

Eating Around / Argentine Restaurants

Argentine restaurants are popping up everywhere, just like Argentines themselves. Since the once-wealthy country experienced an economic crisis starting in 2001, both legal and illegal immigration to the U.S. has increased significantly. For diners, the exodus means a crop of new places serving a Latin American cuisine that balks at U.S. stereotypes about food from south of the border. It's not at all spicy, includes tons of pasta, and Argentines eat so much steak they make the American meat-and-potato diet look vegetarian.



Corbis

—Katy McLaughlin

RESTAURANT	SPECIALTY	PREPARATION	PRICE
El Raigon San Francisco	Tapa de Ojo de Bife	A cut of beef from the flap that surrounds the rib eye steak. Meat is grilled over mesquite charcoal and almond wood, and served with tomato and pepper sauce.	\$23
Cucharamama Hoboken, N. J.	Canelones de Espinacas	Thin crepes are stuffed with a spinach and walnut filling, and topped with white sauce made with flour, butter, milk, parmesan and manchego cheese.	\$18
Azul New York City	Parillada Completa	Grilled skirt steak, lamb chops, chicken legs, sweetbreads, blood sausage and chorizo, a pork sausage. Served with salad, fries, and a parsley-garlic sauce.	\$38 for two people