



FIRE

Add-on Glass of Wine | Prosecco | Beer: \$15
20% off for all Wines & Champagne by the bottle (Excluding of House Pours)

COMUNAL DE LA TARDE

5-COURSE COMMUNAL LUNCH

\$68++ Per Pax | Min. 2pax

TO START

Pan de Chapata & Pan de Campo
 Braised Lentils | Chimichurri Butter

SNACKS

(All will be served)

Cannoli of King Salmon Gravadlax
 Japanese Cucumbers | Shallots | Roasted Garlic Aioli

Smoked Duck Tartlet
 Forest Mushroom Compote | Black Truffle Emulsion
 Fresh Herbs

Heirloom Tomatoes & Mozzarella
 Roasted Tomato Chutney | Basil Pesto | Garden Basil Oil

STEW

Argentinian Traditional Stew with Spicy Oil
 Slow-cooked Beef | Chorizo | Bacon
 Pumpkin | Andean Beans
 (Vegetarian Option Available)

MAIN COURSE

(Select 1)

Chicken Milanese à la Napolitana
 Purée of Garlic Confit Potatoes | Provolone Cheese
 House-made Tomato Sauce

Plancha Seared Farmed Sea Bass
 Risoni | Potatoes | Capsicums | Seafood & Tomato Reduction
 Sweet Basil Oil

Crispy Gnocchi with Forest Mushroom
 Chanterelles | Porcini | Parmesan | Mushroom Emulsion

Argentinian Ribeye 400g | 2 Pax
 Crunchy Potatoes | Mixed Garden Leaves
 Chimichurri | Salsa Criolla
 + Supplement \$25++ Per Pax

Argentinian Striploin 400g | 2 Pax
 Crunchy Potatoes | Mixed Garden Leaves
 Chimichurri | Salsa Criolla
 + Supplement \$20++ Per Pax

Argentinian T-Bone 1kg | 2 Pax
 Crunchy Potatoes | Mixed Garden Leaves
 Chimichurri | Salsa Criolla
 + Supplement \$45++ Per Pax

DESSERTS

(All will be served)

Panna Cotta Espresso & Dulce de Leche
 Summer Berries | Whipped Chantilly | Vanilla Crumble

Chocolate Alfajores
 Valrhona Dark Chocolate Ganache

GAUCHO SET LUNCH

3 COURSE | \$45++

3-Course : Select 1 Main + 2 other courses (Starter, Soup, or Dessert)
 Items marked with a (*) require a supplement to the base lunch set price
 Guests may choose from the lunch set menu or order à la carte.
 *Individual à la carte prices are listed beside each dish.

SOUP

Black Truffle & Forest Mushroom Soup (v)
 Sautéed Mixed Mushrooms | Croutons | Chives | Truffle

Caramelised Onion Soup
 Slow-cooked Beef | Italian Parsley | Extra Virgin Olive Oil

Seafood & Lobster Bisque
 Mussels | Crab Meat | Clam Meat | Chives | Extra Virgin Olive Oil
 + Supplement \$8

STARTERS

Herbs and Juniper Smoked Chicken
 Garden Greens | Tomato Chutney | Green Chimichurri Aioli

Smoked Cured Salmon
 Shallots | Japanese Cucumber | Capers | Garlic-Lime Aioli

Seasonal Heirloom Tomatoes and Feta Cheese (v)
 Spanish Onions | Sesame Crisps | Aged Balsamic Vinaigrette

MAIN COURSE

Sustainable Sea Bass à la Plancha
 Crushed Baby Potatoes | Black Olives | Capers
 Fennel Shavings Fresh Herbs

Grilled Free-Range Half Chicken
 Cumin-Garlic & Sweet Potato Mash | Charred Sweet Corn
 Green Chimichurri

Crispy Potato Gnocchi (v)
 Mixed Forest Mushrooms | Black Truffle Sauce
 Aged Parmesan Crisps | Chives

Roasted Grass-Fed Rack of Lamb 350g
 Roasted Potatoes with Herbs & Spices | Mint Chimichurri
 + Supplement \$28

Argentinian Striploin 300g
 Roasted Garlic & Potato Purée | Broccoli | Red Chimichurri
 + 150g Supplement \$20
 + 300g Supplement \$35

Full Blood Wagyu Thick Skirt 250g
 Roasted Garlic & Potato Purée | Broccoli | Red Chimichurri
 + Supplement \$28

DESSERTS

Panna Cotta of Espresso & Dulce de Leche
 Whipped Chantilly | Vanilla Crumble

Hazelnut Praline Mousse Entremet
 Roasted Peach Compote | Italian Meringue

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



APERITIVOS

ARGENTINIAN BREAD BASKET

PAN DE CAMPO (5 PIECES) - \$18

PAN DE CHAPATA (6 PIECES) - \$18

Served with Chimichurri Butter and Braised Lentils

PLATO DE EMPANADA

3 Empanadas | 6 Empanadas

\$18

\$32

Empanadas from Three Argentinian Regions

HAND-CUT BEEF | CUMIN | AJÍ MOLIDO

CHARRED CORN | MOZZARELLA | PAPRIKA | BÉCHAMEL

PATAGONIAN RED PRAWN | ONIONS | LEEKS | CREAM CHEESE

TABLA DE PICADA

\$58

Gouda | Brie | Provolone

Jamón Crudo | Mortadela | House-Made Chorizo

Olives | Gherkins | Caperberries | Sesame Crisps

ARTISANAL FARMED FRESH OYSTERS (3 PIECES)

\$28

Raspberry Mignonette | Shallots | Lemon

GRILLED HOUSE-MADE MANGALICA PORK SAUSAGE | 180G

\$16

Served with Garden Greens, Chimichurri & Salsa Criolla

FUGAZZA

\$22

Onions | Provolone | Mozzarella | Chimichurri

SEASONAL HEIRLOOM TOMATO SALAD

\$26

Grilled Peaches | Serrano Ham | Parma Ham | Basil Pesto | Sesame Crisps

GRILLED PATAGONIAN RED PRAWNS

\$35

Northern Corn Criollita Salsa | Fresh Garden Herbs | Lemon

GRILLED PROVOLETA (V)

\$26

Tomato and Fig Chutney | Aji Molido | Chimichurri

ARGENTINE CREOLE LOCRO STEW

\$30

Slow-cooked Beef | Chorizo | Bacon | Pumpkin | White Beans

Paprika & Aji Molido Oil

HUMITA TAMALE

\$24

Braised Argentinian Beef Cheek | Oregano | Cumin

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PLATO PRINCIPAL

MILANESA A LA NAPOLITANA

Iberian Pork Flank | Heirloom Tomatoes | Jamón Cocido
Provolone & Mozzarella | House-made Tomato Sauce

\$42

ÑOQUIS DE PAPA DORADOS CON HONGOS DEL BOSQUE CRISPY POTATO GNOCCHI WITH FOREST MUSHROOMS

Chanterelles | Porcini | Parmesan Crisps | Mushroom Emulsion

\$38

“CHUPÍN DE PESCADO”

ARGENTINIAN SEAFOOD STEW

Black Cod | Clams | Mussels | Tomato & Capsicum Reduction

\$59

COSTILLAR DE CORDERO DE PASTURA AL HORNO ROASTED GRASS-FED RACK OF LAMB | 340G

Herb Roasted Potatoes | Mint Chimichurri

\$58

MEDIO POLLITO DE GRANO A LA PARRILLA GRILLED HALF CORN-FED SPATCHCOCK CHICKEN | 400G

Corn Humita | Provolone Cheese

\$42

SECRETO DE CERDO | 300G IBERIAN PORK SECRETO

Ramos | Fennel, Green Apple and Celery Salad

\$48

CHEF SOLEDAD'S RICOTTA Malfatti (V)

Baby Heirloom Tomatoes | Aged Parmesan Crisps
Tomato Sauce Reduction | Sweet Basil Oil

\$38

MENU DE CARNE

All Served with Chimichurri and Salsa Criolla

BIFE DE CHORIZO ARGENTINIAN STRIPLOIN | 300G

Grass-Fed | 3-4 Weeks Wet Aged

\$65

TIRA DE ASADO ARGENTINIAN SHORT RIBS | 300G

Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

\$55

OJO DE BIFE ARGENTINIAN BONELESS RIB-EYE | 300G

Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

\$68

ENTRAÑA DE WAGYU FULL BLOOD WAGYU THICK SKIRT | 250G

Altair | MB 4-5 | Grass Fed | 2 Weeks Wet Aged

\$62

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SHARING CUTS

All Served with Chimichurri and Salsa Criolla

BIFE ANCHO CON HUESO \$190
ARGENTINIAN OP RIB | 1KG
Grain-Fed | 3-4 Weeks Wet Aged

BIFE DE CHORIZO Y LOMO CON HUESO \$170
ARGENTINIAN T-BONE | 1KG
Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

LUBINA ENTERA SOSTENIBLE A LA PARRILLA \$68
FARMED WHOLE SUSTAINABLE SEABASS | 700G
Green Salsa | Charred Lemon

PALETA DE CORDERO EN COCCIÓN LENTA AL ESTILO CURANTO \$68
CURANTO-STYLE SLOW-COOKED LAMB SHOULDER | 400G
Garlic | Thyme & Rosemary | Argentine Herb & Spice Blend

ASADO DE TIRA EN COCCIÓN LENTA AL ESTILO CURANTO \$78
CURANTO-STYLE SLOW-COOKED SHORT RIBS | 1KG
Argentine Herb & Spice Blend

TOMAHAWK ARGENTINO A LA SAL \$220
SALT CRUSTED ARGENTINIAN TOMAHAWK | 1.2KG
Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

VERDURAS

CRUNCHY BEEF FAT POTATOES \$15
Paprika | Herbs | Ají Molido

ROASTED AND SMOKED HEIRLOOM CARROTS \$15
Honey | Chimichurri

GRILLED WHITE CORN \$15
Corn Humita | Provolone | Fresh Garden Herbs

ROASTED ASPARAGUS AND BROCCOLINI \$18
House-made Ricotta | Fried Garlic Crisps | Salsa Tártara

GRILLED SWEET PALERMO PEPPERS \$16
Smoked Salt | Thyme

CRIOLLA SALAD \$18
Mixed Garden Leaves | Spanish Onions | Heirloom Cherry Tomatoes
Toasted Walnuts | Parmesan Shavings | Balsamic Vinaigrette

PLATO DE VERDURAS \$45

Crunchy Beef Fat Potatoes | Roasted and Smoked Heirloom Carrots
Grilled White Corn | Roasted Asparagus and Broccolini
Grilled Sweet Palermo Peppers

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POSTRE

FLAN ADRIANA Dulce De Leche Meringue Summer Berries	\$24
"ROGEL" Crispy Pastry Valrhona Dark Chocolate Ganache Dulce de Leche Meringue	\$18
TARTA DE LIMÓN Smoked Lemon Curd Candied Lemon Crispy Meringue Vanilla Ice-cream	\$20
"VIGILANTE DE MEMBRILLO" Quince Gouda Cheese Mousse Caramelised Walnut Ice-cream	\$20
CHOCOTORTA Coffee Crumble Toasted Hazelnuts Dulce de Leche Valrhona Chocolate Sorbet	\$18
FRUTA DE PEPITA Torrontés & Vanilla Poached Pears & Apples Malbec & Spice Poached Quince Oat Crumble Malbec Sorbet Elderflower Syrup Reduction	\$22
TRIO OF ARTISANAL CHEESE SELECTION Hard Cheese Semi-Hard Soft Cheese Quince Paste Toasted Walnuts Sesame Crisps	\$40

HELADOS Y SORBETES

ICE CREAMS AND SORBETS	\$5
SUMMER STRAWBERRY SORBET	
GIANDUJA DARK CHOCOLATE SORBET	
MALBEC RED WINE SORBET	
DULCE DE LECHE ICE CREAM	
MADAGASCAR VANILLA ICE CREAM	
ROASTED WALNUT ICE CREAM	

Served with Vanilla Crumble and Seasonal Berries

CON CAFÉ

DULCE DE LECHE ALFAJORES (2 PIECES) House-Made Dulce de Leche	\$5
CHOCOLATE ALFAJORES (2 PIECES) Valrhona Dark Chocolate Ganache	\$5
CONITOS (3 PIECES) Shortbread Cookie Dulce de Leche Chocolate Shell	\$6