





# Menü Garzón

## WELCOME DRINK

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

## STARTERS


Roasted pumpkin, cabotiá squash purée,  
burnt orange, goat's milk Greek yogurt, and  
d dukkah  


Lion's mane mushroom steak, grilled kale and  
broccoli, chermoula, and seed cracker  


Grilled beef sweetbreads, pickled eggplant,  
Garzón pâté, and green leaf salad


Starter of the day

## MAINS


Lamb shoulder, sweet potato, eggplant purée,  
and ember-roasted onion sauce 


Local catch from Pacto Oceánico, creamy  
paprika rice, Valizas shrimp, and eggplant  
aioli 

Pork ribs, creamy polenta, grilled cabbage,  
clay oven vegetables, and Garzón pesto 

Griddled potato gnocchi, clay oven tomato  
sauce, smoked tomato, and Pecorino cheese 

## DESSERTS

Chocolate semifreddo, hazelnuts, chocolate-  
coffee ice cream, and salted toffee 

Apple mille-feuille, Madagascar vanilla  
custard, and almond ice cream 

Homemade Ice Cream

Dessert of the Day

**Price per person: \$ 3900**

Includes water and coffee

# Fire Menu

Siberian Caviar Polanco (\$7000 extra)

## WELCOME DRINK

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

## FROM THE IRON

Lamb sausage, yogurt and cucumber sauce,  
and wood-fired bread


Crab and shrimp with smoked beurre  
blanc, gochujang sauce, and fried bread


## FROM WOOD OVEN


Mendocinean empanada with Lljajua sauce

Shrimp Empanada with Lljajua sauce


## FROM THE GRILL

Grilled ribeye, mashed potatoes, griddled  
mushrooms, Dijon mustard aioli, and meat  
jus 

Grilled lamb rack, sweet potato, eggplant  
purée, ember-roasted onion sauce, and  
meat jus 

Clay oven-roasted vegetables, tahini cream  
with nut-based cheese, dukkah, and  
eggplant aioli 

## DESSERT

Basque cheesecake, house-made  
quince, and candied pistachios 

**Price per person: \$ 5000**

Includes water and coffee



Vegetarian



Vegan



Gluten free