



Lunch

Aperitivo + Main + Sides + Soft Drink

Select One from each Course

Minimum 1 Set per Guest

Aperitivo

Soup of the Day | Steak Tartare | Melted Provolone Cheese
Empanada Feta Cheese & Spinach | Empanada de Carne Criolla, Minced Beef, Egg & Salsa
Quinoa Salad, Pomegranate, Avocado, Cucumber & Cherry Tomato w/ Citrus Sauce

Mains

Grilled Spatchcock Chicken, Chimichurri Butter, Confit Garlic & Lemon
Dry Aged Beef Burger, Provolone Cheese, Braised Onion, Chimichurri Mayonnaise, Lettuce, Tomato
Beef Ragù, Slow cooked Beef Pasta red-wine Tomato & Carrot
Rigatoni Picante, Rigatoni cooked with Tomatoes & Chili in light creamy sauce
Catch of Day, Daily Fresh Fish with Rustic Ratatouille & Basil Leaves

Sides

Garlic and Parsley Skinny Fries | Field Green Salad
Potato Au Gratin | Roasted Cauliflower

~ \$218 ~

Aperitivo + **Carne De Res / Meats** + Sides + Soft Drink

Rump Steak 300g | Hanger Steak 250g | Flat Iron 250g

~ \$298 ~

Aperitivo + **Butcher Cut** + Sides + Soft Drink

Ribeye 250g ~ plus \$98 ~ | Fillet 200g ~ plus \$98 ~

Bife de Chorizo (Sirloin) 250g ~ plus \$158 ~

Wagyu Skirt 300g ~ plus \$178 ~ | Argentinian T-Bone 500g ~ plus \$198 ~

Coke | Coke Zero | Ginger Ale | Ginger Beer | Sprite | Tonic Water | Soda Water

Choices for Soft Drinks

Add a Glass of Wine \$55 | Add Bottle of Beer or Mocktail \$45

Add Hot Tea, Coffee or Juice \$35

Add Fresh Orange Juice \$65

Desserts

Lemon Tart ~ plus \$68

Home Made Churros Duke de Leche ~ plus \$68

Flan Casero Dulce de Lece, Soft Cream ~ plus \$68

Chocolate Fondant ~ plus \$75