



# MENU

## Appetizers

### GNOCCHI

Roman-Style Gnocchi with Herbs, Vegan Mayo, Roasted Garlic

### SOUP

Squash Soup, Blue Cheese, Pumpkin Seeds and Walnuts

### HUMMUS

Beetroot Hummus with Vegetables and Yogurt and Herb Dressing

### MOZZARELLA STICKS

Mozzarella Sticks with Filetto Sauce

### EMPANADA

Beef Empanada with Jawa Sauce

## Main Dishes

### VEAL

Braised Veal, Pureed Carrots with Rosemary, Chips

### EGGPLANT

Eggplant, Soy-based Vegan Mayo with Roasted Garlic, Pumpkin Cream with Ginger

### PENNE RIGATE

Mediterranean Penne Rigate

### PORK SHOULDER

Pork Shoulder with BBQ Sauce and Mashed Sweet Potatoes





## RIBEYE STEAK

Boneless Ribeye Steak, Chimichurri Butter, Andean-Style Potato Wedges with Rosemary and Spring Onion Dressing, Processed and Chopped Salsa Criolla/BB Steak Option

## RISOTTO

Mushroom Risotto

## VEAL

Malbec Braised Veal and Sweet Potato Pie

## Children's Menu

Ham and Cheese Empanada

Potato Gnocchi with Cocktail Sauce

Flan

## Desserts

Flan

Spanish Rice Pudding served in a Glass with Dulce de Leche Mousse

Brownie with Ice Cream and Dulce de Leche Sauce

Crispy Choux Pastry with Creamy Dulce de Leche

Tiramisu

Bread Pudding

Raspberry Mousse, Rice Crunch and Chocolate

## Drinks

Beer, water, sodas, Wine Fond De Cave, Champagne Bodega Navarro Correas

