MENU

APPETIZER

Filet Mignon Beef Carpaccio
Marinated in olive oil and balsamic, parmesano cheese, black pepper and special chef's dressing.

Salmon trout carpacho
Capers, herb vinaigrette, lemon and orange

Pure pork chorizo sandwich "choripan"
In sourdough bread with lettuce, tomato and chimichurri sauce

Meat empanada
With yasgua sauce on the side (a typical sauce from Northern Argentina)

"Vitel Toné"
Pecetto, homemade mayonnaise sauce & Mediterra capers

Seasonal salad OV
Quinoa, mix of green leaves, pumpkin, cherry, broccoli, corn, beets, olive oil, lime and lemon dressing

Capresse Prosciutto salad
Candied tomatoes, buffalo boconccinos, fresh basil & pesto

Butternut squash soup
Corn, pumpkin seeds, parmesan cheese and chives

MAIN COURSE

Grilled New York Strip steak 450 gre
With herb roasted potatoes & chimichurri
(Blue / Rare / Medium rare / Medium / Medium well / Well done)

Half grilled New York strip steak 250gr
With herb roasted potatoes & chimichurri

Breaded veal schnitzel
With mashed potatoes, salad & Dijon mustard

Beef cheek
With creamy mashed potatoes, crispy sweet potatoes, topped with
sprouts and gremolata

Smoked pork bondiola
With Patagonian beer smashed sweet potatoes & criolla sauce, topped
with panko crumbs & chimichurri

Breaded parmesan chicken
With pesto & herb roasted potatoes

Catch of the day
With crispy capers & smashed sweet potatoes with fresh spinach

Spinach and ricotta ravioli
With fresh tomatoes, pomodoro sauce & basil

Gratin semolina gnocchi soufflé

Vegan pasta V
With cherry tomatoes, pomodoro and fresh basil

Homemade fuccil with creamy mushroom sauce

DESSERT

Sambayon semifreddo (frozen mousse)
With caramelized nuts and chocolate

Dark chocolate marquisse
Chocolate mousse and berry sauce

Dulce de leche warm crepe

Crumble Seasonal
With cream cheese and walnuts

Homemade flan custard
With dulce de leche & whipped cream

Pears with torrontes wine
With cream cheese and walnuts

Ice cream cup
American cream ice cream, strawberries, berries and crushed meringue