

STARTERS

BEEF EMPANADAS 

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

BURRATA SALAD    

Butternut squash, apple, lambs lettuce, candied walnut and chimichurri

SEABASS CECIVHE

Leche de tigre, papaya, watermelon, red onion, coriander

MAINS

CHORIZO 200g 

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  

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

HAKE  

Chanterelle mushrooms, butter sauce

DESSERTS

SALTED DULCE DE LECHE CHEESECAKE  

Toasted marshmallow

ARGENTINE ICE CREAM   

Selection of flavors

DULCHE DE LECHE FLAN  

Coconut crumble

 Contains nuts

 Contains dairy

 Gluten-free

 Vegetarian

 Vegan

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.