

STARTES

BUENOS AIRES HORA CERO/ DUO OF ARGENTINE COUNTRY STYLE EMPANADAS

Argentinean style meat empanada - knife cut,
Cooked ham and mozzarella cheese empanada

REVIRADA/ CAESAR SALAD-CEGAR SALAD

Cubes of grilled field chicken, green leaves, sweetened bread croutons,
Crispy bacon, parmesan shavings and caesar dressing.

CHIQUILIN DE BACHIN /COUNTRY SOUP

Smoked anco pumpkin With Confited Pears Cream,
Italian Parmesan grated cheese served with Focaccia bread And Ciboulette.

MAIN COURSES

ADIOS NONINO / RED MEAT

Angus breed Steak With Rustic Potatoes, Accompanied
By Tasty Argentine Sauces Chimichurri And Creole.

LO QUE VENDRA /PASTA

Home made baked rotolo filled with ricotta and spinach,
Parmesan cheese gratin, fileto sauce and a touch of cream.

BALADA PARA UN LOCO /WHITE MEAT

Chicken Pamplona With a Thin Slice Of Crispy Bacon,
Filled With Assorted Nuts, Traditional Mar Del Plata Cheese,
Sauteed Vegetables, Polenta And Anco Pumpkin Souffle In Soft Leeks Sauce.

AMELITANGO /VEGETARIAN PLATE

Peruvian Quinoa Tabule On top of a corn Basket, Grilled Vegetables, Crispy Lentils,
Pickled Purple Onion And Fennel Sauce.

ESCUALO / FISH

Fresh Catch Of The Day serve with Grilla de Vegetables,
Bouchon Potatoes And Sesame Perfume.

FUGA Y MISTERIO / CHILDREN'S MENU

Home made hamburger –angus breed -, caramelized onion, lettuce,
tomatoes, bittersweet pickles, cheddar cheese and fried potatoes.

DESSERTS

MILONGA DEL ANGEL / MASCARPONE PARFAIT

Mascarpone cheese parfait accompanied by milk sweet sauce,
Crispy chocolate and dried fruit.

LIBERTANGO /PANNA COTTA

Panna Cotta Made Of White Chocolate With passion fruit pulp
And Patagonian red Fruits.

VUELO AL SUR / MOUSSE CAKE

Chocolate mousse in marquise base and orange pudding with ice cream.

BEVERAGES

Sodas & Mineral Water. Wines: Red or White

Tips are not included in the service.