



SET SHARING MENU 1

2 COURSE \$79

ENTRADAS

CHORIZO A LA CRIOLLA (GF)

Woodfired spicy chorizo, salsa criolla

EMPANADAS LA PATAGONIA

Argentinian style empanadas, chimichurri sauce

ARGENTINIAN PROVOLETA

Provolone cheese, cherry tomatoes, oregano, basil

FUERTES

POLLO MILANESE

Parmesan crumbed chicken breast

PICANHA 300G

Rump cap, farofa & pico de gallo

ACOMPANAMIENTOS

PAPAS FRITAS (VG)

Steak fries, smoked salt

SEASONAL WOODFIRED VEGETABLES (V)

Grilled fresh vegetables, parmesan

GARDEN SALAD (GF. V)

Fresh tomatoes, lettuce, cucumber, lemon vinaigrette



SET SHARING MENU 2

3 COURSE \$89

ENTRADAS

CHORIZO A LA CRIOLLA (GF)

Woodfired spicy chorizo, salsa criolla

EMPANADAS LA PATAGONIA

Argentinian style empanadas, chimichurri sauce

ARGENTINIAN PROVOLETA

Provolone cheese, cherry tomatoes, oregano, basil

CARPACCIO DE CARNE

Aji dressing, crispy capers, parmesan

FUERTES

POLLO MILANESE

Parmesan crumbed chicken breast

PICANHA 300G

Rump cap, farofa & pico de gallo

BERENJENA GRATINADA (VG)

Woodfired charcoal eggplant, tomato, fresh oregano, parmesan cheese

ACOMPAÑAMIENTOS

PAPAS FRITAS (VG)

Steak fries, smoked salt

YUCA FRITA (VG)

Cassava, aioli

GARDEN SALAD (GF. V)

Fresh tomatoes, lettuce, cucumber, lemon vinaigrette

DESSERTS

PEANUT BROWNIE

Artisan vanilla gelato with dulce de leche

DULCE DE LECHE CHEESECAKE

Frutos rojos



SET SHARING MENU 3

4 COURSE \$105

CRUDO

TRES AMIGOS

Ceviche sharing platter

ENTRADAS

CHIPAS

Cheese board

CHORIZO A LA CRIOLLA (GF)

Woodfired spicy chorizo, salsa criolla

EMPANADAS LA PATAGONIA

Argentinian style empanadas, chimichurri sauce

ARGENTINIAN PROVOLETA

Provolone cheese, cherry tomatoes, oregano, basil

LAMB BROCHETA

Traditional lamb skewers served with yoghurt dip

FUERTES

POLLO MILANESE

Parmesan crumbed chicken breast

COSTILLA A LA CERVEZA

Smoked estrella beer braised short ribs

BERENJENA GRATINADA (VG)

Woodfired charcoal eggplant, tomato, fresh oregano, parmesan cheese

PESCADO AHUMADO A LA PARILLA

Whole smoked rainbow trout, guiso criollo

ACOMPANAMIENTOS

YUCA FRITA (VG)

Cassava, aioli

SEASONAL WOODFIRED VEGETABLES (VG)

Grilled fresh vegetables, parmesan

GARDEN SALAD (GF, V)

Fresh tomatoes, lettuce, cucumber, lemon vinaigrette

DESSERTS

DON'T CRY FOR ME

Chef's selection of sharing desserts and ice cream



VEGETARIAN SET MENU

2 COURSE \$79

(Pick 1 Entrada, 1 Fuertes, 1 Acompañamiento)

3 COURSE \$89

(Pick 1 Entrada, 1 Fuertes, 1 Acompañamiento, 1 Dessert)

ENTRADAS

CHIPAS

Cheese bread

ACEITUNAS RELLENAS

Fried pitted olives, truffle & vegetarian, salsa criolla, aioli

VEGETARIAN PATACONES A LA SIERRA

Plantain chips, salsa criolla, eggplant mix, parmesan, chimichurri

EMPANADAS A LA PATAGONIAS

Argentinian style empanadas, chimichurri, mixed cheese

ARGENTIAN PROVOLETA

Provolone cheese, cherry tomatoes, oregano, basil

FUERTES

ALBONDIGAS EN SALSA

Quinoa & black beans meatballs, marinara, parmesan

BERENGENA GRATINADA

Woodfired charcoal eggplant, tomato, fresh oregano, parmesan

ACOMPÑAMIENTOS

PAPAS FRITAS (VG)

Steak fries, smoked salt

SEASONAL WOODFIRED VEGETABLES (V)

Grilled fresh vegetables, parmesan

GARDEN SALAD (GF, V)

Fresh tomatoes, lettuce, cucumber, lemon vinaigrette

DESSERTS

CARAMEL FLAN

Baked custard, caramel, coconut

PIÑA ASADA

Grilled pineapple, cinnamon spices, ice cream

DULCE DE LECHE CHEESECAKE

Frutos rojos

ALFAJORES

Chocolate or traditional with ice cream