



SEASONAL MENU

Fall / Winter

"Nature sets the rhythm of our kitchen. We adapt to each season to create the cuisine we feel, uncensored, born from the orchards and farms of our country.

We work with local producers and suppliers to ensure the freshness and highest quality of our ingredients, reflected in the love and care we put into preparing each dish."

We invite you to explore our cuisine and are grateful for the opportunity to serve you.

STARTERS

Grilled Calamari

Bs. 88

With bacon, caramelized spring onion soup, and Parmesan flakes

Sorrentinos

Bs. 68

Oxtail with cognac

Grilled Scallops

Bs. 88

With a creamy leeks and ginger sauce

Pork Rillettes

Bs. 72

With tomato and baby beet salad

Vichyssoise

Bs. 48

Cream of leeks, chives, and croutons

MAINS

PASTAS & RICE

Spaghetti

Bs. 152

With spicy seafood

Risotto

Bs. 98

With duck confit and asparagus

Creamy Rice

Bs. 98

With pork bondiola with Porto wine



FISH & SEAFOOD

Salmon	Bs. 152
In tarragon sauce with truffled mashed potatoes	
Steamed Surubí (River Fish)	Bs. 124
In a flavorful broth made with tomatoes, onions, bell peppers, garlic, and aromatic herbs	
Pejerrey (Siverside Fish)	Bs. 148
In its own sauce and with confit potatoes	
Trout	Bs. 138
In a lemon butter sauce with Amazonian almonds and roasted squash	

MEATS

Crispy Suckling Pig	Bs. 124
With green apple compote and salad	
Lamb Shoulder	Bs. 124
Mint sauce, purple sauerkraut, and potato millefeuille	
Duck Magret	Bs. 132
With coffee sauce and grilled lettuce heart	
Ribeye Steak	Bs. 138
Argentine, with fine herb sauce, truffled mashed potatoes and vegetables	

DESSERTS

Creamy Toffee	Bs. 42
Thin spiced cookie with lemon custard	
Grilled Oranges	Bs. 42
Wild Chocolate and Acai	
70% Chocolate Coulant	Bs. 42
With Amaretto whipped cream	
Baked Apples	Bs. 42
In millefeuille and crème anglaise	

Note: Prices and availability of dishes are subject to change without prior notice.