PIROPOS RESTAURANT 25 Years 2026

A Taste of Argentina well served

In House Hand Made Empanadas

4.50 Each or 3 for $12

BEEF *Onions, Olives, Raisins & Spices*
CHICKEN *Onions, Roasted Peppers & Spices*
THREE CHEESE *Onions & Spices*
CORN *Onions & Red Pepper*
CAPRESE *Mozzarella. Tomatoes & Basil*

Bread, Soups & Salads

FRESH BREAD SERVED WITH ARGENTINEAN HOMEMADE SAUCES 6
Chimichurri, Garlic Aioli & Criolla

ARGENTINEAN STYLE CRAB BISQUE 14

HOUSE SOUP OF THE DAY 11

PIROPOS CHOP 16
Chopped Romaine Lettuce, Crispy Pancetta, Carrots & Onions with Stilton Blue Cheese Dressing

***CAESAR TRADICIONAL** 15
Romaine Hearts with Garlic Croutons, Grated Reggianito Cheese & Anchovies Served with House Made Ceasar Dressing

ENSALADA DE LA CASA 14
Romaine Lettuce, Tomatoes, Red Onions, Avocado, Apples & Walnuts with Red Wine & Aji Molido Vinaigrette

ENSALADA FRESCA 16
Avocado, Grape Tomatoes, Red Onions & Cilantro Tossed with Salt, Pepper, Cumin, Extra-Virgin Olive Oil & Lime Juice

PIROPOS WEDGE SALAD 16
Iceberg Wedge with Stilton Blue Cheese Dressing, Crispy Pancetta, Medley Tomatoes & Blue Cheese Crumbles

CAPRESE SALAD 16
Heirloom Tomatoes, Mozzarella, Fresh Basil with a Balsalmic Vinegrette.

Appetizers

BREADED CALAMARI 22
with Cilantro Pesto Aioli & Lemon Tomato Sauce

***TWO JUMBO SCALLOPS (GF)** 24
Wrapped in Applewood-Smoked Bacon Over Corn Relish & Chipotle Aioli

CRAB CAKES 24
with Cilantro Pesto Aioli & Lavosh Crackers

BACON WRAPPED SHRIMP 25
(6) with Chipotle Aioli on a Bed of Baby Spinach

BRIE EN CROUTE 18
Served with Apricot Aji Molido Preserves, & Honey Balsamic Reduction

CEVICHE CITRUS MARINATED SHRIMP & LOBSTER 22
with Tomatoes, Red Onions, Cilantro & Avocado & Lavosh Crackers

CHILLED SHRIMP COCKTAIL (GF) 21
(4) Large Shrimp with Creme Salsa Golf or Red Cocktail Sauce

ARGENTINE STYLE "PULPETTAS' (MINI-MEATBALLS) 16
Served Sautéed with a Special Marinara Tomato Sauce with a Light Touch of Garlic & Mild Aji Molito Spice. A Buenos Aries treat!

"A Taste Of Argentina Well Served"

Entrees

Seasoned with Imported Argentinean Salts & Mild Spices

PEPPERCORN ENCRUSTED 8OZ FILET IN BRANDY CREAM SAUCE (GF) 62
Served with Au Gratin Potatoes & Sautéed Mushrooms

8OZ GRILLED FILET MIGNON (GF) 58
Served with Mashed Potatoes & Sautéed Green Beans with Bacon & Onions

14OZ GRILLED RIB-EYE (GF) 64
Served with Baked Potato & Asparagus

14OZ KANSAS CITY STRIP (GF) 60
Steak Aficionados Love This Succulent & Robust KC Favorite Served with Red Roasted Potatoes & Sauteed Green Beans with Shallots & Bacon Bits

GRILLED BEEF MEDALLIONS WITH BLACKENED TIGER SHRIMP (GF) 58
Served with Brandy Cream Sauce & Blackened Jumbo Tiger Shrimp with Garlic Butter Sauce, Mashed Potatoes & Grilled Asparagus

***PAN-SEARED NEW ZEALAND 12OZ RACK OF LAMB WITH LINGONBERRY SAUCE (GF)** 62
Served with Creamy Polenta & Roasted Delicious Grape Tomatoes

TWO 8OZ GRILLED PORK CHOPS (GF) 43
Served with Roasted Garlic Mashed Potatoes, Special Sauce of Sautéed Apples, Walnuts, Raisins and Mushrooms Served on the side

16OZ GRILLED CHICKEN BREAST OREGANO (GF) 42
Served with Oregano, Aji Molido & Lemon Butter Sauce, Mashed Potatoes & Roasted Red Pepper

CHICKEN ROULETTE ARGENTINEAN STYLE (GF) 42
Chicken Breast Stuffed with Roasted Red Peppers, Spinach, Mushrooms, Smoked Gouda Cheese & Prosciutto Ham Served with Julienne Vegetables & Jasmine Rice

PAN-SEARED SALMON (GF) 42
Served with Dijon Aioli or Sun-Dried Tomato Compote, Mashed Potatoes & Grilled Asparagus

TROUT CRISTINA(GF) 40
Special Trout with Sliced Almonds Sautéed in Brown Butter served with Jasmine Rice & Grilled Asparagus

PAN-SEARED BLACKENED HALIBUT (GF) 54
Served with Lobster Risotto, Julienne Vegetables & Red Pepper Sauce

***MIXED GRILL - DAILY SEAFOOD SELECTION, SHRIMP & SCALLOPS (GF)** 57
Served with Lemon Butter & Jasmine Rice & Grilled Asparagus

7OZ. POACHED MAINE LOBSTER TAIL (GF) MP
Served with Chipotle Compound Drawn Butter, Jasmine Rice & Grilled Asparagus

***SHRIMP & SCALLOPS SERVED WITH PENNE RIGATE PASTA** 49
Served with Roma Tomatoes & Basil Lemon Butter Sauce

SEAFOOD RAVIOLI 32
Served with Tomatoes, Argentinean Reggiano Cheese in a Lemon Butter Sauce

***LINGUINE CARBONARA** 29
Served with Peas & Pancetta in a Roasted Garlic Cream Sauce

GRILLED VEGETABLE PLATTER(GF) 28
Grilled Asparagus, Zucchini, Yellow Squash, Tomatoes & Red Onions

PASTA PRIMAVERA WITH VEGETABLES 26
Penne Pasta Tossed with Extra Virgin Olive Oil & Garlic, Spinach, Green Beans, Tomatoes, Red Onions, Yellow & Red Peppers.

Entree & Salad Additions

7oz Poached Lobster Tail w/Chipotle Compound & Drawn Butter MP | 4oz Salmon 11 | 8oz Salmon 22
(4) Grilled Shrimp 18 | Scallop 11 | 2.5 oz Filet Medallion 8 | 8oz Grilled Chicken 11
Argentinean Style Chicken Strips 11

Other Special Choices

IRMA'S FILET SANDWICH 22
Pan-Seared Filet Mignon, Julienne Red Onions & Worcestershire Sauce on a Toasted Brioche Bun with French Fries or Sweet Potato Fries

PIROPOS BURGER -8OZ PRIME BEEF 18
Ground Filet Mignon on Brioche Bun with Stilton Blue Cheese Crumbles Plus Trimmings, Chipotle Aioli & Cilantro Pesto Aioli Served with Choice of Fries

ARGENTINEAN PROVOLETA 24
Imported Argentinean Aged Provolone Cheese, Grilled & Served with Strips of Roasted Red Peppers, Sundried Tomatoes, Green Olives Marinated in Olive Oil and Aji Molido Spice.

ARGENTINEAN-STYLE FLATBREAD PIZZA 13
Bacon, Tomato, Mozzarella

BLACKENED SALMON SANDWICH 20
Salmon with Lettuce, Tomatoes, Red Onions in a Toasted Brioche Bun Chipotle Aioli & Choice of Fries

TRILOGY DELIGHT 22
Tender Puff Pastry filled with Brie Cheese & Topped with 2.5oz Filet Mignon & Served with Brandy Cream Sauce

PIROPOS CERTIFIED BROASTER CRISPY CHICKEN BASKET 20
Three Piece Chicken Basket with Fries
All White Add 4

GYROS PLATTER BUENOS AIRES STYLE 24
Traditional Gyros Meats with Greek Sauce, Sliced Tomatoes, White Onions, Flat Bread, Served with Chopped Romaine Lettuce Salad with Cherry Tomatoes, Feta Cheese, Red Onion & Red Wine Vinaigrette

TWO FILLET-MIGNON MILANESA SLIDERS 20
A traditional South American Favorite Served on a Brioche Bun with Chipotle Dressing & French Fries or Sweet Potato Fries.

LOADED BAKED POTATO (GF) 10
Butter, Cilantro Sour Cream, Cheese, Chives, Fresh-made Bacon Bits

HOME-MADE ARGENTINEAN POTATO CHIPS (GF) 8
Argentinean-Style Chips Drizzled with Fresh Garlic Gorgonzola Cheese Sauce

** Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

****Please inform your server of any food allergies!***

10.06.2026

Reds

	6oz Glass	9ozGlass	Bottle
Blend - Catena Zapata DV Tinto *Argentina*	15	22	58
Malbec - Catena *Mendoza, Argentina*	15	22	58
Cabernet Sauvignon - Catena *Mendoza, Argentina*	15	22	58
Pinot Noir - Siduri *Santa Barbara County, CA*	17	25	66
Blend - Walking Fool - Caymus *Zinfandel, Petite Sirah*	17	25	69
Zinfandel Red - Turley *Napa Valley, CA*	19	27	74
Malbec - Altos las Hormigas *Mendoza, Argentina*			46
Malbec - Luca *Mendoza, Argentina*			90
Malbec - Catena Alta *Mendoza, Argentina*			120
Cabernet Franc - Catena San Carlos *Mendosa, Argentina*			60
Cabernet Franc - El Enemigo *Mendosa, Argentina*			60
Cabernet Sauvignon - Honig *Napa Valley, CA*			99
Cabernet Sauvignon - Chappellet *Napa Valley, CA*			140
Cabernet Sauvignon - Silver Oak *Alexander Valley, CA*			180
Cabernet Sauvignon - Caymus *Napa Valley, CA*			180
Cabernet Sauvignon - Catena Zapata Nicolas			230
Blend - Red Schooner Transit - Caymus *Grenache/Shiraz/Mataro / CA*			50
Blend - Tikal Patriota *Malbec/Bonarda Mendoza, Argentina*			60
Blend - Cocodrillo *Cab Sav, Cab Franc, Malbec Mendoza, Argentina*			65
Blend - "Unshackled" by Prisoner *Zinfandel, Cab Sav Napa Valley, CA*			65
Blend - The Prisoner *Proprietary Blend | Napa Valley, CA*			115
Blend - Luca Beso de Dante *Malbec/Cabernet | Mendoza, Argentina*			120
Blend - El Coco, The Crane Assembly *Proprietary Blend | Napa Valley, CA*			180
Petite Syrah - Stags' Leap *Napa Valley, CA*			110
Pinot Noir - Domain Serene *Willamette Valley, OR*			150
Zinfandel - G.B. Crane Disciples *Blend | Napa Valley, CA*			120

Whites

	6oz Glass	9oz Glass	Bottle
Riesling - Prost *Riesling, Germany*	12	16	42
Chardonnay - Catena *Mendosa, Argentina*	15	22	58
Sauvignon Blanc - Kim Crawford *New Zealand*	13	19	50
Sancerre Blanc - Paul Cherrier *France*	19	27	75
Bordeaux Blanc - Chateau Lamothe de Haux *France*			32
Pinot Gris - A to Z Pinot *Willamette Valley, OR*			42
Chardonnay - Luca *Mendoza, Argentina*			75
Chardonnay - Louis Jardot Pouilly - Fusissé *Pouilly-Fuissé, France*			85
Chardonnay - Cakebread *Napa Valley, CA*			120
Chardonnay - Catena Zapata White Stones *Mendoza, Argentina*			295

House Wines

6oz Glass 9 | 9oz Glass 13 | Bottle 34

Chardonnay - Tilia
Cabernet - Tilia
Malbec - Tilia
Granache - Little James'
Pinot Grigio - Chloe
Rose - Zolo
White Sangria *White Wine, Fresh Fruit, Served over Ice*
Red Sangria *Sweetened Red Wine, Fresh Fruit, w/a Touch of Brandy, Served over Ice*
Sauvignon Blanc - Postales *Patagonia, Argentina*

Sparkling - Champagne

	6oz Glass	9oz Glass	Bottle
Prosecco - La Bella *Italy*	9	13	34
Torrontés - New Age *Torrontés/Moscato | Argentina*	9	13	34
Torrontés - Tapiz *Agrelo, Argentina*	15	22	58
Malbec Rose - Reginato *Mendoza, Argentina*	12	18	46
Sparkling Malbec Rose - Tapiz *Argelo, Argentina*	15	22	58
Prosecco - Ruffino N.V. *Italy*	13	19	50
Moscato D'Asti - Michele Chiarlo Nivole *Italy (375ml)*	14	21	28
Cava Brut - Perlada *Catalunya, Spain*	35		
Champagne - Veuve Clicquot *La Grande Dame Brut, France*	160		
Champagne - Moët et Chandon *Impérial Brut, France*	160		

Featured Cocktails 16

COSMO BLANCO
Vodka, Orange Liqueur, St Elder & White Cranberry Juice

MOSCOW MULE
Vodka, Ginger Beer, Bitters & Lime Served in a Copper Mug

STRAWBERRY BASIL LEMONADE
Vodka & House Made Sweet & Sour with Muddled Basil & Strawberry

WANDERING GAUCHO
Gold Tequila, Pear Liqueur & Muddled Lemon, Served Over Ice

PALOMA PIROPOS
Tequila, Fresh Squeezed Grapefruit Juice, Simple Syrup, Lime Juice, & a Splash of Club Soda, Served in a Martini Glass with Salt Rim

CHOCOLATE MARTINI
Vanilla Vodka, Chocolate Liqueur & Cream Served in a Chocolate Drizzled Martini Glass

ESPRESSO MARTINI
Vanilla Vodka, Kahlua & espresso (with or without) heavy cream

Your Choice of Finely Crafted Cocktails

BOURBON & WHISKEY OPTIONS
Four Roses, Seagram Seven, Jim Beam, Southern Comfort 10
Jack Daniels, Wild Turkey, Wild Turkey American Honey, J Rieger,
Makers Mark, Jameson, Knob Creek, Bulleit, Crown Royal (Apple or Vanilla),
Four Roses Small Batch, Horse Soldier Straight, West Bottoms KC Blend 13
Buffalo Trace, West Bottoms Convergence, Woodford Reserve 15
Basil Hayden, West Bottoms American Blended Malt,
Four Roses Small Batch Select,
Woodford Reserve Double Oaked 18

SCOTCH OPTIONS
Dewars 10
Johnnie Walker Black 18
Balvenie 12yr, Glenlivet 12yr 21
Oban 24
Macallan 12yr 28

VODKA & GIN OPTIONS
TLC, Lenark, Hilbing Argentinean 10
Absolut, Belvedere, Chopin
Grey Goose, Ketel One Titos 12
Aviation, Beef Eater, Bombay Sapphire, J. Rieger, Nolet's, Tanqueray 12
Empress 1908, Hendricks 15

TEQUILA OPTIONS
Cimmarron Blanco, Mangatta Silver Libelula 10
21 Seeds Cucumber Jalapeño, Xicala Mezcal 12
Patron Silver, Sauvecito Anejo 15
Don Julio Resposado, Tres Generracions Anejo 18
Don Julio Alma Miel Joven 28

RUM OPTIONS
Captain Morgan, Bacardi, Malibu 10
Callisto Botanical, El Dorado 12yr 12

RYE OPTIONS
Templeton 4yr 12
Whistle Pig Piggyback 6yr 15
Whistle Pig 10yr Straight 21
Whistle Pig 12yr Old World 35

**Additional Charge for Rocks Pours, Doubles and Martinis*

Beer Selections

Bud Light - Coors Light - Miller Light 6
Michelob Ultra Zero Non-Alcoholic 6
Modelo Especial - Blue Moon 6
Michelob Ultra - Boulevard Pale Ale or Wheat 7
Stella Artois - KC Bier Co Dunkel - Lagunitas IPA 8
Quilmes Argentinean Amber Lager 8
Boulevard Tank 7 Ale 9
Boulevard Bourbon Barrel Quad 15

Liqueurs - Cognac - Port

Aperol - Irish Cream - Limoncello	10	Grand Marnier	15
Bailey's - Frangelico - Sambuca	12	Remy Martin VOSP	18
Campari - Tuaca - Kahlúa	12	Taylor Fladgate 10yr	12
Fernet Branca (Italy)	12	Taylor Fladgate 20yr	18
B&B - Hennessey VS - Disaronno	15	Ramos Pinto Tawny Port 10yr	15
Drambuie	18	Ramos Pinto Tawny Port 20yr	24

****All Prices Subject To Change Due To Market Pricing****

10.3.26

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Desserts

$12



Tres Leches Petite Cake

Vanilla Cake Soaked in a Rich Blend of Three Milks—Evaporated, Condensed,& Heavy Cream, Served with Creme Anglaise, Topped with De Leche Caramel

Torta de Banana

Piropos Signature Banana Cake Layered with Whipped Cream Cheese Frosting Served with Creme Anglaise & Our Home-Made Raspberry Sauce





Churros Al Chocolate

Caramel-Stuffed Churros Served with Vanilla Bean Ice Cream Drizzled with Argentinean Dulce de Leche & Hot Chocolate Ganache

Torta de Chocolate

Dark Chocolate Mousse Cake with Cream Anglaise & Argentinean Dulce de Leche





Mousse de Chocolate

Chocolate Mousse served with Homemade Raspberry Sauce

Creme Brulee

Creme Brule set Aflame Tableside





Bread Pudding

Black & Golden Raisins, Dried Apricots, Creme Anglaise & Argentinean Dulce de Leche

OR have it Deep-Fried, served w/Almendrado Ice Cream for Even More of a Tasty Treat 15

Almendrado Ice Cream

Traditional Argentinean Dessert with Ice Cream Topped with Toasted Almonds, Brown Butter The Drizzled with Dulce De Leche





COFFEE — 5

Parisi Bros. Piropos Blend (Full Strength)
Guatemala Blend (Decaffeinated)

ESPRESSO — Single 5 Double 8

Rich Italian Blend Espresso

CAPPUCCINO — 8

LATTE — 8

CAFE PIROPOS — 12

Coffee with Irish Cream & Dulce de Leche Topped with Whipped Cream

HOT TEA — 6

A Selection of Fine Teas From Around the World



Liqueurs

Aperol	9
Kahlúa	9
Lillett Blanc	9
Limoncello	12
Frangelico	12
Sambuca	12
Campari	12
Irish Cream	12
B&B	15
Drambuie	15
Amaretto Disaronno	15
Frangelico	12

Armagnac, Brandy & Cognac

Grand Marnier	15
Remy Martin	18
Hennessy	20

Port

Taylor Fladgate Porto 10yr	10
Ramos Pinto Tawny Port 10yr	12
Taylor Fladgate 20yr	18
Ramos Pinto Tawny Port 20yr	20