



Menü Garzón



WELCOME DRINK




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

Caviar Polanco, crispy potato, sour cream. (\$1000 extra)


STARTERS


  Arugula salad, beet, peach, goat cheese, mollet egg & hazelnuts.


  Fresh fish, citrics marinade, sweet potatoes & corn.




   Organic tomatoes, water tomato, cucumber, avocado.


MAINS

 Roasted free range chicken, basmati rice, burn corn & criolla sauce with coriander.


 Lamb from Cordero Esteño, pumpkin baked in the wood oven, carrot, fennel & radicchio.


 Catch from Pacto Oceánico, baby potatoes, leeks, alioli, anchovy chimichurri.


   Mashed butter beans, grilled mushroom, vegetables & crispy chickpea.

 Egg-yolk semolina pasta, sauce eggplant, tomatoes, basil, mozzarella & almonds.

DESSERTS

 Pistaccio, ricotta cheese, lemon, pie with mascarpone cream.

 Profiteroles with coffee cream, spiced dulce de leche & vanilla ice.

 Cacao sablée, chocolate cream, raspberry & quinoa pop.

Dessert of the day.

Price per person: \$ 3.500

It includes water and coffee.

Fire Menu


RESERVE

WELCOME DRINK


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



FROM WOOD OVEN

Mendocinean empanada with llajua sauce.


Humita empanada with llajua sauce. 


FROM THE "PLANCHA"

Txistorra (Basque sausage), mashed butter beans, criolla sauce, candy pineapple. 

Fainá, burnt cabbage, eggplant alioli & herbs.  

FROM THE GRILL

Grilled rib-eye, chips potatoes, lettuce, alioli, red onions & beef broth. 

Grilled eggplant, tomato chutney, crispy mushroom, tahine yogur sauce & almonds. 

DESSERT

Burnt season fruit with mascarpone cream & crispy sesame.

Price per person: \$ 4.800

It includes water and coffee.



Gluten Free



Vegetarian



Vegan