

SET LUNCHEON MENU

3-Course

\$58++ per person

(Additional glass of Red / White / Prosecco \$15++)

APERITIVOS (Select 1)

Roasted Corn Soup

Mushrooms | Candied Pecan Nuts | Herb Oil

'Crillo de Pollo'

Argentinian Style Chicken Broth | Root Vegetables

Grilled Endive Salad

Manchego Cheese | Sweet Potato Chips | Red Wine Vinaigrette

Cherry Tomato | Sour Cream

Lobster Ceviche

Avocado | Lime Aioli | Micro Greens

(Supplement \$15++)

PLATO PRINCIPAL (Select 1)

Asado Grilled Wagyu Bavette

Chimichurri | Char-grilled Palermo Peppers

(Supplement \$18++)

Plancha Red Snapper

Pickled Eggplant | Asparagus

Char-grilled Smoked-Paprika Marinated Free Range Baby Chicken

Crushed Potato with Smoked Corn | Tomato Salsa

Roasted Butternut Pumpkin

Provolone Gratin | Pomegranate Seeds | Honey Dressing Roasted Nuts | Herbs

POSTRE (Select 1)

Dulce de Leche Panna Cotta

Blueberries | Strawberry Blossom Ice Cream

Warm Dark Chocolate Fondant

Chocolate Crumble | Orange | Espresso Caramel

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon
ordering. All menu items are subject to seasonal availability.

Wood-fired Sourdough brushed with Wagyu Fat, 'Yerba Mate' Smoked Sea Urchin Butter 13

Crumbed Smoked Green Olives | Lemon Aioli 15

Plato De Empanada
3 Empanadas | 6 Empanadas
18 34
Empanadas from Three Argentinian Regions
Beef Flank | Cumin | Aji Molido
Charred Corn | Gouda | Paprika
Grilled Squid and Cod | Bell Peppers | Ciboulette

Mud Crab 'Rescoldo' 39
Mud Crab cooked over Almond Wood Embers | Hokkaido Scallop
Clementines | Charred Fennel

Patagonian Red Prawns 'Parrilla' 38
Parrilla-grilled Patagonian Red Prawns | Northern Criollita Sauce

New Zealand Mussels and Bamboo Clam 'Caldero' 36
Air-flown New Zealand Green Lipped Mussels and Bamboo Clam
steamed in White Wine, Bay Leaf and Thyme | Garlic Butter Crumb

Argentine Style Marinated Wagyu Inside Skirt 'Parrilla' 36
Warm Salad of marinated wagyu skirt over the embers
Heirloom Carrots| Pomegranate | Raisins | Walnuts | Green Olives

House-made Chorizo Sausage 'Choripán' 32
Parrilla-grilled Chorizo Sausage | Sauce of Iberico Chorizo and
Fig Compote Choripán Croutons

Provoleta 'Chapa' 38
Provolone Cheese on cast iron skillet
Capers | Sage | Shallots | Fugazetta

PLATO PRINCIPAL

LUNCH A LA CARTE

| | |
|---|----|
| Black Cod 'A la Plancha' | 59 |
| Seaweed Chimichurri Crispy Zucchini Flower Crushed Potatoes with Preserved Lemon | |
| Slow-cooked Sherry and Orange Marinated Iberico Pork Ribs | 53 |
| Gremolata | |
| Crispy Argentine Style Artichoke | 46 |
| Sunchoke, Quinoa and Parmesan 'Risotto Al Salto' Saffron Espuma Seeds and Nuts | |
| Amelia Park Lamb Saddle on the Bone | 58 |
| Rosemary Broad Beans Eggplant Escabeche Hot Palermo Pepper Sauce | |
| 'Devesa' Argentinian Grain-fed Thick Skirt 250g | 53 |
| Red Chimichurri <i>Please allow 30-45 minutes depending on preferred doneness</i> | |
| US Morgan Ranch Striploin MS6-7 250g | 83 |
| Red Chimichurri <i>Please allow 30-45 minutes depending on preferred doneness</i> | |
| 'Jac Bingara' F1 Wagyu Tri-Tip MS 6-8 200g | 98 |
| Red Chimichurri <i>Please allow 30-45 minutes depending on preferred doneness</i> | |

VERDURAS

| | |
|--|----|
| Potatoes from the New World 'Rescoldo' | 15 |
| Sundried Tomato Tapenade | |
| Roasted and Smoked Heirloom Carrots Honey | 15 |
| Asparagus 'Parrilla' Lemon | 18 |
| Wood-fired White Corn Corn 'Humita' | 15 |
| Palermo Peppers 'Parrilla' Smoked Salt | 18 |

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All menu items are subject to seasonal availability.

POSTRE

LUNCH A LA CARTE

| | |
|--|----|
| Flan Adriana Dulche De Leche | 26 |
| Choco Torta Gianduja Sorbet Hazelnut | 24 |
| Citrus Poached Quince Blueberries Bay Leaf and Orange Ice Cream | 24 |

QUESO

| | |
|--|----|
| Daily Cheese Selection Two Types Malbec Poached Quince Quince paste Walnut Wafers | 31 |
|--|----|

CON CAFÉ

| | |
|------------------------------------|---------------|
| Alfajores Dulce De Leche Cookies | 5 <i>each</i> |
|------------------------------------|---------------|