



MENU EJECUTIVO

STARTERS

San Telmo

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

Villa Urquiza

Parma prosciutto flowers, mozzarella pearls, candied cherry tomatoes and bouquet of garden leaves with tomato jam and citrus vinaigrette.

Flores

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

MAIN COURSES

Parque Patricios

Bife de chorizo (typical Argentinian meat cut) grilled bread accompanied by block smoked potato, bacon and verdeo, with classic caponatta

Almagro

Chicken leg and thigh boneless grilled, accompanied by mashed potatoes with spinach and soft lemon sauce.

Nueva Pompeya

Grilled flank steak pork, marinated, grilled, accompanied by sweet potatoes rustic roasted and fresh thyme pesto

Barracas

Penne Rigate with pomodoro sauce, with olives rain and fresh basil



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

Sweet milk mousse with chocolate brownie base and nuts and chocolate fan.

Included Beverages

Alamos Red Blend - Alamos Chardonnay

Waters - Soft drinks - Beer

Coffee - Tea

Optional: *Wine and drink list not included in this menu.*