

Menú Garzón



WELCOME DRINK



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


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

Mendocinean empanada with llajua sauce. (\$250 extra)

STARTERS


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


Fresh fish, citrics marinade, sweet potatoes & corn.  


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




Fainá, burnt cabbage, eggplant alioli & herbs.  


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. 

Grilled rib-eye, chips potatoes, lettuce, alioli, red onions & beef broth. (\$500 extra) 

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.

Precio por persona: \$ 3.500

Incluye agua y café.



Vegano



Vegetariano



Sin gluten