

Entrada / Starters

Gazpacho andaluz, migas crocantes, vinagre de vino tinto, hierbas frescas <i>Andalusian gazpacho, croutons, red wine vinegar, and fresh herbs</i>	\$ 205
Empanadas mendocinas, ensalada verde y llajua <i>Mendoza style beef empanadas, greens, and tomato sauce</i>	\$ 280
Provoleta, tomates frescos, orégano y albahaca <i>Baked provolone cheese, cherry tomatoes, oregano and basil</i>	\$ 320
Peras a la sal, burrate, jamón crudo, piel de limón, y albahaca <i>Salt-crusted pear, burrata cheese, prosciutto, lemon peel and basil</i>	\$ 290
Hongos frescos, queso pepato, limón, endivias y rúcula <i>Fresh mushrooms, pepato cheese, lemon, endive and arugula</i>	\$ 240
Carpaccio de lomo, rúcula, queso trebolgiano, alcaparras, tomates secos <i>Beef carpaccio, arugula, trebolgiano cheese, capers and dried tomatoes</i>	\$ 205
Langostinos a la plancha, duraznos, berros, palta, tomates cherries y cebolla colorada <i>Prawns from the grill with peaches, watercress, avocado, tomatoes and red onion</i>	\$ 390
Sandia, pepino, zucchini, rúcula, rabanitos, avellanas, menta, albahaca y queso trebolgiano <i>Watermelon, zucchini, arugula, radishes, hazelnuts, mint, basil, and trebolgiano cheese</i>	\$ 250
Higos, albahaca, queso de cabra, jamón crudo, escarola, rúcula, miel <i>Figs with basil, goat cheese, prosciutto, endive, arugula and honey</i>	\$ 360
Humita, aceite de albahaca y tomates frescos <i>Humita, basil oil and fresh tomatoes</i>	\$ 260

Plato Principal / Main Course

Ojo de bife a la parrilla, chimichurri, ratatouille, ensalada verde <i>Grilled rib eye with chimichurri, ratatouille and green salad</i>	\$ 690
Vacio guayu a la parrilla, chimichurri, papas cubo y salsa criolla <i>Grilled wagyu style beef with chimichurri, roasted potatoes and criolla sauce</i>	\$ 890
Pollo Patagonia, aioli, tomates, perejil, y cebolla <i>Chicken paillard with aioli, flattened potatoes, parsley, tomatoes, and onions</i>	\$ 420
Salmón en caja de hierro, verduras asadas, y gremolata <i>Salmon baked in an iron box with roasted vegetables, parsley, garlic, and lemon zest</i>	\$ 680
Bife de chancho, cáscara de naranja, tomillo, ajo, repollo rojo quemado y rúcula <i>Pork, orange peel, thyme, garlic, burnt red cabbage and arugula</i>	\$ 450
Paleta de cordero horneada 4 horas, papas Ana, tomillo y menta <i>Four hour roasted lamb, Ana (layered) potatoes, thyme and mint</i>	\$ 640
Noquis de papa quemados, langostinos, panceta, tomate, limón y albahaca <i>Burnt potato gnocchi baked in an iron box with prawns, bacon, peppers, and tomatoes</i>	\$ 490
Raviolones o canelones de calabazas al rescoldo, marscapone manteca de salvia y piel de naranja <i>Pumpkin ravioli or cannelloni with marscapone cheese, sage butter and orange peel</i>	\$ 370
Fetuccinis frescos, albahaca, avellanas tostadas, limón, burrata y tomates frescos <i>Fresh fettuccine, basil, toasted hazelnuts, lemon, burrata and fresh tomatoes</i>	\$ 350
Entraña de la parrilla, chimichurri, ensalada de tomates, pepino, achicoria, y cebolla colorada <i>Grilled skirt steak with chimichurri, tomato salad, pepper, chicory and red onion</i>	\$ 520
Mollejas a la parrilla, rúcula, cebolla colorada y mostaza <i>Grilled sweetbread, arugula, red onion and mustard</i>	\$ 580

Por favor pregunte a su mozo sobre opciones vegetarianas, libres de gluten y libre de lactosa.
Please ask your server about our vegetarian, gluten free, and lactose free options.