

Menu

STARTERS

⊗ Llama \$

Herb-cured llama, egg yolk powder, Parmesan shavings, and olive oil

✓ Oyster mushrooms \$

Breaded oyster mushrooms, arugula, goat cheese, and glazed pumpkin cubes

Empanadas Salteñas duo \$

a hand-out beef and a local cheese empanada, served with yagua sauce

✓ Cream Soup \$

Smoked pumpkin and coconut milk soup, with sweet paprika oil and crispy country bread crumbs

⊗ Sweetbreads \$

Lemon-glazed sweetbreads with chickpeas and peppers in different textures

MAIN COURSES

Pejerrey \$

Crispy panko-crustured Pejerrey fillet with rustic citrus mashed potatoes and fresh greens

⊗ Polenta & Ragú \$

Braised osso buco ragù, creamy white polenta, fresh carrot shoots, and crispy prosciutto

✓ Cappelacci \$

Cappelacci filled with local cheeses and sun-dried tomatoes, served with saffron and sage cream

✓ Malfatti \$

Andean papines and ricotta malfatti with butter and mushroom emulsion

⊗ Lamb \$

Marinated and braised lamb with black garlic sauce, served over cauliflower purée and roasted pear

SERVICE CHARGE \$

MEAT SELECTION

✕ Ribeye \$

Served with arcayuyo butter

✕ T- bone \$

With roasted red pepper chimichurri

✕ Pork Collar \$

12-hour slow-cooked pork collar with Northern Argentine marinade + mint pesto

✕ Pink Trout \$

With citrus butter

✕ Vacío \$

12-hour slow-cooked vacío, served medium rare

SIDES

✕ Herb-roasted Andean papines Hasselback Style
With cheese emulsion and crispy pancetta

✕ ☑ Creamy cauliflower purée with brown butter and confit baby carrots

✕ ☑ Creamy red quinoa and beetroot, finished with parmesan and butter

✕ ☑ Mixed greens with roasted pumpkin, crumbled blue cheese, and pecan nuts, with lemon, lemongrass and mustard vinaigrette

☑ Roasted seasonal vegetables from our garden with corn cream

La Rosa Menu

First step

Llama croquettes with charred tomatoes in an herb sauce and sprouts

✕ Goat provoleta with red wine pears and crispy prosciutto
Glass of wine "Blend de Extremos Torrontés"

Second step

Aged ribeye with demi-glace, served with spiced sweet potato purée

☑ Carnaroli risotto with fennel and mushrooms roasted in garlic oil
Glass of wine "El Esteco Malbec"

Third step

✕ Creamy chocolate marquise with red berries

Pear textures, amaretto ganache, vanilla crumble, and kiwicha crisp
Glass of wine "El esteco Tardío"

Includes 3 glasses of wine +1 soda or water: \$

Only with soda or water: \$

DESSERTS

Roasted seasonal fruit with almond crumble and red berry ice cream \$

✕ Chocolate mousse with hazelnuts and olive oil \$

Dulce de leche volcano cake with homemade muña ice cream and quinoa tuile \$

Malbec cheesecake with raisins and red berries \$

✕ Local: cow and goat quesillo, quince purée, fig gel, and candied squash crisp \$