

MENÚ



APERITIF

- Chickpea hummus served with small breads and wood-fired focaccia.

STARTERS

- Mini vegetable cannelloni with tomato sauce and béchamel..
- Duo of hand-cut beef empanadas served with criolla sauce.

MAIN COURSES

- Braised pork shoulder (4 hours slow cooking) in a wood-fired oven, creamy sweet-potato purée, and green-apple chutney.
- Grilled beef tenderloin with green pepper sauce, potato wedges with roasted tomatoes, broccoli, and parsley oil.
- Beetroot risotto, crispy parmesan cheese, herb pesto, and almonds.

DESSERT

- Homemade flan, dulce de leche cream, chocolate ganache, and almond praline.
- Warm dark-chocolate marquise, passion-fruit ice cream, and strawberry sauce.

PRICE OF FULL 4-COURSE MENU

\$55.000.

(With complimentary wines during lunch.)

Cash price: \$55,000