

PANES DE FERMENTOS NATURALES
Campo, Negro, crackers & Focaccia



ESMALTADOS DISEÑO EXCLUSIVO
LUCIA SORIA

CAFÉ & RESTAURANT
SMALL PLATES



Octopus cooked at low temperature, romesco, new potatoe chip, arugula and onion \$ 430

Grilled Shrimps with avocado cream, homemade yogurt and green apple salad, radish, pink pepper and crispy spirulina \$410

Smoked eggplant croquette, tarragon alioli and fresh mint \$ 390

Steak Tartare with harissa, quail egg, arugula and garlic chips \$ 390

Burrata with roasted peppers, capers, crumbs and fried sage \$ 380

Zucchini in tempura, chili jam, labneh and fresh coconut salad with ginger and spring onion \$ 380

Grilled goat cheese, endive salad, oranges, basil and tapenade of black olives \$390

Sweet potatoe cake with labneh, Caviar Polanco from Rio Negro, UY and cured egg yolk \$410

Campo bread toast with avocado, soft boiled egg, pink radish and chives \$310

Campo bread toast with creamy ricotta, grilled zucchinis, kale and lemon confit \$310

National blue cheese toast, beetroot hummus, spring onion, parsley and caramel sunflower seeds \$320

SALADS



Plums, arugula, endives, goat cheese and caramelized sunflower \$350

Chicken and kale with parmesano cheese, soft boiled egg, Dijon dressing and almond crunch \$ 370

Thin Cerdeña bread topped with Peaches, avocado, tomatoes, toasted hazelnuts and fresh mozzarella \$ 370

Grilled zucchinis, house made labneh, fresh greens, lemon confit, feta cheese and pistacchios \$360

Heirloom tomatoes, burnt ricotta, fried capers, basil and balsamic dressing \$ 370

Asparagus, arugula, soft boiled egg, pecorino cheese, dijon dressing and toasted almonds \$ 410

◆◆ MAIN COURSES ◆◆

Ricotta and arugula tortelli, lemon butter, toasted buckwheat and basil sprouts \$ 630

Carrot, goat cheese and spring onion Rotolo with almonds and herbs pangrittata \$620

Entrecotte with the bone, garlic mayonnaise, mashed potatoes, burnt red peper and carpers sauce with fried parsley \$650

Chicken thigh Milanese, avocado and wasabi cream, summer salad with dried apricot and sesame seeds \$630

Braised Pork ribs with crushed sweet potatoes, spiced yogurt, spring onions and peanut crunch \$630

Fish of the day with dukkah, beet, asparagus, onion petals and tahine cream \$630

◆COVER SEAT \$110◆

◆◆ DRINKS ◆◆

◆ VIRGEN (MINERAL WATER) 750cc \$120 ◆ ◆ ICE TEA \$170◆ ◆ SODA (COKE) \$95 ◆ ◆ NATURAL JUICE \$170◆

◆ FLAVORED WATER \$170◆

Lime, lemon, mint & jinger // Orange & rosemary
Grapefruit & thyme

◆ JARIOLA- NATIONAL SODA◆

Yerba mate, lemon & ginger
Tónico water & herbs