Tabali Sauvignon Blanc (Chile) 32

William Cole Sauvignon Blanc (Chile) 32

LE LIBERTIN; Sauvignon Blanc (I.G.P. France) 42

Apothic Red, Blend (California) 36

Juan Gil, Blend, Silver (Spain) 36

*Honoro Vera, Garnacha (Spain) 42

Chocolan, Carmenere (Chile) 36

CARE, Syrah, Garnacha Blend (Spain) 39

CARE, Tempranillo, Merlot (Spain) 42

Tabali, Reserva Shiraz (Chile) 39

Chocolate Syrah (Chile) 36

Root 1, Cabernet (Chile) 30

Tomero Cabernet Sauvignon (Argentina) 36

Chocolan Cabernet Sauvignon (Chile) 36

Emiliana Adobe Cabernet Sauvignon (Chile) 32

RAYMOND COLLECTION; Cabernet Sauvignon (U.S.A) 34

*Wente Southern Hills, Cabernet Sauvignon (U.S.A) 56

Wente Louis Mel Sauvignon Blanc (U.S.A) 49

Ophalum Albarihno (Spain) 34

Callia, Pinot Grigio (Argentina) 26

La Cosulta Pinot Grigio (Argentina) 32

Naked Grape Pinot Grigio 26

MENDES Casal, VINO VERDE (Porugal) 32

Pazo Pegullal Albarino 36

ESTD 2010
GRAFFITI
RESTRO
CAFE
+ WINE
BAR

GHETTO GOURMET | SPIRITS | ART & MUSIC

Somos un restaurante de estilo bistro funky con un menú de especiales en pizarra que cambia diariamente. En Graffiti, mezclamos elementos de la gastronomía gourmet y la cultura del vino con el mundo del graffiti y la cultura del skate urbano. No tenemos reglas o límites cuando se trata de nuestra comida. Nuestro concepto, "Ghetto Gourmet" es para atraer a cualquier persona con un paladar refinado para la comida y la bebida en un ambiente cómodo, íntimo, sin pretensiones y artísticamente ecléctico.

We are a funky bistro style restaurant with a blackboard menu that changes daily. At Graffiti, we blend elements of gourmet gastronomy & wine culture with our appreciation for graffiti street art and urban skate culture. We have no rules or boundaries when it comes to our food. Our concept, "Ghetto Gourmet" is to appeal to anyone with a refined palate for food and drink in a comfortable, intimate, unpretentious and artistically eclectic atmosphere.