



## PLATEA 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 toffeed 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 Fetuccinni 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*

*Benjamín Nieto Malbec and Benjamín Nieto Chardonnay – Bodega Nieto Senetiner*

*Beer, sodas, mineral water*

*Coffee*

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