



Restaurante





STARTERS

GRILLED VEGETABLES

Iceberg lettuce, artichoke, zucchini, eggplant and tomatoes.

Blue Cheese, walnuts and Balsamic dressing.

HEARTS OF PALMS TRILOGY

Cappuccino, grilled with prawn, and ceviche.

VEGETABLE SKEWER WITH "ANTICUCHO" SEASONING

Palm heart, sweet potato, artichoke and onion on a skewer with a creamy corn and avocado side salad.

CLASSIC SHRIMP COCKTAIL

Avocado and Golf sauce

VITELLO TONNATO

Classic Italian recipe. Cold beef slices on a creamy tuna and caper sauce. With greens mix.

GRILLED OCTOPUS

Mango chutney, local baby potatoes and Wacataya sauce.

PRAWNS AND ARTICHOKE

With toasted almonds and orange segments over a white garlic cream.

SCALLOPS GRATIN

With spinach cream, "chimichurri" and Parmesan cheese.

CEVICHE

Surubi (Tropical River Firh) marinated with fresh lemon juice. Served with corn and sweet potatoes.

MARISCAI, PADILLA

Sautéed Prawns, calamari and octopus on a garlic and "Padilla" chile infused olive oil.



SOUPS

LENTIL SOUP

with bacon bits.

PUMPKIN SOUP

with Curry and coconut milk.

VEGETABLE CREAM SOUP

Leeks, zucchini, carrots and potato.

CHICKEN SOUP

Potatoes, rice and vegetables.

PASTA & RICE

SPAGHETTI TUTTO MARE

Shrimp, octopus, calamari with a pink tomato and cream sauce.

PAPPARDELLE

Sage, garlic, fresh asparagus and olive oil.

SPAGHETTI PUTTANESCA

Anchovies, olives and capers over homemade tomato sauce.

PENNE RIGATE

Grilled vegetables, cherry tomatoes, basil and Mascarpone cheese.

RISOTTO

Mushrooms and vegetables.

COUNTRY STYLE RICE

Portobello mushrooms, artichoke and Rosemary. Served with a fried egg and blood sausage slices.



FISH & SEAFOOD

PEJERREY (SMELT / LOCAL WHITE FISH)

Fillet served over a homemade tomato sauce with black olives and capers. Served with sauttéed potatoes.

CONFIT OF RIVER TROUT

Butter and capers, served with grilled vegetables.

TROUT EN PAPILLOTE

Baked in parchment paper with white wine over carrots and potatoes.

GRILLED SALMON

Lightly cooked served with artichokes, broad beans and fennel vinaigrette.

ORANGE GLAZED SALMON

With leeks and eggplant puree. Served with spätzle.

SURUBÍ CURRY (TROPICAL RIVER FISH)

Coconut milk, mango and basil. Served with steamed rice.

SPICY THAI PRAWNS

Glazed with Sriracha, soy sauce, garlic and ginger. Served with fried sweet potatoes and green salad. Spicy

PERUVIAN STYLE "AJÍ DE LANGOSTINOS"

Creamy stew of prawns with "ají amarillo". Lightly spicy. Served with steamed rice.

SHELLFISH AND SURUBÍ CHOWDER

Lightly spicy and creamy soup.

CILANTRO SEAFOOD RICE

Prawns, octopus, calamari, corn and pumpkin.



MEAT

CRUNCHY SUCKLING PIG

Roasted at low temperatura served with apple purée and braised sweet potatoes.

BAKED PORK RIBS

Lightly sipcy sauce. Served with apple and pears compote and fried sweet potatoes.

STRIPLOIN STEAK "MONTADO"

Argentine sirloin steak with sautéed onions, bell peppers and "locoto". Served with a fried egg and French Fries.

STRIPLOIN STEAK

Argentine sirloin steak with seasoned butter. Served with roasted potatoes and salad.

PEPPERCORN BEEF TENDERLOIN

Beef medallions in a three-peppercorn sauce. Served with sautéed vegetables and French Fries.

BEEF TENDERLOIN WITH THYME SAUCE

Served with cabbage and potato patties and sautéed vegetables.

FRENCH INSPIRED DUCK

Pan seared magret and thigh confit with glazed onions, mushrooms and garlic. Served with sautéed potatoes.

SLOW ROASTED LAMB SHOULDER

Boned with Rosemary sauce. Served with Ratatuille and potatoes with mint and garlic mojo.

PONZU CHICKEN LEG AND THIGH

Slow cooked in a citrus dressing. Served with rice.

ROASTED CHICKEN BREAST

With Demi-Glace sauce. Served with mashed potatoes.



DESSERTS

CHOCOLATE EXPLOSION CAKE

Chocolate cake, Pistachio & almonds Praline and Moka mousse over an apricot coulis.

CREME BRULÉE

Caramelized custard served with strawberry sorbet.

CHOCOLATE FRITTERS

Coconut ice-cream and sliced fresh strawberries.

CHEESECAKE

Served with a berries sauce and yogurt ice-cream.

CHERRY & CHOCOLATE

Chocolate cake over Creme Anglaise and cherry sorbet.

COFFEE & MASCARPONE

Almond cake over mascarpone cream and pistachio nibs. Served with coffee ice-cream.

FRESH FRUIT TRATARE

Served with coconut froth and lemon sorbet.

COMBINATION OF HOME-MADE SORBETS

Apple with sparkling wine, Passion Fruit with Vodka And lemon with "Singani" (grapes spirit).

ASSORTED HOME-MADE ICE-CREAMS

Selection of thee.

KIDS MENU

BEEF FILLET

Grilled with gravy and French fries.

CHICKEN THIGHS

In lemon-butter sauce, served with French fries.

CHICKEN BREATHED STEAK

with French fries, rice or vegetables.

LASAÑA

Meat lasagna with Bolognese sauce.

SPAGHETTI OR PENNE

In White sauce with mushrooms and ham or in a tomato and bacon sauce.