


Menú Garzón


WELCOME DRINK


Homemade breads, Extra Virgin Olive Oil Colinas de Garzón & appetizer

Caviar Polanco, crispy potato & sour cream (\$1.500 extra)


STARTERS



Grilled Fainá with zucchini salad 


Burrata, figs, cucumber, tomatoes, and capers 


Organic carrots, yogurt with Tahine, Dukkha and coriander 

MAINS

Braised Lamb from Cordero Esteño, sweet potato, endives, fennel & basil 


Catch from Pacto Oceánico, potatoes, lettuce, Sriracha aioli, onion & olives  

Pork rib with mashed potatoes and gremolata 

Tagliolini with Garzón pesto and Pecorino cheese 

DESSERTS

Creamy chocolate, passion fruit, white chocolate, and yogurt ganache & Burghul wheat pop

Seasonal fruits, Disaronno liqueur, Madagascar vanilla ice cream 

Fresh homemade ice cream 

Dessert of the day

Price per person: \$ 3.900

Includes water and coffee

Fire Menu


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FROM WOOD OVEN


Mendocinean empanada with Lljua sauce


Humita empanada, with goat cheese and Lljua sauce 

FROM THE "PLANCHAS"


Grilled beetroot, oranges, arugula, egg, garlic chips and feta cheese  

FROM THE GRILL

Grilled rib-eye, Tian Vegetable, Paille potatoes & beef broth 

Grilled eggplant with Chermoula, mashed potatoes, tomato salad and greens 

DESSERT

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

Price per person: \$ 5.000

It includes water and coffee



Vegetarian



Vegan



Gluten free