

ENTRADAS / STARTERS

Empanada (MEAT OR VEGETARIAN)  **5.50**
– 1 Argentinian pastry with chimichurri

Chorizos Criollos  **9.00**
– 2 Argentinian grilled sausages with chimichurri

Chips con Guacamole **8.50**
– Tortilla chips with guacamole & spicy sauce

Nachos Clásicos **10.50**
– Tortilla chips with cheese, beans, jalapenos, guacamole & sour cream

Pan con Salsas **7.90**
– Bread with garlic butter and truffle mayonnaise

Sopa de Tomate  (WITH BREAD) **8.90**
– Homemade Argentinian tomato soup

Alitas de Pollo (3X) **8.50**
– Chicken wings with BBQ sauce
– Chicken wings with BBQ sauce (6 x) **15.50**

Gambas a la Brasa (3X) **14.50**
– Grilled prawns

ENSALADAS / MAIN SALADS

De Pollo **19.50**
– Salad with grilled chicken filet

Tuna **21.50**
– Salad with grilled tuna filet

FAJITAS

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

De Pollo **26.50**
– With marinated chicken filet

De Carne **28.00**
– With grilled steak

PESCADOS / FISH

Served with fresh green salad & fries

Tuna (CA 200 GR.) **26.50**
– Grilled tuna steak with garlic oil

Gambas (5X) **26.50**
– Grilled king prawns with garlic oil

	HOME MADE
	PORK

PARRILLADA

Served with chimichurri, salad and choice of: fries/baked potato/rice

GRAN Parrillada (400 GR. P.P.) **75.00 for 2**
– Tablegrill with tenderloin steak, entrecote, spare-rib, lambchop and chicken filet

Parrillada surf Y turf Extra : Prawns (2 x) **9.60**

STEAKS

CHOOSING A STEAK IS SOMETHING PERSONAL

CHURRASCO DE CUADRIL	200 GR.	19.50
– Lean, tastefull rumpsteak	300 GR.	26.50
	400 GR.	31.50

ENTRECOTE	200 GR.	21.50
– Sirloin steak with a bit of fat	300 GR.	28.50
	400 GR.	36.50

FILETE DE LOMO	200 GR.	30.00
– Tenderloin filet, almost fat free	300 GR.	39.50
	400 GR.	46.50

RIB EYE	300 GR.	32.00
- Tender, tasteful steak marbled with fat	400 GR.	38.50

Steak surf Y turf Extra : Prawns (2 x) **9.60**

CHOOSE YOUR SIDE DISH

GUARNICIONES / SIDE DISHES

Ensalada Mixta **5.80**
– Mixed salad

Maiz choclo **5.50**
– Corn on the cob with butter

Patata al horno **4.90**
Con mantequilla
– Baked potato with butter

Patata al horno **5.50**
Con crema agria
– Baked potato with sour cream

Verduras **5.90**
– Grilled vegetables

Patatas fritas **5.50**
– Fries with mayonnaise or ketchup

Arroz **4.90**
– Seasoned rice

Extra mayonnaise/ketchup 0.90
Extra truffle mayonnaise 1.50

PLATOS COMPLETOS & COMBOS

Served with American coleslaw & fries

Pollo al grill (200 GR.) **19.50**
– Grilled chicken filet with BBQ sauce

Ovejero (CA. 300 GR.) **26.50**
– Lambchops with chimichurri

Ribs & Wings **26.50**
– Spare rib ( 300 gr.) & 2 Chicken wings

Plato Patagonia **27.50**
– Rumpsteak (150 gr.) & 2 lambchops with chimichurri

Spare Ribs ( CA. 400 GR.) **26.50**
– Grilled spare ribs with BBQ sauce

Rancho combo **27.90**
– Entrecote (150 gr.) & sparerib ( 300 gr.) with BBQ sauce

Plato Argentino (2 X 150 GR.) **32.90**
– Rumpsteak & sirloin steak with chimichurri

BURGERS

Served with fries

Hamburger (ANGUS, 200 GR.) **19.90**
– Hamburger with bacon, cheese & tomato

Veganburger (‘MOVING MOUNTAIN’) **19.90**
– Vegan burger with tomato and pickles

SALSAS / SAUCES

Trio Salsa - Choice of 3 sauces **6.00**

COLD SAUCES 
Chimichurri - Argentinian herb sauce **2.50**
Barbacoa - Smokey BBQ sauce
Aceite de Ajo - Fresh garlic oil
De Ajo - Garlic sauce
Picante - Spicy sauce

WARM SAUCES

De Pimienta - Creamy pepper sauce **2.70**
De Champinones - Creamy mushroom sauce

KORTE-LEIDSE
LEIDSEPLEIN
SPUI

RANCHO

QUALITY STEAKS SINCE 1987

*) ALLERGEN INFORMATION AVAILABLE: ASK OUR STAFF

*) PRICES ARE IN EURO

BEBIDAS

CERVEZAS / BEERS (DRAUGHT)

Heineken 0.2 ltr.	4.30
Heineken 0.5 ltr.	8.40
Heineken pitcher 1.5 ltr.	24.00
Draught special	6.90

CERVEZAS / BEERS (BOTTLE)

Corona	6.50
Affligem blond / dubbel	6.90
Apple bandit cider	6.50
IPA	7.50
Heineken 0.0 (NON ALCOHOLIC)	4.50

REFRESCOS / SOFTDRINK

Coca Cola Regular	XL	7.50	3.90
Coca Cola Zero	XL	7.50	3.90
Sprite	XL	7.50	3.90
Fanta	XL	7.50	3.90
Ice tea sparkling lemon			3.90
Tonic Royal Bliss			3.90
Ginger Ale Royal Bliss			3.90
Gingerbeer Royal Bliss			3.90
Orange juice			4.50
Apple juice			3.90
Mineralwater Chaudfontaine			
- still/sparkling (0,75)		7.50	
- still/sparkling (0,25)		3.00	

LICORES / LIQUOR

Johnnie Walker black label	8.50
Johnnie Walker red label	6.50
Jameson	6.50
Jack Daniel’s	7.50
Remy Martin VSOP	8.50
Hennessy VS	7.50
Jonge jenever	4.50
Ketel 1 Vodka	7.50
Bacardi rum	6.50
Bacardi Reserva	7.50
Tanqueray gin	6.50
Tequila Corralejo	6.50
Tequila Don Julio Anejo	8.50
Jagermeister	4.50
Grappa Julia	6.50
Limoncello	4.50

VINOS



VINOS BLANCOS / WHITE WINES

MELODIAS, TRAPICHE	5.70	30.00
- SAUVIGNON BLANC, MENDOZA, ARGENTINA		
- Fresh wine with lots of fruit and good acids		
CASA SILVA	5.90	32.00
- CHARDONNAY, VALLE DE COLCHAGUA, CHILI		
- Smooth and fresh, ripe fruit, citrus and a hint of vanilla		
ASTRUC VIOGNIER		35.50
- VIOGNIER, PAYS D’OC, FRANCE		
- Rich, aromatic, floral, honey and peach		
PINOT GRIGIO DELLE VENEZIE		37.50
- PINOT GRIGIO, VENETO, ITALY		
- Fresh white wine, fruity and versatile		

VINOS ROSADOS / ROSE WINES

ASTRUC ETOILE ROSÉ	5.70	30.00
- CINSAULT/GRENACHE/SYRAH, PAYS D’OC, FRANCE		
- Round taste, red fruit such as strawberries and cherries and fresh acids		

VINOS TINTOS / RED WINES

HORMIGA NEGRA DE LOS ANDES	5.70	30.00
- CABERNET SAUVIGNON, MENDOZA, ARGENTINA		
- Full and soft, red and black fruit, light pepper		
WINEMAKER SELECTION, TRAPICHE	6.90	35.50
- MALBEC, MENDOZA, ARGENTINA		
- Velvety soft, black currant, plum, smoke & vanilla		
BROQUEL, TRAPICHE		37.50
- CABERNET SAUVIGNON, MAIPU, ARGENTINA		
- Balanced, cherry, black currant, balsamic		
BARON DE LEY CLUB PRIVADO		37.50
- TEMPRANILLO, RIOJA, SPAIN		
- Soft, ripe red fruit, cedar wood, slightly vanilla		
POSTA PIANA		37.50
- PRIMITIVO, PUGLIA, ITALY		
- Good balance between wood, red fruit and acidity		
FAMILIA GASCON MALBEC		39.50
- MALBEC, MENDOZA, ARGENTINA		
- Smooth and soft, aromas of plums, blueberries and cherries. Nuances of oak, vanilla and cocoa		

SPECIALS

VINOS ESPUMOSOS

Prosecco	32.50
- Spumante Cuvee Extra Dry 0.7 ltr.	
- Slightly sparkling fresh white wine	
Prosecco piccolo Blu	9.50
- Prosecco piccolo Blu 0.2 ltr.	
- Slightly sparkling fresh white wine	

SANGRIA

Sangria (0.75 LTR.)	24.50
- Mix of red wine, fruit & licors	

COCKTAILS

Margarita	11.50
- Tequila, triple sec & lemon juice	
Caipirinha	11.50
- Cachaca, lemon juice & sugar	
Tequila Sunrise	11.50
- Tequila, grenadine & jus d’ orange	
Aperol Spritz	9.50
- Prosecco, Aperol and sodawater	
Mojito	12.50
- Rum, fresh mint and sodawater	
Moscow Mull	11.50
- Gingerbeer, wodka and lemon juice	
Paloma	11.50
- Tequila, sparkling grapefruit and lemon juice	



DID YOU SAY DESSERT?
THERE IS ALWAYS ROOM FOR DESSERT

POSTRES

Bonbons	4.50
- 2 Artisan handmade bonbons	
Dama Blanca	8.50
- Vanilla ice cream with warm chocolate sauce & whipped cream	
Cheesecake	8.50
Brownie	8.50
- Chocolate brownie with vanilla ice cream	
Dulce de Leche	9.50
- Crêpes with vanilla ice cream and Argentinian caramel sauce	

CAFÉS

CAFES

Café crème	3.80
Decafé	3.80
Espresso	2.90
Double espresso	4.90
Cappuccino	3.90
Café latte	3.90
Tea	3.60

CAFES ESPECIALES

Irish Coffee	10.50
- Whiskey & sugar & whipped cream	
French Coffee	10.50
- Grand Marnier & whipped cream	
Spanish Coffee	10.50
- Tia Maria & whipped cream	
Café Italiano	10.50
- Amaretto & whipped cream	
Café 43	10.50
- Licor 43 & whipped cream	

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