

# MENU

## SMALL PLATES

Verdean onion arancini, blue cheese  
with parsley and roasted garlic

\$190

Grilled sweetbreads with avocado cream,  
criolla sauce , sprouts and burnt lemon

\$220

Shrimp empanada with ginger,  
cilantro and llajua

\$210

Burnt eggplant and black garlic spread, ricotta,  
tomatoes, herbs and parmesan craker

\$180

## APPETIZERS

Plums, endives, arugula, tomatoes  
jersey cheese, and fried nuts

\$320

Tomatoes, peaches, grilled avocado,  
mozzarella, pesto and crunchy faina

\$330



Homemade bondiola, melon, florentine seeds  
and mustard greens

\$330

Spicy beets and chickpeas, kale,  
sunflower and orange confit

\$310

Asparagus, romesco, mole egg,  
almond crumbs and fresh herbs

\$350



Soup of the day

\$190

## MAIN COURSES

Fish of the day with chermoula, carrots,  
beets, zucchinis and tahini cream

\$640

Eggplant and goat cheese ragout rotolo,  
burnt tomato sauce, fried capers and basil

\$630

Pappardelle with fake carbonace, asparagus,  
peas, arugula pesto and lemon

\$640



Entrecote milanese with tomato salad,  
mizuna, pickle onion,  
black olives and dill mayonnaise

\$690

Pork matambrito, mashed sweet potatoes,  
chauchas and fresh pear sauce

\$590

Short rack of lamb with fried walnut sauce,  
domino and romesco potatoes

\$690

Soda (coke) \$95  
Natural juice \$190

Jariola (nacional soda ) \$120

Yerba Mate, Limón & Jengibre  
Tónica Con Hierbas

Virgen (mineral water) 750 cc \$120

Flavored Waters \$180

Lemon, lime, ginger & mint-Orange & rosemary

Iced Tea \$180