



# MENU

## STARTERS

**Vegetable caponata** with prosciutto, tomato jam and sardo cheese.

**Traditional tucumán-style** humita casserole.

**Classic meat pies** (argentine empanadas).

**Coleslaw Salad** with quinoa and avocado.

**Gravlax Salmon** on toasted bread with dill cream.

## MAIN COURSE

**Steak** with rustic potatoes.

**Braised pulled pork** with mashed sweet potatoes, roasted apples and honey.

**Chicken Pamplona** with caprese filling in mustard and turmeric cream  
accompanied by glazed kabocha squash.

**Catch of the day** accompanied by cous cous, ratatouille and orange  
reduction.

**Spinach ravioli** filled with smoked kabocha squash, onion and sardo cheese  
in tomato concassé.

## DESSERTS

**Bread pudding** with milk caramel reduction.

**Chocolate mousse** topped with pistachio praliné and mint syrup.

**White chocolate Panna Cotta** with cassis and  
forest berries reduction.

**Argentine cheese** with homemade sweet potato preserve.

Dessert tasting.

**Water - Soft Drinks - Beer**

**Malbec or Chardonnay Wines / Foster Lorca Winery**

**Sparkling wine**

