

Wood-fired Sourdough brushed with Wagyu Fat,  
'Yerba Mate' Smoked Sea Urchin Butter 10

Crumbed smoked green olives | Lemon Alioli 12

**Plato De Empanada**  
 3 Empanadas | 6 Empanadas  
 15                      29  
*Empanadas from Three Argentinian Regions*  
**Beef Flank | Cumin | Aji Molido**  
**Charred Corn | Gouda | Paprika**  
**Grilled Squid and Cod | Bell Peppers | Ciboulette**

**Mud Crab 'Rescoldo'** 36  
 Mud Crab cooked under Almond Wood Embers |  
 Hokkaido Scallop | Clementines | Charred Fennel

**Patagonian Red Prawns 'Parrilla'** 34  
 Parrilla-grilled Patagonian Red Prawns | Northern Criollita Sauce

**New Zealand Mussels and Bamboo Clam 'Caldero'** 32  
 Air-flown New Zealand Green Lipped Mussels and Bamboo Clam  
 steamed in White Wine, Bay Leaf and Thyme | Garlic Butter Crumb

**Argentine Style Marinated Wagyu Inside Skirt 'Parrilla'** 32  
 Warm salad of marinated wagyu skirt over the embers | Heirloom Carrots |  
 Pomegranate | Raisins | Walnuts | Green Olives

**House-made Chorizo Sausage 'Choripán'** 28  
 Parrilla-grilled chorizo sausage | Sauce of Iberico chorizo and fig compote |  
 Choripán croutons

**Provoleta 'Chapa'** 34  
 Provolone Cheese fired on the cast iron skillet | Capers | Aji Molido | Sage |  
 Shallots | Fugazetta

# PLATO PRINCIPAL

LUNCH A LA CARTE

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Black Cod 'A la Plancha' Seaweed Chimichurri   Crispy Zucchini flower   Crushed Potatoes with Preserved Lemon	54
Slow-cooked Sherry and Orange Marinated Iberico Pork Ribs Gremolata	48
Crispy Argentine Style Artichoke Sunchoke, Quinoa and Parmesan 'Risotto Al Salto'   Saffron Espuma   Seeds and Nuts	42
Amelia Park Lamb Saddle on the Bone Rosemary   Broad Beans   Eggplant Escabeche   Hot Palermo Pepper Sauce	52
'Devesa' Argentinian Grain-fed Thick Skirt 250g Red chimichurri <i>please allow 30-45 minutes depending on preferred doneness</i>	48
US Morgan Ranch striploin MS6-7 250g Red chimichurri <i>please allow 30-45 minutes depending on preferred doneness</i>	75
'Jac Bingara' F1 Wagyu Tri-Tip MS 6-8 200g Red chimichurri <i>please allow 30-45 minutes depending on preferred doneness</i>	90

## VERDURAS

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Potatoes from the New World 'Rescoldo'   Sundried Tomato Tapenade	12
Roasted and Smoked Heirloom Carrots   Honey	12
Asparagus 'Parrilla'   Lemon	14
Wood-fired White Corn   Corn 'Humita'	12
Palermo Peppers 'Parrilla'   Smoked Salt	14

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All prices are subject to 10% service charge & prevailing government taxes.  
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.  
All menu items are subject to seasonal availability.

## POSTRE

LUNCH A LA CARTE

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Flan 'Adriana'   Dulce De Leche	24
Choco Torta   Gianduja Sorbet   Hazelnut	22
Citrus Poached Quince   Blueberries   Bay Leaf and Orange Ice Cream	22

## QUESO

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Daily Cheese Selection Two Types	28
Malbec Poached Quince   Quince paste   Walnut Wafers	

## CON CAFÉ

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Alfajores   Dulce De Leche Cookies	3 <i>each</i>
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