

FROM THE KITCHEN

GRILLED STRIP LOIN

served with crisp potato gnocchis, tomato and onion salad. "chimichurri" dressing
\$54.000

HOUSE MADE PASTA (V)

in a parmesan cream and sautéed mushrooms. Finished with cherry tomatoes and basil
\$35.000

LOCAL AGED BEEF FILLET

with a peppercorn cream foam & pan fried vegetables
\$39.000

SMOKED TROUT CAPELETTI

served in a creamy vegetable sauce and shaved parmesan
\$33.000

SHORT RIB

slow cooked in beer served with creamed "criolla" potatoes and grilled shallots.
Pan jus
\$38.000

PAN FRIED SEAFOOD

served with a polenta croquette, lobster and grilled bell pepper sauce, shaved fennel
\$40.000

FROM THE CHARCOAL OVEN

SALMON

with grilled cauliflower and a cauliflower and leek puree
\$45.000

GRILLED CHICKEN

with a wild mushroom puree, basil pesto and goat cheese
\$35.000

GRILLED LOCAL FRESH FISH

over sautéed mushrooms with a light asparagus broth
\$47.000

GRILLED PORK CHOP

served with grilled veg salad and "chimichurri"
\$55.000

BEEF STEAK

lightly seasoned and grilled. Served with one of our sides
\$54.000

VEAL FILLET

marinated and grilled with palm hearts. Lemon confit pesto and rugula salad
\$32.000

DRY AGED

local dry aged beef (T-Bone or Tomahawk) with house salad
\$79.000

RICE DISHES

ARROZ CALDOSO

rice cooked in a seafood broth and finished with a citric crab salad and roasted tomatoes
\$42.000

ARROZ CREMOSO (V)

creamy artichoke risotto with sautéed mushrooms and parmesan
\$38.000

ARROZ MELOSO

rice cooked in a lobster bisque and sherry. Topped with grilled prawns
\$49.000

ARROZ NEGRO

squid ink rice. Served with crispy seafood, aioli and "pico de gallo"
\$49.000

SIDES

CREAMED POTATOES WITH OLIVE OIL AND NUTMEG

\$9.900

PAN FRIED RICE, SWEETCORN AND OREGANO

\$9.900

HOUSE SALAD OF GEM LETTUCE, CHERRY TOMATOES, AVOCADO & A YOGURT DRESSING

\$9.900