



Menü 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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FROM WOOD OVEN


Mendocinean empanada
with Llajua sauce


Shrimp Empanada
with Llajua sauce

FROM THE IRON


Grilled beets, orange, fresh fennel, and crispy cassava  

FROM THE GRILL

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

Vegetarian



Vegan



Gluten free

