



Meni Fuegos

WELCOME DRINK

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

STARTERS

Clay oven chickpea flatbread, green leaf salad, grapes & blue cheese 🕡 🛞



Artichokes, smoked sour cream, fennel & orange salad 💜 🛞

Grilled beef slices, romesco sauce, ember-roasted onion & crispy potato

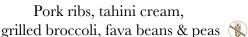
Starter of the day

MAINS

Braised boneless Lamb from Cordero Esteño, sweet potato purée, gremolata & green leaves 🛞



Local Catch from Pacto Oceánico, carrots, fennel & fresh peas



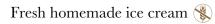


Ricotta & seasonal vegetable stuffed pasta, asparagus, peas & herb butter 🕜

DESSERTS

Altos de Garzón pecan tart served with vanilla ice cream

Chocolate mousse with mixed nuts and coffee ice cream 🛞



Dessert of the day

Price per person: \$ 3.900 Includes water and coffee

Siberian Caviar Polanco (\$4000 extra)

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FROM THE IRON

Local crab cake, sriracha aioli, cucumber yogurt sauce & seasonal vegetables

Grilled asparagus, smoked stracciatella, fried bread, sesame & gochujang vinaigrette

FROM WOOD OVEN

Mendocinean empanada & Llajua sauce

Shrimp empanada & Llajua sauce 💜



FROM THE GRILL

Grilled rib-eye, potato textures, oyster mushrooms & beef jus 🛞

Lamb french Rack, potato textures, oyster mushrooms & beef jus 🛞

Creamy rice romesco sauce & seasonal vegetables 🕜 🛞

DESSERT

Basque-style pistachio tart, candied kumquats & toasted almonds

> Price per person: \$5.000 It includes water and coffee

Vegetarian

Vegan

Gluten free





