



**DINNER**

*Chef Virginia Marin*

• **FIRST COURSE** •

- ⊗ Cured pork Tenderloin + sealed corn cake + romesco sauce + mixed greens \$
- ⊗ Llama Carpaccio + beet + hydrated mustard + paprika lactonesa \$
- Carob tortilla tasting:  
(artisanal cheese / Fish (silverside- perch) cured with lemon verbena herb/ loin with paprika) \$
- ⊗ Grilled oyster mushrooms + gremolata + quinoa hummus \$

• **MAIN COURSE** •

- ⊗ Mixed green salad + sprouts + crispy lamb + marinated oranges in native herbs + fresh cheese \$
- Baked vegetable parmesan in clay oven (lasagna) \$
- Spinach Sorrentino + gouda + sun-dried tomatoes in butter emulsion \$
- ⊗ Gizzards + sweet potato + grilled green onions + lemon \$

⊗ Sliced premium pork ham ( Acorn fed "Cerdo Negro" 50 gs) \$

• **MEATS** •

*All include a garnish of your choice, except the Plate of 3 sides*

- ⊗ Ribeye + ají chimichurri \$
- ⊗ Iron griddle American steak + fennel criolla sauce \$
- ⊗ Flamed and smoked flank steak + demi-glace \$
- ⊗ Grilled trout fillets + sage butter \$

• **SIDE DISHES** •

- ⊗ Spinach + potato + pennyroyal puree
- Greens + croutons + pickled cucumber + fried corn + almond and pistachio fresh cheese
- ⊗ Mixed potatoes + red onion + cumin butter + Warm saffron quinoa
- ⊗ Warm quinoa + saffron
- Side Dish Plate - 3 choices \$

**EL ESTECO MENU**

**FIRST COURSE**

- Blood sausage croquette + focaccia toast + sour cream
- ⊗ Smoked eggplant with paprika + goat yogurt + sesame
- Glass of wine "Torrantes Blend de Extremos 2021"*

**MAIN COURSES**

- ⊗ Inca salad + cured loin in flowers and sage
- ⊗ Pressed pork bondiola + garden salad + roasted pears
- Glass of wine "El Esteco Malbec 2020"*

**DESSERT**

- ⊗ Chocolate mousse + roasted orange + cedrón sand
- ⊗ Torrontés panna cotta + pineapple soup + almond and api brittle
- Glass of wine "El Esteco Tardío 2020"*

**Includes 3 glasses of wine + 1 soda or water \$**  
**Only with soda or water \$**

**Service charge \$**