Menii Garzón

## WELCOME DRINK

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

## STARTERS

Crispy polenta, cashew cream, black garlic ajada

Grilled bread, smoked beef tongue, lettuce, carrot and miso dressing

Crab croquette, spinach cream, ember-roasted onion

#### MAINS

Lamb shoulder in a clay oven, lentils stewed in a cauldron

Local catch from Pacto Oceánico, seared rice, shrimp cream from Valizas

Pork ribs and stewed white beans

Homemade ricotta-stuffed pasta, pesto, peas, Pecorino cheese

## DESSERTS

Spiced carrot cake with cinnamon ice cream

Honey and cheese tart with dulce de leche ice cream

Homemade Ice Cream 🛞

Dessert of the Day

Price per person: \$ 3900 Includes water and coffee

Fire Menu

Siberian Caviar Polanco (\$4000 extra)

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

### FROM WOOD OVEN

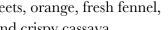
Mendocinean empanada with Llajua sauce

> Shrimp Empanada with Llajua sauce

#### FROM THE IRON

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Grilled beets, orange, fresh fennel, and crispy cassava



## FROM THE GRILL

(S) Grilled ribeye, potato, fried egg, Brussels sprouts, and meat jus

Grilled lamb rack, potato, fried egg, 🌾 Brussels sprouts, and meat jus

#### DESSERT

Dulce de leche crêpe, Madagascar vanilla ice cream, and charred orange

> Price per person: \$ 5000 Includes water and coffee







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