



# 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.

## Main Course

### 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

### SHARK

Seasonal fish accompanied by grilled vegetables, bouchon potatoes and sesame aroma.

### 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

Veal Milanese served with French 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

