

SAMSUNG

Happening

BAR RESTAURANT

PARRILLA ARGENTINA

55th PAT N°263/2 SM 1961 61^{vo}
WWW.HAPPENING.COM.AR
BUENOS AIRES



TO BEGIN

STARTERS

SPINACH FRITTERS WITH ALIOLI	\$ 16.000
FRESH BURRATA AND MORTADELLA WITH PISTACCHIO SUN-DRIED TOMATOES AND ARUGULA	\$ 20.000
WOOD-FIRED SMOKED PROVOLETA WITH PEPPERS AND GREMOLATA	\$ 19.000
COUNTRY CHEESE AND RAW HAM (TO SHARE)	\$ 34.000

SALADS

BUILD YOUR OWN \$ 9.500

CARROT | CELERY | ARUGULA
BEETROOT | ONION | TOMATO
POTATOES | EGG | LETTUCE

SALADS AS
A MAIN COURSE

WARM TROUT, BUTTERHEAD LETTUCE, POACHED EGG, AND DILL	\$30.000
ARUGULA, PARMESAN, GRILLED BLOOD SAUSAGE, AND NIKKEI EMULSION	\$30.000
CAESAR SALAD WITH FARM CHICKEN	\$30.000
RED QUINOA, AVOCADO, SUN-DRIED TOMATOES, PEANUTS, AND STRACCIATELLA	\$30.000

VEGETARIAN MENU

TWO-COURSE

SPINACH PAKORA
CHUTNEY

SPINACH AND RICOTTA Malfati
MUSHROOM SAUCE

\$ 51.000

BEFORE THE MEAT

FRIED EMPANADAS MEAT HAM AND CHEESE	\$ 6.000
BLOOD SAUSAGE	\$ 6.000
CHORIZO	\$ 6.000
LAMB KIDNEYS	\$ 22.000
GRILLED SAUSAGE	\$ 11.000
SWEETBREAD	\$ 46.000
KIDNEYS	\$ 13.000
PROVOLETA CHEESE	\$ 17.000
GRILL SELECTION SWEETBREADS, KYDNEYS, GRILLED SAUSAGE & BLOODED SAUSAGE	\$ 46.000

OUR SIDE DISHES

IDEAL TO PAIR WITH OUR MEATS

SPANISH POTATOES WITH PAPRIKA, FRIED EGG, GARLIC AND CHISTORRA	\$ 13.000
EGGPLANT (AL RESCOLDIO) GOAT CHEESE, ONION VINAIGRETTE AND PARSLEY	\$ 10.000
CREAMED SPINACH	\$ 10.000
POTATO RÖSTI, SMOKED CHEESE, AND SAUTÉED MUSHROOMS	\$ 11.000
ROASTED BELL PEPPERS	\$ 11.000
ROASTED BONIATO	\$ 11.000

POTATOES CORNER

FRIES POTATOES (PAILLÉ, ESPANOLA, REJILLA)	\$ 6.000
MASHED POTATOES (SWEET POTATOE, PUMPKIN)	\$ 6.000
FRIES SWEET POTATOES	\$ 6.000
POTATOE WITH OF SALVIA Y BACON (TO WOOD OVEN)	\$ 9.500
TORTILLA MADE OF POTATOE	\$ 13.000