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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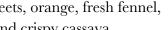
FROM WOOD OVEN

Mendocinean empanada with Llajua sauce

> Shrimp Empanada with Llajua sauce

FROM THE IRON

Grilled beets, orange, fresh fennel, and crispy cassava



FROM THE GRILL

(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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