



MENU

Entradas

PINK SALMON GRAVLAX ON COUSCOUS

Mango, avocado, chives, toasted almonds, and golden raisins, hydrated with saffron and citrus fruits.

HUMITA NORTEÑA

Creamy soup made with corn and cheese, accompanied by spicy sauce.

ARGENTINE EMPANADA DUO

Filled with meat and vegetables and/or cheese and onion.

SMOKED VENISON & BRIE CHEESE SALAD

With tomato jam and mixed greens.

CUTTLEFISH CARPACCIO

With homemade mayonnaise, olive oil, and smoked paprika with mixed greens.

Main Dishes

ANGUS STEAK WITH RUSTIC POTATOES

Served with rosemary, candied tomatoes, and caramelized onions for a rich, savory finish.

BRAISED PORK SHOULDER WITH HONEY & WHITE WINE GLAZE

Slow-cooked and paired with roasted sweet potatoes and sautéed pears in a delicate ginger sauce.





LOIN MEDALLION WITH GRILLED VEGETABLES

Accompanied by caramelized onions, cherry tomatoes, and finished with a bold Malbec reduction.

PACIFIC PINK SALMON WITH TOASTED SESAME

Served with Argentinean skates, mushrooms, kale chips, and tender baby vegetables.

RAVIOLI OF PUMPKIN, BLUE CHEESE & WALNUTS

Handmade spinach dough filled with pumpkin and cheese, finished with a vegetable sauce and fresh olives.

Desserts

SUSPIRO PORTEÑO

Evaporated condensed milk cream topped with Italian meringue, flavored with muscato and a hint of cinnamon.

PAVLOVA WITH RED BERRIES

Crispy meringue shell filled with whipped cream, seasonal red berries, and drizzled with cane honey.

DULCE DE LECHE CRÈME BRÛLÉE

A rich twist on the classic French dessert, infused with Argentina's beloved dulce de leche.

CAMEMBERT CHEESE WITH FIGS & ORANGE MARMALADE

Paired with syrupy figs, carrot and chestnut confit, toasted almonds, and a touch of cane honey.





Drinks

Salentein Winery Wines

Salentein Primus Malbec Wine

-

Salentein Primus Chardonnay Wine

-

Alyda San Salentein Sparkling Wine -

Mineral Water

- Soft Drinks -

Beer

