



In both decor and spirit, Industria Argentina may be New York’s most thoroughly modern Argentine steakhouse. The presentation begins with a miniature flaky empanada delivered as an amuse-bouche—it’s more artful than it sounds. The tuna “Tiradito”,

often a rustic raw fish jumble at other places, is a delicate appetizer that layers frothy avocado puree atop silky tuna slices. Sliver-thin oven-dried tomato is added to a ramekin of oozing smoked provolone, making for another stellar starter. For the main event, the kitchen hews more closely to the classic steakhouse formula, serving flame-kissed steaks with chimichurri “picante”. Check out the Tuesday night “Parrillada” special, a mixed grill for two, featuring a platter of lamb chops, sausages, hanger steak and short ribs. Hours of operation are Mon–Sat noon–5pm, 6pm–midnight.

[Industria Argentina](#)

329 Greenwich St (between Duane and Jay Sts)

Tribeca | [Map](#)

212-965-8560 | [Make a reservation](#)

<http://www.iatribeca.com>