



Tasting Argentina

- **2 Mini Empanadas (Black Angus meat/ vegetarian)**
- **Morcilla**
- **Marinated Quail with vegetables**
- **Patagonia salad**

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- **Cold Locro soup**

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- **Black Angus Skirt Steak(100g)**
 - **Black Angus Colita de Cuadril (Tail of Rump) (100g)**
 - **Mashed grilled Patatoes**

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- **Alfajores de Maicena**
 - **Churros**

3700 L/Person



STARTERS



COLD

- BLACK ANGUS TARTARE IN OPEN EMPANADA 1100 L
- BRISKET IN LAYERS OF MOZZARELLA AND DRIED TOMATOES 1100 L
- THREE TASTES OF BLACK ANGUS TARTARE 1200 L
- BLACK ANGUS CARPACCIO 1100 L
- BLACK ANGUS BRESAOLA WITH CHEESE CREAM AND PISTACHIO 1400 L
- HUMUS WITH FRESH VEGETABLES 500 L
- MARINATED QUAIL WITH VEGETABLES 950 L
- CARAMELIZED GOAT CHEESE 600 L
- JAMON IBERICO DE BELLOTA (80G) 2200 L

STARTERS



HOT

- EMPANADA WITH BLACK ANGUS MEAT 230 L
- EMPANADA WITH BLACK ANGUS MEAT AND RAISINS 230 L
- EMPANADA WITH CHICKEN MEAT 180 L
- EMPANADA WITH SPINACH AND CHEESE 160 L
- HOMEMADE CHORIZO (30% BLACK ANGUS -70% PORK) 490 L
- MORCILLA 500 L
- LINGUIZA (100% PORK)..... 550 L
- CROQUETTES WITH JAMON 800 L
- TACOS WITH PULLED PORK 300 L
- BONE MARROW 190 L/100G
- BAKED PROVOLA CHEESE 480 L

SALADS



- **PATAGONIA** 650 L
(Green salad, frisee salad, asparagus, orange, fennel, pecorino cheese)
- **BUENOS AIRES** 650 L
(Baby spinach, bacon, beets, mango, cherry tomatoes, yogurt)
- **LA PAMPA** 680 L
(Iceberg salad, quail egg, caramelized goat cheese, sesame, beetroot, grapefruit)
- **EL GAUCHO** 850 L
(Mixed salad, burrata, roastbeef, dried tomatoes, nuts)

SOUPS



- **CLASSIC LOCRO SOUP (NOVEMBER-APRIL)** 450 L
(Mais, bean, pumpkin, leek, onion, beef meat, pork meat, chorizo)
- **COLD LOCRO (MAY-OCTOBER)** 450 L
(Pumpkin, avocado, Tofu, dill)
- **PACHAMAMA** 750 L
(Bone broth, cut of black angus rump, bone marrow, leek, carrot, mashed potatoes)
- **EL GAZPACHO** 350 L
(Tomatoes, red pepper, green pepper, spring onions, cucumber, olive oil, vinegar)

PASTA & RISOTTO



- **EL TANO** 750 L
(Linguine with flavored butter, dried tomatoes, roastbeef, quail egg)
- **EL GAUCHO** 900 L
(Tagliatelle with asparagus, tomato concasse', tomato sauce, cut of Black Angus rump)
- **CAMPESINA** 1200 L
(Rigatoni with porcini mushrooms, cherry tomatoes, truffle)
- **MENDOZA** 1300 L
(Risotto with Malbec, quail, brie)
- **USHUAIA** 1200 L
(Risotto with Burrata and Black Angus Tartare)

CHEF'S DISHES



- **BLACK ANGUS CUTLET WITH TOMATOES, MOZZARELLA AND BASIL** 1400 L
- **CUT OF RUMP WITH SOIA SAUCE, HONEY, LEEK CREAM, CARROT** 1700 L
- **RIB EYE WITH PORCINI MUSHROOMS** 3000 L

BURGER



- **"EL GAUCHO" BURGER WITH BLACK ANGUS MEAT** 1200 L
- **PULLED PORK BURGER** 1000 L

THE MEAT



- BLACK ANGUS TRI TIP (MIN. 200G) 650 L/100G
- BLACK ANGUS RUMP STEAK (MIN.200G) 780 L/100G
- BLACK ANGUS SKIRT STEAK (MIN.200G) 990 L/100G
- BLACK ANGUS RIBS (MIN.300G) 950 L/100G
- BLACK ANGUS PICANHA (MIN.200G) 1100 L/100G
- BLACK ANGUS SIRLOIN (MIN. 200G) 1200 L/100G
- BLACK ANGUS RIB EYE (MIN. 220G) 1450 L/100G
- SAKURA FILLET (MIN. 200G) 1400 L/100G
- BLACK ANGUS FILLET (MIN.200G) 1700 L/100G
- JAPANESE WAGUY A6+ (MIN.100G) 5000 L/100G

DRY AGING SELECTION

- FRENCH CHAROLAISE 900 L/100G
- BLACK ANGUS (IRELAND) 1100 L/100G
- SAKURA YOZA (4-5 YEARS OLD) 1100 L/100G
- “LA NOSTRA” SELECTION (4-5 YEARS OLD) 1100 L/100G
- SAKURA HANAMI (4-5 YEARS OLD)..... 1300 L/100G
- TOMAHAWK YOZA (4-5 YEARS OLD) 1300 L/100G



* Minimum 700g order and the side dishes are included.

SIDE DISHES



- FRIED BABY PATATOES 400 L
- GRILLED ASPARAGUS 750 L
- GRILLED MASHED PATATOES 450 L
- FRIED TORNADO PATATO 320 L
- SAUTEED MUSHROOMS..... 550 L

DESSERTS



- MATE' 550 L
(Panacotta with flavored cream, mate oil , vanilla biscuit)
- DULCE DE LECHE 550 L
(Lemon sponge, dulce de leche cream, caramel cream)
- CORDILLERA 550 L
(Raspberry and vanilla mousse, hazelnut biscuit)
- DON PEDRO 550 L
(Vanilla icecream, nut pralines, crunchy nuts, whisky jelly)
- CHURROS 420 L
(with dulce de leche and caramel namelaka)