



EXECUTIVE MENU

Starters

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.

Almagro

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

Nueva Pompeya

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

La Boca

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



Desserts

Monserrat

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

Tango Porteño

Porteño typical dessert tasting:

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

Included Beverages

Alamos Red Blend and Alamos Chardonnay wine – Bodega Catena Zapata

Beer, sodas, mineral water

Coffee

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