





Menú Garzón


WELCOME DRINK

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


STARTERS


Artichoke, cucumber and
yogurt sauce, celery  


Clay Oven Fainá, pea and
fennel salad, feta cheese  


Sweetbreads, iceberg lettuce,
green sauce 

MAINS


Lamb shoulder, sweet potato purée,
parsley and garlic sauce, green leaves 

Catch from Pacto & Océánico, baby
potatoes, rainbow chard,
salmoriglio sauce 

Pork rib, stewed beans,
oyster mushrooms 

Potato and ricotta gnocchi, confit
tomatoes and eggplant, Brussels
sprouts, Jersey cheese 

DESSERTS

Homemade Greek yogurt, macerated
strawberries and pistachios 

Cocoa Alfajor, candied kumquats
and tahini ice cream

Fresh homemade ice cream 

Dessert of the day

Price per person: \$ 4.300

Includes water and coffee

Fire Menu

Siberian Caviar Polanco (\$4000 extra)

WELCOME DRINK



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FROM WOOD OVEN


Mendocinean empanada
with Llajua sauce


FROM THE CAULDRION



Siri crab croquette, sriracha aioli,
mixed greens

Peas, Brussels sprouts, burrata,
tomato, seed cracker  


FROM THE GRILL

Grilled rib-eye steak, Arzak potato,
iceberg lettuce, beef jus 

Lamb Rack, Arzak potato, iceberg
lettuce, beef jus 

Sweet potato, grilled fennel, rainbow
chard, seed cracker, sriracha aioli  

DESSERT

Burnt banana ice cream, homemade
dulce de leche, chocolate cookie 

Price per person: \$ 5.500

It includes water and coffee



Vegetarian



Vegan



Gluten free