

Menü Garzón

WELCOME DRINK

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

STARTERS

Crispy polenta, cherry tomatoes,
brussels sprouts, rescoldo onion,
chermoula.  

Artichokes, citrus cream, coal roasted
bread, Jersey cheese, seed granola. 

Grilled sweetbreads, pea purée, mixed
lettuce salad. 

MAINS

Local catch from Pacto Oceánico,
creamy rice with seasonal vegetables,
sriracha aioli. 

Pork ribs white bean purée, griddled
cabbage, garlic oil, cucumber and apple
salad. 

Griddled potato gnocchi, smoked
butter and herb sauce, peas, goat
cheese.  

Lamb shoulder in a clay oven, roasted
sweet potato, red wine sauce, radicchio. 

DESSERTS

Chocolate mousse, nut granola,
Madagascar vanilla ice cream.

Vanilla génoise, white chocolate cream,
olive oil ice cream, seasonal fruit 

Homemade Ice Cream

Dessert of the Day

Price per person: \$ 3900
Includes water and coffee

Fire Menu

WELCOME DRINK

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

FROM THE IRON

Griddled asparagus, house-made
ricotta, gochujang, seed cracker.  

Local crab and shrimp, bagna cauda sauce,
fresh fennel and celery salad, crispy bread.

FROM WOOD OVEN

Mendocinean empanada
with Llajua sauce

Shrimp Empanada
with Llajua sauce

FROM THE GRILL

Grilled ribeye, smashed potato,
vegetable tian, Dijon mustard aioli, beef
jus 

Grilled lamb rack, , roasted sweet
potato, red wine sauce, radicchio. 

DESSERT

Caramelized bananas, dulce de leche
mousse, almond praline, fior di latte ice
cream. 

Price per person: \$ 5000
Includes water and coffee

Vegetarian

Vegan

Gluten free

