



Café o te

Our Chef's suggestions for starters:

-Filet Mignon Beef Carpaccio-

Marinated in herbs, flowers, olive oil and balsamic, parmesano cheese, Dijon mustard and Pickles side.

-Pure Pork Choripán-

Pure pork chorizo in sourdough bread, tomatoe, lettuce, chimichurri and criolla sauce

Meat Empanada

Knife Cut Matambre, Subtle Lemon And Brava Sauce

Roquefort & Mozzarella Cheese Empanada

With Pepper And Caramelized Onion

Capresse Salad with Prusciutto

Candied tomatoes, buffalo mozzarella bocconcini, basil
Coulis and prosciutto.





Grilled Eggplant

With cucumber, cherry tomatoes, cilantro, tahine, black olives and balsamic.

Vegan quinoa and chickpea salad

Tomato, parsley, cucumber, carrots, red onion, black olives and greek vinaigrette

Soup of the day





Our Chef's suggestions for main courses:

Traditional Sirloin Steak (400grs)
Baked potatoes & chimichurri sauces.

Rose meat pork
And roasted sweet potato

Breaded Tenderloin - Milanese
with baked potatoes and dijon moustard

Crispy chicken Milanese
And baked vegetables

Slowed cooked veal cheek
And creamy potato

Catch of the day
With mashed potatoes, fresh spinach and capers.

Gnocchi Soufle au Gratin
Blue cheese, parmesan, gruyere & Pepato
Sauce

Spinach and Ricotta Ravioli
Tomato and cream sauce





Homemade Tagliatelle With ragu bolognese

Ham and mozzarella sorrentines With tomato, basil and black olives sauce





Our Sweet Pleasures Homemade Custard

Vanilla custard served with Dulce de Leche Jersey
(Argentine
milk caramel) and Whipped cream.

Warm Pancake

with Dulce de Leche (Argentine
milk caramel)

“Perito Moreno” Ice Cream Sundae

Crema Americana ice-cream with blackberries,
blueberries, southern red berry and crushed meringue.
Mendocine pears

Boiled in Malbec red wine with vanilla ice cream.

Cheese and Sweet “Vigilante”

Cuartirollo cheese & sweet potatoes or sweet quince

Bread pudding

With cream and dulce de leche

Coffee and tea

