



VIP MENU

Starters

Boedo

Marinated patagonian shrimp tails accompanied by avocado mousse and fresh tomatoes

San Telmo

Classic creole little pies stuffed with knife-cut veal meat and green olives.

Villa Urquiza

Ham and raw ham duet accompanied by cheese dices, potato pudding in mustard and spring onion cream on green leaves bouquet.

Flores

Glazed onion, shallot and leek cream soup with countryside bread croutons and fresh parsley rain.

Main Courses

Parque Patricios

Grilled Angus boneless steak with potato texture, cherry tomatoes, peppers and provolone cheese.

Caballito

Grilled Angus sirloin tournedo with potato texture, cherry tomatoes, peppers and provolone cheese sided by malbec sauce.

Palermo

Pink salmon dried fruit crispy, accompanied by risotto and olive vegetable.

Almagro

Chicken breast stuffed with bacon and arugula, accompanied by toffeeed sweet potato purée, rosemary flavoured vegetable tian and lime soft sauce.

Nueva Pompeya

Pork flank with potato texture, cherry tomatoes, peppers and provone cheese.

Barracas

Italian Fetuccinnis with peppers and baby eggplants in basil and chestnuts soft cream sauce.



Desserts

Tango Porteño

Porteño typical dessert tasting:

Crème caramel homemade custard, cheeses and confitures trilogy, crème-caramel ice cream on orange and cocoa crispy biscuit.

Montserrat

Spiced semisweet chocolate ice cream, accompanied by classic rice and milk pudding on base of praliné

Barrio Norte

Creamy passion fruit on milk chocolate biscuit accompanied by roasted apple dices.

Included Beverages

Chandon Extra Brut Champagne

Rutini wine

Beer, sodas, mineral water

Coffee

Optional: wine and drink list not included in this menu.