

FUEGOS DE APALTA

Por Francis Mallmann

GARDEN BEETROOTS & PEANUT BUTTER

Orange, pickled onion, dukka & garlic chips

CRAB CROQUETTES

Avocado mayo & soy-marinated cabbage

GRILLED POLENTA & PECORINO ROMANO

Garden salad, candied citrus peel & anchovy powder

MUSSELS IN ESCABECHE & FRENCH FRIES

Fire-roasted red pepper, tabasco & cilantro

BEEF TENDERLOIN CARPACCIO

Fried capers, Grana Padano & garden leaves

SCALLOPS WITH PANCETTA & BURNT LEMON BUTTER

Cucumber, celery, sun-dried tomatoes & sweet potato

GRILLED PRAWNS WITH MERKEN SERVED WITH MANGO

Cherry tomatoes, avocado, cucumber & garden greens salad

PEAR BOOK

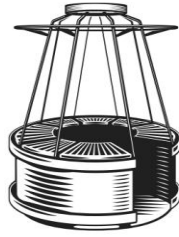
Goat cheese, plums, almonds, prosciutto & fresh garden leaves

CLAY OVEN EMPANADAS

Knife-cut steak & llajua sauce

CHARCOAL- GRILLED EGGPLANT

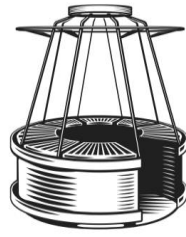
Confit tomatoes, fetta cheese, oregano & fried bread crumbs



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CLAY OVEN-ROUSTED CAULIFLOWER Crispy basmati, cashew cream & sunflower seeds	\$26.000
NEW YORK STRIP STEAK & MONTICULO POTATO Onion, parsley & herb sause	\$31.000
GRILLED CATCH OF THE DAY WITH SALMORIGLIO Jerusalem artichoke puree & herb salad	\$30.000
GRILLED SKIRT STEAK & ANDINA POTATO Smoked cabbage & criolla sause	\$39.000
FILET MIGNON MILANESA & FRIED EGG Dijon mustard, fried potatoes & herb salad	\$31.500
GRILLED GNOCCHI WITH KING CRAB Fennel, fried bread & grana padano	\$28.000
BRAISED LAMB Gremolata, carmenere broth & mashed potatoes	\$30.500
GRILLED RIBEYE & DOMINO POTATO Chimichurri & Criolla sauce	\$35.000
JUAN FERNÁNDEZ'S GRILLED OCTOPUS Rosti potato & paprika alioli	\$29.000
WAGYU SHORT RIBS WITH CHIMICHURRI Johnny Apple Jr. potatoes & garden greens	\$49.000



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MANJAR PANCAKE

Burnt orange and vanilla ice cream

CHOCOLATE NEMESIS

Cream

CARROT CAKE

Cashew cream and orange-ginger sorbet

TIRAMISU

Crispy cocoa nibs

BASQUE CAKE

Grapefruit in syrup

BURNT LEMON THIN CROSTATA

Fresh grapefruit granita

DULCE DE LECHE ICE CREAM

Confit peel orange and walnuts