

VIP MENU

First Course

Creole Empanadas (Knife Cut Meat)

Salmon Tartar (Avocado, Tomato, Red Onion, Cilantro and Lime) with Mixed Greens

Shrimp and Corn Soup

Arrabal Salad (Quinoa, Roasted Squash, Tomato Confit, Greens and Roasted Seeds)

Main Course

Beef Tenderloin with Bordalaise Sauce and Potato Gratins

Chicken Wrap with Spinach Farcé with Amaretto Sauce and Creamy Corn, Leek and Honey
Corn and Potato Chips.

Salmon en Croûte with Seeds with Teriyaki Vegetable Ratatouille

Penne Rigatte with Basilico Sauce (tomato, basil, garlic, olive) and Sautéed Broccoli.

Vegetable Ragu with Yamani Rice

Dessert

Viejo Almacén Cake

Chocolate Mousse with Red Fruit Coulis

Warm Pear Crumble with Creme Americana

Coconut Parfait with Dulce de Leche Sauce

Fruit Salad

Drinks

Sparkling and still mineral water

Non-alcoholic beverages

Malbec and Chardonnay Trapiche Reserva wine