

ENTRADAS | STARTERS

Ensalada de Contrastes

Mix de Verdes, Flores, Brotes, Ricota, Dátiles y Almendras Tostadas, Jamón Crudo y Frambuesas

*Contrast Salad*

*Green Vegetables, Flowers, Sprouts, Ricotta, Dates & Toasted Almonds, Prosciutto and Raspberries*

— \$270 —

Cous Cous, Pepino, Tomate Confitado, Higos y Yogurt Griego

*Cous Cous, Cucumber, Tomato Confit, Figs and Greek Yogurt*

— \$250 —

Tradicionales Empanadas Mendocinas de Carne a Cuchillo

*Traditional Mendocinean Knife's Cut Meat Empanadas*

— \$310 —

PRINCIPALES | MAIN COURSES

Pechuga de Pollo, Vegetales de Temporada y Vinagreta

*Chicken Breast, Seasonal Vegetables and Vinaigrette*

— \$375 —

Ojo de Bife Grillado, Camotes y Papines Asados, Cebolla Escabechada y Chimichurri

*Grilled Rib Eye Steak, Baked Sweet Potatoes and Andean Potatoes, Pickled Onions & Chimichurri*

— \$450 —

Canelón de Osobuco, Salsa de Ternera, Bechamel y Tomate

*Ossobucco Cannelloni, Veal Sauce, Bechamel and Tomato*

— \$350 —

Pesca Blanca con Vegetales y Frutas al Tomillo

*Fish with Thyme, Vegetables & Fruits*

— \$400 —

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POSTRES | DESSERTS

Sopa de Frutos Rojos con Cremoso de Chocolate Blanco

*Red Berries Soup with Creamy White Chocolate*

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\$220

Torta Húmeda de Chocolate, Frutos Rojos y Helado de Americana

*Moist Chocolate Cake, Berries and Cream Ice Cream*

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\$180

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MENU DEGUSTACIÓN | TASTING MENU

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Cous Cous, Pepino, Tomate Confitado, Higos y Yogurt Griego  
*Cous Cous, Cucumber, Confit Tomato, Figs and Greek Yoghurt*

Nieto Senetiner Malbec Rosé Nouveau 2016

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Lomo, Crema de Camotes, Papines Andinos, Pickles de Cebolla de Verdeo y Salsa de Ternera  
*Filet Mignon, Sweet Potatoes Cream, Andean Potatoes, Green Onions Pickles & Veal Sauce*

O / Or

Tortellini de Calabaza, Remolacha y Brócoli con Salsa de Queso de Cabra  
*Pumpkin, Beetroot & Broccoli Tortellini with Goat Cheese Sauce*

Cadus Gualtallary Appellation Malbec 2014

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Contraste de Quesos Camembert, Azul y de Cabra con Dulces Caseros  
*Camembert, Blue Cheese and Goat Cheese Contrast with Homemade Sweets*

Torta Húmeda de Chocolate, Frutos Rojos y Helado de Americana  
*Moist Chocolate Cake, Berries and Cream Ice Cream*

Emilia Moscatel de Alejandría Dulce Natural 2016

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Ars 950 per person

*(Incluye Vinos, Agua Mineral y Café Nespresso /Mineral Water, Wine and Nespresso Coffee included)*

*Todos los Precios en Pesos Argentinos, IVA Incluido*

*All prices in Argentine Pesos, Tax Included*

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