



ES HORA DE BAILAR!



INTRODUCTION

/ STARTER

BEEF EMPANADAS

Hand-cut, with a mix of fresh herbs, and served with criolla sauce.

ROASTED PEPPERS

With poached egg.

PROVOLETA

A variation of the typical Italian provolone cheese, mildly spicy flavor and slow-cooked over the coals.

FRESH CHORIZOS

Selected cuts of beef and pork, with an additional touch of bacon and natural spices.

MOLLEJA

Delicious grilled sweatbreads served with lemon.

SKIRT STEAK

Premium beef cut seasoned with fine salts.

PORK FLANK

Premium pork flank marinated beforehand and seasoned with fresh herbs and lemon.

MILONGA PAMPEANA

/ MAIN COURSE

BEEF TENDERLOIN

A premium cut of beef seasoned with fine salts and pepper.

ROAST SRIP

A premium cut of beef seasoned with fine salts and pepper.

POTATOES

Andean baby potatoes braised with rosemary and mustard.

GAUCHO SALAD

Cherries, bocconcino cheese, basil, and sun-dried tomatoes.

GREEN SALAD

Mixed green leaves with red berries.

MILONGA SENTIMENTAL

/ DESSERT

CARAMEL FLAN

With dulce de leche and whipped cream.

VIGILANTE

Artisanal cheese and quince jam.

THE FINAL NOTE

/ AFTER-DINNER

MATE

Symbol of our tradition. Popular drink made from yerba mate leaves.

ALFAJORCITOS

Made with national dulce de leche.

DRINKS

VINO

Wine made with the Malbec grape variety cultivated in various regions of Argentina.

WATER, SPARKLING WATER AND SODA

