

Menü Garzón

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 

Pork ribs, tahini cream,
grilled broccoli, fava beans & 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 

Fresh homemade ice cream 

Dessert of the day

Price per person: \$ 3.900

Includes water and coffee

Menü Fuegos

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 & Lljua sauce

Shrimp empanada & Lljua 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

