# MENU

**Triple cooked french fries** — $ 12.000

Triple-cooked, with a miso and Sardo cheese emulsion.

**Mushroom terrarium** — $ 28.100

Creamy Portobello mushroom soup reduced in San Juanino Syrah red wine, blue cheese mayonnaise, cocoa, walnuts, and organic greens. Grilled Enoki and Pholiota mushrooms. Request vegan option.

**Asparagus** — $ 28.300

Thin organic asparagus, double-cooked, with a mint emulsion and a goat-milk feta gratin.

**Bunch of leeks** — $ 33.000

Organic leeks confit with a hollandaise sauce made from Mendoza Sauvignon Blanc, fried enoki mushrooms, and chive oil.

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**Chickpea and beetroot hummus** — $ 17.500

With grape pickles, pecan crunch, and fermented cashew vegan cheese.

**Chorizo** — $ 18.000

Mixed-meat chorizo, roasted carrot and bell pepper purée, mustard seed pickles, and organic herb.

**Green fritters 5 u.** — $ 18.500

Spinach and parsley leaves. With citrus emulsion, dill, and organic flowers.

**Ni** に — $ 19.700

Crispy chicken bao buns with sesame honey, Japanese mayonnaise, napa cabbage, and organic flowers.

**Trio of empanadas** — $ 20.400

Baked. Made with knife-cut beef, humita and quinoa with goat cheese. Served with traditional Yasgua sauce.

**Patagonian Oysters** — $ 28.700

Five Patagonian oysters with olive oil and citrus.

**Vegan pasta** — $ 33.500

Handmade vegan pasta with tofu ricotta, tomato reduction, and mushroom stock.

**Gratin sweet potato gnocchi** — $ 36.500

With braised and shredded lamb.
Request vegan option.

**Nino Bergese** — $ 38.000

Turmeric pasta with an egg yolk center, filled with kabocha squash and assorted cheeses, finished with a crispy texture made from the same pasta.

**Creamy rice** — $ 46.400

Creamy rice with a mushroom base, Enoki pâté, house-made romesco, and finished with a protein selected by the chef.

**Chorizo Steak** — $ 49.600

400g of young beef—raised on pasture and grain—served with a meat stock simmered for over 20 hs.

**Ribeye** — $ 53.000

400g of young beef —grass- and grain-fed.

## CHARCUTERIE

**Chacuterie tasting platter** ..... $39.000

**Cheese tasting platter** ..... $39.000

**Cheese & charcuterie tasting platter** ..... $62.000

**Extra breadbasket** ..... $10.000

LEAVE SOME SPACE FOR DESSERT

## DESSERTS

**¼ Ice creams** Chocolate and vanilla. — $ 13.000

**Rice pudding** Creme brulée texture with a dulce de leche and lemon center. — $ 18.000

**Curd heart** Lemon curd, natural fruit, and citrus cream. Topped with Italian meringue. — $ 18.800

**Alfajor Koji** Patagonian red fruits, dulce de leche with miso and cream, covered in chocolate. — $ 21.500

Vegan  Sin gluten

**There is no charge for a cover or bread basket. Please notify us of any dietary restrictions.**

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# COCKTAILS

**Andy Collins** $ 15.500

Gordon's Gin, syrup, lemon, extra brut sparkling wine, and orange.

**French Royalty** $ 15.500

Gin, extra brut sparkling wine, syrup, and lemon juice.

**Gin and Tonic** $ 15.500

Gordon's Gin, Schweppes tonic, and lemon juice.

**Fernet** $ 15.500

Fernet Branca and Coke.

**Espresso Martini** $ 16.700

Vodka, Borghetti licor, cold brew, syrup, and coffee.

**Classic Cocktail** $ 16.700

Jack Daniel's Old No. 7, syrup, Angostura bitters, and orange.

**Negroni** $ 16.700

Gin, Campari aperitif, Carpano Rosso vermouth.

**Penicillin** $ 16.700

J. Walker Black, J. Walker Double Black, lemon, honey, and ginger.

# DRINKS

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| Ivess water w/gas | $ 5.500 |
| Ivess water wo/gas | $ 5.500 |
| Limonada 1 L. | $ 13.000 |

# OTHERS

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| Santa Teresa Ron | $ 13.300 |
| Vermouth | $ 15.000 |
| Licor Frangelico | $ 18.500 |
| Licor Drambuie | $ 18.500 |
| Hennessy V.S. cognac | $ 18.700 |

# OTHER WINES

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|---|---|
| La Bota 115 de Fino D.O. Jerez | $ 89.500 |
| Taylor's 10 Year Old Tawny Port | $ 115.000 |
| La Bota 111 de Manzanilla Florpower | $ 167.000 |
| La Bota 116 de Oloroso Montilla | $ 312.200 |
| La Bota 117 de Amontillado Montilla | $ 312.200 |

# BEERS

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|---|---|
| Stella Artois porrón 330cc | $ 8.000 |
| Stella Artois s/a porrón 330cc | $ 8.000 |

# WHISKY .

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|---|---|
| Jack Daniels Old No 7 | $ 17.300 |
| Jameson Black Barrel | $ 23.400 |
| Glenlivet founders reserve | $ 23.400 |
| J. Walker Green Label 15 | $ 59.800 |
| Glenfiddich 15 | $ 72.000 |

# COFFEE

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|---|---|
| Forte / Intensidad media | $ 4.500 |
| Ristretto/ Intensidad alta | $ 4.500 |
| Tea | $ 3.500 |

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