

Happening

BAR RESTAURANT

PARRILLA ARGENTINA

55th PAT N°263/2 SM 1961
WWW.HAPPENING.COM.AR 61st
BUENOS AIRES

DISHES

FROM THE GRILL

RIB EYE CAP \$ 70.000
MASHED POTATOES, POACHED EGG, AND FRIED SHALLOTS

BONELESS RIBEYE STEAK WITH BONE (900GRS) \$ 66.000

T. BONE STEAK (800GRS) \$ 66.000
(TO SHARE) – 20 MIN.

TAGLIATA OF BONE-IN RIBEYE(900GRS) \$ 68.000
FRIED ARTICHOKE AND TAPENADE

TOP LOIN STEAK (450GRS) \$44.000

RIBEYE STEAK (400GRS) \$58.000

PICANHA \$45.000

PRIME SKIRT STEAK (380GRS) \$63.000

CENTER ROAST (5 RIBS) \$50.000

FLANK STEAK \$42.000

½ BONELESS FREE-RANGE CHICKEN \$31.000

DOUBLE BURGER(RIBEYE STEAK) \$26.000
BLUE CHEESE, PICKLES AND FRENCH FRIES

TENDERLOIN SKEWERS \$51.000

COUNTRY GRILLED STEAK (250GRS) \$36.000
POTATOE GALLETE, PEAS, CHAUCHAS ROLLIZAS

GRILLED SPANISH OCTOPUS
(la vera peppers)

SPANISH POTATOES AND FRIED EGG
\$ 75.000

GRILLED TOMAHAWK STEAK
(FOR TWO PEOPLE)

SPANISH POTATOES AND FRIED EGG
\$ 86.000

MEAT COOKING POINTS AT HAPPENING

CASI CRUDO /BLEU /RARE 🇦🇷
TIPS: VUELTA Y VUELTA - CENTRO CRUDO - CALIENTE

JUGOSO /SAIGNANT /MEDIUM RARE 🇦🇷
TIPS: CENTRO ROJO - MUCHOS JUGOS

A PUNTO /A POINT /MEDIUM 🇦🇷
TIPS: CENTRO ROSADO - POCOS JUGOS

BIEN COCIDO /BIEN CUI /WELL DONE 🇦🇷
TIPS: TODO GRIS - CASI SIN JUGOS

IF YOU HAVE ANY FOOD ALLERGIES,
PLEASE INFORM THE WAITER BEFORE ORDERING

Table Service \$4.000

FROM THE WOOD OVEN

BRAISED LAMB GIGOT \$ 48.000
WOOD-FIRED OVEN, WITH MASHED POTATOES AND SHITAKES

FIELD CHICKEN \$ 36.000
PUMPKIN MASHED RESCOLD AND CREMOLATA

GRILLED VEGETABLES \$ 22.000
WITH AIOLI AND RICOTA

BEEF SHORT RIBS \$ 59.000
SLOW-COOKED WITH SLICED BAKED POTATOE

FROM POT & PAN

RAVIOLI \$ 28.000
RICOTTA, REGIANITO CHEESE AND MASCARPONE
WITH TOMATE SAUCE

SIRLOIN STEAK MILANESA \$ 48.000
WITH FRENCH FIRES AND MOLLET EGGS

GRILLED PRAWNS \$ 40.000
WITH CREAMY RICE AND SPINACH

BEEF RAGU LASAGNA \$ 29.000
TOMATO AND BECHAMEL

CREAMY POLENTA \$ 27.000
WITH BRAISED OSSOBUOCO

FROM SEA & RIVER

GRILLED CATCH OF THE DAY \$ 35.000

WOOD-FIRED OVEN TROUT \$ 46.000
CABUTIA MASHED AND ROASTED LEEKS

MIXED SEAFOOD WITH TROUT & MUSSELS \$ 42.000
PILAF RICE

DESSERTS

DULCE DE LECHE PANCAKE

ICE CREAM

TIRAMISÚ

SEASONAL FRESH FRUITS WITH CITRUS SYRUP

MERENGATA CAKE WITH MIXED BERRIES

DUO MOUSSE (DARK CHOCOLATE AND DULCE DE LECHE)

DARK CHOCOLATE AND HAZELNUT PARFAIT

CONFITURAS (SWEETS)
BRIE CHEESE AND CARAMELIZED PEANUT

FLAN (CAREMEL CUSTARD) 12 EGGS

\$12.000

LEGENDARIO CARRITO
55th