

MENU

APPETIZERS

ORGANIC SALAD

Organic confit vegetables · caramelized · almonds blueberries and apple vinaigrette

MIXED SALAD \$18

Organic confit vegetables \cdot caramelized \cdot almonds blueberries and apple vinaigrette

TURNOEVER \$24

Ham, pineapple, and cheese • ground beef with dried fruit • mushrooms & epazote tomato chutney

SNACK PLATE \$24

Argentinian & spanish sausage · chistorra gizzards chimichurri & tomato chutney

MELTED CHEESE

(All melted cheese is served with garlic bread and chimichurri sauce)

- Natural
- Bone marrow & corn kernels \$24
- Chistorra

BONE MARROW

\$32

\$18

Seared scallops octopus with butter & garlic

FROM THE GRILL

\$45 FILET MIGNON

Wrapped with bacon

HALF CHICKEN \$35

Marinated in beer & mustard • chimichurri potatoes

\$39

CATCH OF THE DAY

Mashed potatoes with basil • beef rind ash

GRILL SPECIALTIES

PICAÑA 400g

\$39

\$79

FRESH WHOLE FISH

Market price Grilled or fried

PARRILLADA FOR TWO

Filet · chicken · catch of the day · chorizos · bone marrow · beef

PARRILLADA SURF & TURF \$82

Beef Filet • flank steak • shrimp • octopus • chicken

ONE SIDE DISH TO CHOOSE

Broccoli & cauliflower gratin · mashed potatoes · corn on the cob · baked potato · vegetables

SURF & TURF

\$80

Beef Filet with Lobster tail

50% discount with Culinary Experience

$\overline{PREMIUM}$ 50% discount with Culinary Experience

LAMB CHOP

\$85 18 oz. **\$56** 8 oz.

PRIME RIB 500g. \$75

SHORT RIB 800 g. \$85

NEW YORK MISHIMA ULTRA

\$110

ONE SIDE DISH TO CHOOSE

Broccoli & cauliflower gratin · mashed potatoes corn on the cob · baked potato · vegetables

DESSERTS

\$9 **ALFAJORES**

RED WINE PEARS \$11

SORBET OF THE DAY TRIO \$9