

SAVORY

ANAFE´S PATE / Chicken liver pate over an almonds financier with peach chutney / 2930

OYSTERS / With sriracha, green oil and shallot mignonette / x 1 2590 / x3 6990 / x6 12580
Ask for availability

HOMEMADE RICOTTA / Creamy ricotta with honey and Zuelo IG Mendoza olive oil / 8860
Served with warm bread

BURRATA / With melon, fresh cucumber, celery and mint salad / 13300

CURED FISH / Herring style home cured fish with sour cream, onion and pickled beetroot / 11100

VIETNAMESE CARPACCIO / Tataki style tenderloin with nuoc cham, watermelon, cucumber, coriander, peanut and jalapeño / 10980

HEIRLOOM TOMATOES / With fresh oregano, onions and wine vinaigrette / 6600

CHEESE PLATTER / Reggianito (Buenos Aires), Champs Elysées' Buché Cendrée (Buenos Aires), Toro Azul's Mariello (Córdoba). With olive lavosh bread and figs in syrup / 9980

QUINOA COUS COUS / Quinoa, green beans, pecans and feta cheese salad / 8420

CACHAPA / Sweet cornbread with melted fior di latte, chickpeas and onion jam / 7660

SMOKED CHICKEN / Smoked chicken thighs with cabbage caesar salad, homemade mustard and bread and butter pickles / 17890

CATCH OF THE DAY / Ask what´s on!

GLASSED PORK / With smoked plantain purée, peanut butter and pickled jalapeño / 26700

TOFU MASALA / Grilled smoked tofu, sweet potato and masala gravy with fresh herbs and tomatoes salad / 12380

SORPRESINI / Short pasta with smoked tomatoes sauce, cherry tomatos, fresh ginger and provenzal / 19670

CALAMARI RICE / Squid arroz meloso with black pudding and alioli / 27650

BONE-IN RIB EYE / 900 gr charcoal grilled rib eye with tomatoes, lettuce and onion salad / 44070

FOCACCIA / Charcoal grilled bread / 2000

AREPAS / Charcoal grilled arepas / 2350

DRESSED GREENS / 4360

CABBAGE CAESAR SALAD / 4700

WATER SERVICE PER PERSON / 1200

SWEETS

PROFITEROL / Crunchy Paris-brest filled with an almond praline semifreddo and salted caramel / 7190
Add warm dark chocolate bath / 2100

PAVLOVA / With vainilla pastry cream, dulce de leche and rasberry granita / 5250

CHOC AND COFFEE / Chocolate cremeux with dulce de leche heart, hazelnut and coffee cream / 8820

COPA SAMBAYON / Sambayon semifreddo, marsala strawberries and burnt meringue / 7480

PEACH BUÑUELO / Roasted peaches, white chocolate semifreddo and deep fried dough / 6280

DRINKS

COCA-COLA (350 ml) / 1800

COCA-COLA ZERO (350 ml) / 1800

CINZANO SEGUNDO BY GLASS / Vermouth rosso Cinzano Segundo with soda and lemon / 3750

CINZANO SEGUNDO BY BOTTLE / Vermouth rosso Cinzano Segundo with soda and lemon / 22500

STELLA ARTOIS (330 ml) / 2900

DIRTY MARTINI / 3600

BLOODY MARY / 5250

CHELADA / 4200

MICHELADA / 4780

AVERNA AMARO SICILIANO / 2300

JEREZ / 2300

GRAPPA / 2300

WINE BY THE GLASS / Ask what's on!

SWEET WINE BY THE GLASS / Ask what's on!

CORKAGE / 12000

CAFÉ NESPRESSO / Ask what's on! / 2200

WATER SERVICE PER PERSON / 1200