


Menü Garzón

WELCOME DRINK



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

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

STARTERS


Chapa bread,
homemade charcuterie & salad. 


Artichoke, mushrooms, soft egg
& sweet potato chips.  

Beetroot hummus, feta cheese &
seasonal vegetables.  


MAINS

Braised Lamb from Cordero Esteño, carrot,
cashews, fennel & beef broth. 

Catch from Pacto Oceánico, potatoes,
sriracha alioli, red onion & olives. 

Gnochì, asparagus, pesto sauce
& Pecorino cheese (La Vigna) 

DESSERTS

Creamy chocolate, toffee, nuts, Burgul
wheat pop & mascarpone cream. 

Seasonal fruits & yogurt ice cream. 

Fresh homemade ice cream selection
from Bodega Garzón.

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.

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


FROM WOOD OVEN

Mendocinean empanada with llajua sauce.

FROM THE "PLANCHAS"

Grilled asparagus, bagna cauda
& crispy onions.

FROM THE GRILL

Grilled rib-eye, potato,
radish & beef broth. 

DESSERT

Caramelized bananas, sabayon ice cream,
coconut & homemade dulce de leche.

Price per person: \$ 4.500

It includes water and coffee



Gluten Free



Vegetarian



Vegan