

BODEGA  
**GARZÓN**  
URUGUAY



*Menú Garzón*


—  **WELCOME DRINK**  —

House made breads, Extra Virgin Olive Oil  
Colinas de Garzón & appetizer


—  **STARTERS**  —


Stracciatella, artichoke, peas, black garlic by Ramé “ajada” & crispy bread. 

Salad green beans, burnt orange,  
capers and seeds sauce & jersey cheese by La Vigna.  

Asparagus, burnt hummus, avocado & bresaola. 

—  **MAINS**  —

Roasted free range chicken, burnt cabbage & fresh salad vegetables. 

Cordero Esteño, sweet potato, Rooster sauce,  
salad greens & goat cheese by La Cabra macanuda. 

Catch of Pacto Océánico, roasted vegetables & crispy potatoes. 

Stewed lentils, pumpkin, mushrooms and salsa criolla.   

Grilled rib-eye, Andinas potatoes, egg & Kale by La Corona.  (\$ 400 extra)

—  **DESSERTS**  —

Basque pie (Chessecake) & season fruit. 

Peanut sablée, toffee, chocolate cream & quinoa Pop.

Dessert of the day

**Price per person: \$u 2.900.**

It includes water and coffee.

 Vegetarian  Gluten free  Vegan

