



Menü Garzón

WELCOME DRINK

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


STARTERS


Warm salad, of grilled beans, eggplant,
broccoli and quail eggs  


Chard polenta, seasonal mushrooms,
spinach and lemon cream  


Sweetbread, mashed carrots,
cauliflower, lemon and seeds

MAINS

Braised boneless of Lamb from
Cordero Esteño, creamy rice, broccoli
and alioli sriracha 

Catch from Pacto & Océánico, roast
pumpkin, green beans & crispy onions 

Pork rib, cabbage salad,
fennel & dukkha 

Homemade spinach spaghetti, soft
cooked egg & Jersey cheese 

DESSERTS

Meringue & citrus 

Alfajor, candied kumquats &
homemade tahini ice cream

Fresh homemade ice cream 

Dessert of the day

Price per person: \$ 3.900

Includes water and coffee

Fire Menu


Siberian Caviar Polanco (\$4000 extra)

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FROM WOOD OVEN


Mendocinean empanada
with Llajua sauce


Cheese empanada, with goat cheese
and Llajua sauce 


FROM THE CAULDRION

Local crab cake, bagnacauda sauce



FROM THE GRILL

Grilled rib-eye, vegetable Tian, sweet
chips potato & beef broth 

Lamb french rack, vegetable Tian,
sweet chips potato & beef broth 

Creamy vegetable rice & sriracha alioli 

DESSERT

Homemade dulce de leche flan,
mascarpone cream & trigo burgol  

Price per person: \$ 5.000

It includes water and coffee

Vegetarian



Vegan



Gluten free

