



IT'S TIME TO DANCE!



INTRODUCTION

/ STARTER

BEEF EMPANADAS

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

PROVOLETA

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

FRESH CHORIZO

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.

FLANK STEAK

Premium pork cut marinated in advance and seasoned with fine herbs and lemon.

MILONGA SENTIMENTAL

/ DESSERT

CARAMEL FLAN

With dulce de leche and whipped cream.

ICE CREAM

Cream ice cream served with dulce de leche.

WINES

VINEYARD CASA PIRQUE

Malbec Cuchillo de Palo

White Wine Luca

Malbec Ribera Del Cuarzo (UPGRADE)

WATER, SODA AND SOFT DRINKS.

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.

PEPPERS

Grilled bell peppers with poached egg.

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.

THE FINAL NOTE

/ AFTER-DINNER

INFUSIONS

Specialty coffee and a selection of teas.

ALFAJORCITOS

Homemade dulce de leche alfajores, purely national.

MATE

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

