
WELCOME DRINK

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

EMPANADAS

Clay oven empanada mendocina. (\$250 extra)

STARTERS

Burnt scallion, romesco sauce, goat ricotta & breadcrumbs. 

Burnt beet roots, labneh & tahine
sauce, black garlic, orange & hazelnuts.  

Marrow bone, seed bread, ancient mustard, salad celery, fennel & apple. 

Grilled organic polenta, spinach,
cabbage & sunflower seed hummus.  

Soup of the day.

MAINS

Roasted free range chicken &
seasonal vegetables, lentils & mushroom. 

Marinated lamb “cordero esteño”, burnt sweet potato, mix green, pumpkins seeds. 

Catch of pacto oceanico, mashed
butter beans, carrot, tapende, almonds. 

Grilled rib-eye, mashed potatoes,
crispy skin potatoes, beef broth. 

Crispy basmati rice, burn cauliflower, alioli, pistachios.  

Grilled potato gnocchi, sage butter & roast vegetables. 

DESSERTS

Chocolate & coffee cake with mascarpone cream. 

Caramelized banana, housemade dulce de leche, ice cream sabayón TannSanto. 

Basque pie (Chessecake) & Candied Kumquats. 

Lucía`s candied sweets & local cheeses. 

Price per person: \$u 3.200.

It includes water and coffee.



Vegetarian



Gluten free