


ENTRADAS / STARTERS

Empanadas (MEAT OR VEGETARIAN)  **8.50**
– 2 Argentinian meat- or vegetable pastries 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 cheese, beans, jalapenos, guacamole & sour cream

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

Sopa de Tomate (WITH BREAD) **7.00**
– Tomatosoup

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

Salmon **19.50**
– Salad with grilled salmon 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**

Salmon (200 GR.) **24.50**
– Grilled salmon 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.) **55.00** FOR 2
– Tablegrill with rumpsteak, entrecote, spare-rib, chickenfilet, chorizo

GRAN PARRILLADA DE LUXE (400 GR. P.P.) **65.00** 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 **200 GR. 17.50**
– Lean, tastefull rumpsteak **300 GR. 22.50**
400 GR. 26.50

ENTRECOTE **200 GR. 19.50**
– Sirloin steak with a bit of fat **300 GR. 25.00**
400 GR. 32.50

FILETE DE LOMO **200 GR. 27.50**
– Tenderloin filet, almost fat free **300 GR. 36.00**
400 GR. 42.00

RIB EYE **300 GR. 27.50**
– Tender, tasteful steak marbled with fat **400 GR. 33.50**

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 **4.00**
– Corn on the cob with butter

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

Verduras **5.50**
– Grilled vegetables

Pan con Manteca de Ajo **6.50**
– Bread and garlic butter 

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

Arroz **4.50**
– Seasoned rice

Extra mayonaise/ketchup 0.50
Extra truffle mayonnaise 1.00

PLATOS COMPLETOS & COMBOS


Served with American coleslaw & fries


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

Ovejero **22.50**
– Lambchops (ca 300 gr.) with chimichurri

Ribs & Wings **24.50**
– Spare rib ( 300 gr.) & 3 Chicken wings

Plato Patagonia **23.50**
– Rumpsteak (150 gr.) & 2 lambchops with chimichurri

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

Rancho combo **24.50**
– 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.) **18.00**
– Hamburger with bacon, cheddar cheese & tomato

Veganburger (‘MOVING MOUNTAIN’) **17.50**
– 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
 PORK

*) ALLERGEN INFORMATION AVAILABLE: ASK OUR STAFF

*) 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
Fuze tea sparkling lemon			3.50
Bitter Lemon finley			3.50
Tonic finley			3.50
Ginger Ale finley			3.50
Orange juice			3.50
Apple juice			3.50
Gingerbeer			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
Jonge jenever	4.00
Ketel 1 Vodka	6.50
Bacardi rum	5.50
Tanqueray gin	6.00
Tequila Don Julio Anejo	7.50
Tequila Corralejo	5.50
Jagermeister	4.00
Grappa Julia	5.50
Limoncello	4.50

VINOS



VINOS BLANCOS / WHITE WINES

MELODIAS, TRAPICHE	5.00	23.50
- SAUVIGNON BLANC, MENDOZA, ARGENTINA		
- Fresh wine with lots of fruit and good acids		

VINEM BLANCO	5.00	23.50
- CHARDONNAY, ZARAGOZA, SPAIN		
- Aromatic, floral, juicy and fine		

WILHELM WALCH		34.00
- PRENDO PINO GRIGIO, ALTO ADIGE, ITALY		
- Tight and modern / white fruit / subtly spicy		

VINOS ROSADOS / ROSE WINES

ALTOS DEL CONDOR	5.00	23.50
- ROSE, MENDOZA, ARGENTINA		
- Crispy / raspberry / wild strawberry / ripe cherries		

VINOS TINTOS / RED WINES

ALTOS DEL CONDOR	5.00	23.50
- CABERNET SAUVIGNON, MENDOZA, ARGENTINA		
- Full and powerful, red and dark fruit		

WINEMAKER SELECTION, TRAPICHE	6.50	30.00
- MALBEC, MENDOZA, ARGENTINA		
- Velvety soft / black currant / plum / smoke & vanilla		

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

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

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

TRAPICHE SINGLE VINYARD, FINCA COLETTO	65.00	
- MALBEC, MENDOZA, ARGENTINA		
- Intense and elegant / forest / blackcurrant / blueberry / intense tannins		
- 18 months aging on new French oak, 12 months aging on the bottle		

SPECIALS

VINOS ESPUMOSOS

Prosecco	28.50
- Spumante Cuvee Extra Dry 0.7 ltr.	
- Slightly sparkling fresh white wine	

Casa Bottega	7.50
- Casa bottega piccolo 0.2 ltr.	

SANGRIA

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

COCKTAILS

Margarita	9.50
- Tequila, triple sec & lemon juice	

Caipirinha	10.50
- Cachaca, lemon juice & sugar	

Tequila Sunrise	9.50
- Tequila, grenadine & orange juice	

Aperol Spritz	8.50
- Prosecco, Aperol and sodawater	

Mojito	10.50
- Rum, fresh mint and sodawater	

Moscow Mule	10.50
- Gingerbeer, wodka and lemon juice	



DID YOU SAY DESSERT?
THERE IS
ALWAYS ROOM
FOR DESSERT

POSTRES

Bonbons	4.00
- 2 Artisan handmade bonbons	

Dama Blanca	7.50
- Vanilla ice cream with warm chocolate sauce & whipped cream	

Cheesecake	7.50
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Brownie	7.50
- Chocolate brownie with vanilla icecream	

Dulce de Leche	8.50
- Crêpes with vanilla icecream and Argentinian caramelsauce	

CAFÉS

CAFES

Café crème	3.00
Decafé	3.00
Espresso	2.50
Double espresso	4.00
Cappuccino	3.50
Café latte	3.50
Tea	3.00

CAFES ESPECIALES

Irish Coffee	9.50
- Whiskey & sugar & whipped cream	

French Coffee	9.50
- Grand Marnier & whipped cream	

Spanish Coffee	9.50
- Tia Maria & whipped cream	

Café Italiano	9.50
- Amaretto & whipped cream	

Café 43	9.50
- Licor 43 & whipped cream	