MENÚ BODEGÓN

Argentine comfort classics

$45
PER PERSON

APPETIZER



Empanada VG
Argentine empanada: beef, ham and cheese, or spinach.



Chorizo with chimichurri GF
Traditional Argentine pork sausage off the grill, with chimichurri.

MAIN COURSE



Lomito al plato
Thin steak layered with ham, cheese, red pepper, onions, crispy bacon and a fried egg over fries, with Russian and mixed salads.

Chicken piccata with mashed potatoes
Chicken breast in a lemon and butter sauce, with mashed potatoes.



Beef or chicken milanesa with a side
Beef or chicken, breaded and fried golden, with the side of your choice.



Homemade gnocchi, sauce of choice
Handmade gnocchi with the sauce of your choice.

DESSERT



Artisanal gelato VG GF
Artisanal gelato in your choice of flavor.

BEVERAGE

Soda, lemonade or iced tea

Non-alcoholic. Beer or a glass of house wine (Balbo): +$3

Prices per person, plus tax (9%) and service charge (18%). Each guest picks one option per course. Includes a reserved area of the dining room for your group and a side of choice. VG vegetarian · GF can be prepared without gluten.

6954 COLLINS AVE, MIAMI BEACH, FL 33141 · (305) 864-3669 · NEWCAMPOARGENTINO.COM · 2026-10-14

MENÚ ARGENTINO

The grill and house classics

$60
PER PERSON

APPETIZER



Chorizo with chimichurri GF
Traditional Argentine pork sausage off the grill, with chimichurri.



Bruschetta VG
Toasted bread with tomato, garlic, basil and olive oil.



Empanada VG
Argentine empanada: beef, ham and cheese, or spinach.

MAIN COURSE



Vacío with a side GF
Argentine flap steak off the grill, with a side of your choice.

Chicken parmigiana with fettuccine
Breaded chicken with tomato sauce and melted cheese, with fettuccine pomodoro.



Salmon with shrimp and vegetables GF
Pan-seared salmon in a lemon butter sauce, with shrimp.



Spinach cannelloni VG
Two homemade crepes filled with spinach, with tomato sauce, béchamel and shaved Parmesan.

DESSERT



Artisanal gelato VG GF
Artisanal gelato in your choice of flavor.



Homemade flan VG GF
Homemade flan with dulce de leche.

BEVERAGE

Soda, water, lemonade, beer or a glass of house wine

Prices per person, plus tax (9%) and service charge (18%). Each guest picks one option per course. Includes a reserved area of the dining room for your group and a side of choice. VG vegetarian · GF can be prepared without gluten.

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RECOMMENDED

MENÚ GOURMET

Prime cuts and chef's plates

$75
PER PERSON

APPETIZER



Mini provoleta VG GF
Melted aged provolone with oregano and ripe tomato. An Argentine classic.



Fried calamari
Golden-fried calamari with house-made marinara and aioli.



Empanada VG
Argentine empanada: beef, ham and cheese, or spinach.

MAIN COURSE



Malbec-braised short rib
Short ribs slow-braised in Malbec with carrots, tomatoes and onions, over creamy mashed potatoes.



Salmon with shrimp
Pan-seared salmon in a lemon butter sauce, with shrimp.



Spinach cannelloni VG
Two homemade crepes filled with spinach, with tomato sauce, béchamel and shaved Parmesan.



Prime ribeye with shrimp GF
Prime ribeye off the grill with garlic or grilled shrimp and a side of your choice.



Ham and cheese sorrentinos
Handmade Argentine-style ravioli filled with ham and mozzarella, in a creamy pink sauce.

DESSERT

Crepe with dulce de leche VG
Warm crepe filled with dulce de leche, with a scoop of ice cream.



Homemade flan VG GF
Homemade flan with dulce de leche.

BEVERAGE

Soda, water, lemonade, beer or a glass of house wine

Prices per person, plus tax (9%) and service charge (18%). Each guest picks one option per course. Includes a reserved area of the dining room for your group and a side of choice. VG vegetarian · GF can be prepared without gluten.

OPEN BAR AND KIDS MENU

THE CLÁSICO

$35 PER PERSON · 2 HOURS

Our house wines, easygoing and crowd-pleasing

3 hours: **$45** · Each extra hour: **$12**

WINES

- Balbo Malbec
- Balbo Cabernet Sauvignon
- Balbo Chardonnay
- House Sauvignon Blanc
- Freixenet Cordon Negro Brut (cava)

WINE-BASED COCKTAILS AND SANGRIA

New Campo Spritz · Martini Rosso Spritz · Vermouth Tonic · Homemade sangria

BEERS

Quilmes · Stella Artois · Corona · Heineken · Modelo · Peroni · Blue Moon · Bud Light

SOFT DRINKS

Coca-Cola products · Iced tea · Mint lemonade

Under 21: unlimited soft drinks $15

PREMIUM

THE RESERVA

$50 PER PERSON · 2 HOURS

Catena wines and Chandon for the toast

3 hours: **$65** · Each extra hour: **$15**

WINES

- Catena Malbec
- Catena Cabernet Sauvignon
- Da Vinci Pinot Grigio
- Sterling Chardonnay
- Chandon Brut

WINE-BASED COCKTAILS AND SANGRIA

New Campo Spritz · Martini Rosso Spritz · Vermouth Tonic · Homemade sangria

BEERS

Quilmes · Stella Artois · Corona · Heineken · Modelo · Peroni · Blue Moon · Bud Light

SOFT DRINKS

Coca-Cola products · Iced tea · Mint lemonade

Under 21: unlimited soft drinks $15

· Applies to every guest 21 and over (valid ID). Guests under 21 get unlimited soft drinks for $15 each.

· Timing starts with the first drink; last call 15 minutes before the end.

· Bring your own champagne for the toast: $25 corkage per bottle.

· Served by the glass at your table; no shots or bottle service.

· Replaces the drink included in the dinner menus.

KIDS' MENU

$23

For kids under 10

MAIN COURSE

Milanesa Kids (beef or chicken) with fries · Chicken breast with fries, mashed potatoes or salad · Mini mozzarella pizzetta · Kids Pasta: fettuccine with marinara, alfredo or butter sauce

BEVERAGE

One soda

DESSERT

Scoop of ice cream

Prices per person, plus tax (9%) and service charge (18%). Each guest picks one option per course at the table. Menus include a reserved area of the dining room for your group and a side of choice (grilled vegetables, fries or mashed potatoes). Exclusive use of the restaurant is quoted separately. VG vegetarian · GF can be prepared without gluten ingredients (cross-contact possible). Beer and wine license.

Bookings and questions: (305) 864-3669 · contact@newcampoargentino.com · newcampoargentino.com