

## ENTRADAS / STARTERS


**Empanada** ( MEAT OR VEGETARIAN)  **4.50**  
– 1 Argentinian pastry with chimichurri

**Chorizos criollos**  **8.50**  
– 2 Argentinian grilled sausages with chimichurri

**Chips con Guacamole** **7.50**  
– Tortilla chips with guacamole & spicy sauce

**Nachos Clásicos** **9.50**  
– Tortilla chips with melted cheese, beans, jalapenos, guacamole and sour cream

**Pan con Salsas** **7.50**  
– Bread with garlic butter, truffle mayonnaise & olives

**Sopa de Tomate**  ( WITH BREAD ) **8.00**  
– Homemade Argentinian tomato soup

**Alitas de Pollo** ( 3 X ) **7.50**  
– Chicken wings with BBQ sauce  
– Chicken wings with BBQ sauce ( 6 X ) **14.00**

**Gambas a la Brasa** ( 3 X ) **13.50**  
– Grilled prawns

## ENSALADAS / MAIN SALADS

**De Pollo** **18.50**  
– Salad with grilled chicken filet

**Tuna** **19.50**  
– Salad with grilled tuna filet

## FAJITAS

*Tortillas to fill, with salad, cheese, guacamole & sour cream*

**De Pollo** **24.50**  
– with marinated chicken filet

**De Carne** **25.50**  
– with grilled steak

## PESCADOS / FISH

*Served with fresh green salad & fries*

**Tuna** ( CA. 200 GR. ) **24.50**  
– Grilled tuna steak with garlic oil

**Gambas** ( 5 X ) **24.50**  
– Grilled king prawns with garlic oil

## PARRILLADAS

*Served with corn on the cob, chimichurri, salad and choice of: fries/baked potato/rice*

**PARRILLADA** (400 GR. P.P.) **59.50** FOR 2  
– Tablegrill with rumpsteak, entrecote, spare-rib, chickenfilet, chorizo

**GRAN PARRILLADA DE LUXE** (400 GR. P.P.) **69.50** FOR 2  
– Tablegrill with tenderloin steak, entrecote, spare-rib, lambchop, chorizo

**Parrillada surf Y turf** Extra : prawns ( 2 x ) **9.50**

## STEAKS

### CHOOSING A STEAK IS SOMETHING PERSONAL

**CHURRASCO DE CUADRIL**  
– Lean, tastefull rumpsteak

200 GR.	17.50
300 GR.	22.50
400 GR.	26.50

**ENTRECOTE**  
– Sirloin steak with a bit of fat

200 GR.	19.50
300 GR.	25.00
400 GR.	32.50

**FILETE DE LOMO**  
– Tenderloin filet, almost fat free

200 GR.	27.50
300 GR.	36.00
400 GR.	42.00

**RIB EYE**  
– Tender, tasteful steak marbled with fat

300 GR.	28.50
400 GR.	34.50

**Steak surf Y turf** Extra : prawns ( 2 x ) **9.50**

## CHOOSE YOUR SIDE DISH

### GUARNICIONES / SIDE DISHES

**Ensalada Mixta** **5.50**  
– Mixed salad

**Maiz choclo** **4.50**  
– Corn on the cob with butter

**Patata al horno** **4.50**  
– Baked potato with butter or sour cream

**Verduras** **5.50**  
– Grilled vegetables

**Patatas fritas** **4.90**  
– Fries with mayonaise or ketchup

**Arroz** **4.50**  
– Seasoned rice

Extra mayonaise/ketchup 0.70  
Extra truffle mayonnaise 1.20

## PLATOS COMPLETOS & COMBOS


*Served with American coleslaw & fries*

**Pollo al grill** ( 200 GR. ) **18.50**  
– Grilled chicken filet with BBQ sauce

**Ovejero** **23.50**  
– Lambchops (ca 300 gr.) with chimichurri

**Ribs & Wings** **24.50**  
– Spare rib (  300 gr.) & 2 Chicken wings

**Plato Patagonia** **24.50**  
– Rumpsteak (150 gr.) & 2 lambchops with chimichurri

**Spare Ribs** ( CA. 600 GR.)  **24.50**  
– Grilled spare ribs with BBQ sauce

**Rancho combo** **25.50**  
– Entrecote (150 gr.) & sparerib (  300 gr.) with BBQ sauce

**Plato Argentino** ( 2 X 150 GR. ) **29.50**  
– Rumpsteak & sirloin steak with chimichurri

## BURGERS


*Served with fries*

**Hamburger** (ANGUS, 200 GR. ) **18.50**  
– Hamburger with bacon, cheese & tomato

**Veganburger** (‘MOVING MOUNTAIN’) **18.50**  
– Vegan burger with tomato and pickles

## SALSAS / SAUCES

**Trio Salsa - Choice of 3 sauces** **5.50**

**COLD SAUCES**   
**Chimichurri** – Argentinian herb sauce **2.00**  
**Barbacoa** – Smokey BBQ sauce  
**Aceite de Ajo** – Fresh garlic oil  
**De Ajo** – Garlic sauce  
**Picante** – Spicy sauce

**WARM SAUCES**  
**De Pimienta** – Creamy pepper sauce **2.50**  
**De Champinones** – Creamy mushroom sauce

 HOME MADE

 PORH

\*) ALLERGEN INFORMATION AVAILABLE: ASK OUR STAFF

\*) ALL PRICES ARE IN EURO

KORTE-LEIDSE  
LEIDSEPLEIN  
SPUI

# RANCHO

QUALITY STEAKS SINCE 1987

## BEBIDAS

### CERVEZAS / BEERS ( DRAUGHT )

Heineken 0.2 ltr.	3.90
Heineken 0.5 ltr.	7.50
Heineken pitcher 1.5 ltr.	20.00
Draught special	6.00

### CERVEZAS / BEERS ( BOTTLE )

Corona	6.00
Affligem blond / dubbel	6.00
Apple bandit cider	5.50
IPA lagunitas	6.50
Heineken 0.0 ( NON ALCOHOLIC )	3.90

### REFRESCOS / SODAS

Coca Cola Regular	XL 6.00	3.50
Coca Cola Zero	XL 6.00	3.50
Sprite	XL 6.00	3.50
Fanta	XL 6.00	3.50
Ice tea sparkling lemon		3.50
Tonic Royal Bliss		3.50
Ginger Ale Royal Bliss		3.50
Gingerbeer Royal Bliss		3.50
Orange juice		4.00
Apple juice		3.50
Mineral water Chaudfontaine		
- still/sparkling (0,75)		7.50
- still/sparkling (0,25)		3.00

### LICORES / SPIRITS

Johnnie Walker black label	7.50
Johnnie Walker red label	5.50
Jameson	5.50
Jack Daniel's	7.00
Remy Martin VSOP	7.50
Hennessy VS	6.50
Jonge jenever	4.00
Ketel 1 Vodka	6.50
Bacardi rum	5.50
Bacardi Reserva	6.50
Tanqueray gin	6.00
Tequila Corralejo	5.50
Tequila Don Julio Anejo	7.50
Jagermeister	4.00
Grappa Julia	5.50
Limoncello	4.50

## VINOS



### VINOS BLANCOS / WHITE WINES

<b>MELODIAS, TRAPICHE</b>	5.50	27.00
- SAUVIGNON BLANC, MENDOZA, ARGENTINA		
- Fresh wine with lots of fruit and good acids		

<b>VINEM BLANCO</b>	5.50	27.00
- CHARDONNAY, ZARAGOZA, SPAIN		
- Aromatic, floral, juicy and fine		

<b>ASTRUC VIOGNIER</b>	32.00
- VIOGNIER, PAYS D'OC, FRANCE	
- Rich, aromatic, floral, honey and peach	

<b>WILHELM WALCH</b>	34.00
- PRENDO PINOT GRIGIO, ALTO ADIGE, ITALY	
- Tight and modern / white fruit / subtly spicy	

### VINOS ROSADOS / ROSE WINES

<b>ASTRUC ETOILE ROSÉ</b>	5.50	27.00
- CINSAULT/GRENACHE/SYRAH		
- PAYS D'OC, FRANCE		
- Round taste, red fruit such as strawberries and cherries and fresh acids		

### VINOS TINTOS / RED WINES

<b>ALTOS DEL CONDOR</b>	5.50	27.00
- CABERNET SAUVIGNON, MENDOZA, ARGENTINA		
- Full and powerful, red and dark fruit		

<b>WINEMAKER SELECTION, TRAPICHE</b>	6.50	32.00
- MALBEC, MENDOZA, ARGENTINA		
- Velvety soft / black currant / plum / smoke & vanilla		

<b>BROQUEL, TRAPICHE</b>	34.00
- CABERNET SAUVIGNON, MAIPU, ARGENTINA	
- Balanced / cherry / black currant / balsamic	

<b>BARON DE LEY CLUB PRIVADO</b>	34.00
- TEMPRANILLO, RIOJA, SPAIN	
- Soft / ripe red fruit / cedar wood / slightly vanilla	

<b>POSTA PIANA</b>	34.00
- PRIMITIVO, PUGLIA, ITALY	
- Good balance between wood, red fruit and acidity	

<b>BIANCHI ESTATE FAMIGLIA</b>	36.00
- MALBEC, MENDOZA, ARGENTINA	
- Full and powerful / ripe dark fruit / herbs / cedar	

## SPECIALS

### VINOS ESPUMOSOS

<b>Prosecco</b>	28.50
- Spumante Cuvee Extra Dry 0.7 ltr.	
- Slightly sparkling fresh white wine	

<b>Casa Bottega</b>	8.50
- Casa bottega piccolo 0.2 ltr.	

### SANGRIA

<b>Sangria ( 0.75 LTR. )</b>	22.50
- Mix of red wine, fruit & licors	

### COCKTAILS

<b>Margarita</b>	10.50
- Tequila, triple sec & lemon juice	

<b>Caipirinha</b>	10.50
- Cachaca, lemon juice & sugar	

<b>Tequila Sunrise</b>	10.50
- Tequila, grenadine & orange juice	

<b>Aperol Spritz</b>	8.50
- Prosecco, Aperol and sodawater	

<b>Mojito</b>	12.00
- Rum, fresh mint and sodawater	

<b>Moscow Mule</b>	10.50
- Gingerbeer, wodka and lemon juice	

<b>Paloma</b>	10.50
- Tequila, sparkling grapefruit and lemon juice	



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DID YOU SAY DESSERT?  
THERE IS ALWAYS ROOM FOR DESSERT

## POSTRES

<b>Bonbons</b>	4.00
- 2 Artisan handmade bonbons	

<b>Dama Blanca</b>	7.50
- Vanilla ice cream with warm chocolate sauce & whipped cream	

<b>Cheesecake</b>	7.50
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<b>Brownie</b>	7.50
- Chocolate brownie with vanilla icecream	

<b>Dulce de Leche</b>	8.50
- Crêpes with vanilla icecream and Argentinian caramelsauce	

## CAFÉS

### CAFES

<b>Café crème</b>	3.50
<b>Decafé</b>	3.50
<b>Espresso</b>	2.80
<b>Double espresso</b>	4.50
<b>Cappuccino</b>	3.80
<b>Café latte</b>	3.80
<b>Tea</b>	3.50

### CAFES ESPECIALES

<b>Irish Coffee</b>	9.50
- Whiskey & sugar & whipped cream	

<b>French Coffee</b>	9.50
- Grand Marnier & whipped cream	

<b>Spanish Coffee</b>	9.50
- Tia Maria & whipped cream	

<b>Café Italiano</b>	9.50
- Amaretto & whipped cream	

<b>Café 43</b>	9.50
- Licor 43 & whipped cream	

<b>Café Argentino</b>	9.50
- Legui & whipped cream	