



MENU

Entrance

EMPANADAS

Creole empanada made with Angus beef, knife-cut

CAESAR SALAD

Grilled chicken pieces, green leaves, flavored bread croutons, crispy bacon, parmesan flakes and Caesar dressing.

SEASONAL SOUP

Smoked organic pumpkin soup with Parmesan cheese flakes, accompanied by crispy focaccia and a touch of chives.

Tartar

Chilean smoked salmon tartare with coconut-breaded Patagonian prawns, panko, honey sauce, and passion fruit.

Main Dishes

STEAK EYE

Exquisite Angus beef ribeye, grilled medium rare and accompanied by rustic potatoes

CRÊPES

Crêpes filled with ricotta and spinach accompanied by filetto and béchamel sauces.

CHICKEN

Chicken Pamplona and crispy bacon sheet stuffed with nuts, Mar del Plata cheese, sautéed vegetables, polenta soufflé and butternut squash in a mild leek sauce

Grilled Salmon

Grilled Pacific pink salmon with sea salt, accompanied by sautéed vegetables





AMELITANGO – VEGAN

Quinoa risotto with seasonal vegetables in roasted organic beet carpaccio and pickled radishes

TAGLIATELLE WITH FILETTO SAUCE AND PARMESAN / CHILDREN'S MENU

Italian dry pasta with fresh tomato filetto sauce and lots of Parmesan cheese.

MILANESA / CHILDREN'S MENU

Angus Beef Rump Burger, Crispy Bacon, Cheddar, Crispy Fries

Desserts

PANNA COTTA

White chocolate panna cotta with red fruit coulis

Mascarpone Parfait

Mascarpone cheese parfait accompanied by dulce de leche sauce, crunchy chocolate, and nuts.

MOUSSE

Chocolate mousse on a marquise base with dulce de leche sauce and caramel crunch.

BREAD PUDDING

Traditional Argentine bread pudding served with cream and dulce de leche sauce.

Drinks

SOFT DRINKS AND MINERAL WATER. WINES: RED OR WHITE

