

STARTERS

BEEF EMPANADAS [D]

Red pepper, raisin, Spanish onions, cumin served with fresh tomato salsa

BURRATA [D] [V]

Ecuadorian sauce, panko orange citrus crumb and smoked olive oil

YELLOWTAIL TIRADITO [D]

Truffle mayo, yuzu soy pearls, panko crumb

MAINS

CHURRASCO DE CUADRIL 200g [G]

Marinated for 48 hours in garlic, parsley and olive oil. With chips and your choice of peppercorn, béarnaise or blue cheese sauce

WILD MUSHROOM TAGLIATELLE [D] [V]

Eyrngii & enoki mushrooms, torrontés cream, tarragon, raw yolk

SPATCHCOCK CHICKEN [G]

Half a spatchcock in Ají Amarillo and chive marinade, finished over fire with a lime and tomatillo salsa

DESSERTS

SALTED DULCE DE LECHE CHEESECAKE [D] [V]

Toasted marshmallow

ARGENTINE ICE CREAM [D] [G] [V]

Selection of flavours

COCONUT TRES LECHE [N] [D] [G] [V]

Flourless coconut cake, pear sorbet

[N] Contains nuts

[D] Contains dairy

[G] Gluten-free

[V] Vegetarian

[Ve] Vegan