





Menü Garzón


WELCOME DRINK



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

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


STARTERS


Vegetable salad, homemade quince & goat cheese  


Seasonal mushrooms, Brussels sprouts, kale and spinach 


Smoked sweetbread, gremolata sauce, Brazilian farora & salad  

MAINS


Braised boneless of Lamb from Cordero Esteño & stewed lentils 

Catch from Pacto & Oceánico, roasted vegetables & burnt herb sauces 

Pork rib, mashed sweet potatoes, cabbage & black garlic ajada sauce 

Ricotta homemade agnolotti, pumpkin sauce & Pecorino cheese 

DESSERTS

Chocolate & coffee cake with mascarpone cream 

Poached pears in Viognier wine
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 Llajua sauce


Cheese empanada, with goat cheese and Llajua sauce 



FROM THE "PLANCHA"

Valizas shrimps & humita 


FROM THE GRILL

Grilled rib-eye, mashed potatoes, onion, mushrooms & beef broth 

Lamb french rack, mashed potatoes, confit onion, mushrooms & beef broth 

Grilled eggplant with Chermoula, mashed potatoes, confit onion & mushrooms  

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

