



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

Fugazetta Empanada, *Provolone Cheese & Caramelized Onion*

Empanada de Carne Criolla, *Minced Beef, Egg & Salsa*

Quinoa Salad, *Pomegranate, Avocado, Cucumber & Cherry Tomato w/ Citrus Sauce*

Mains

Grilled Spatchcock Chicken, *Chimichurri, Confit Garlic & Lemon*

Rigatoni Picante, *Rigatoni cooked with Tomatoes & Chili in light creamy sauce*

Entraña Sandwich, *Thin Skirt, Chimichurri Mayonnaise, Lettuce, Tomato in Brioche Baguette*

Catch of Day, *Daily Fresh Fish with Rustic Ratatouille & Basil Leaves*

Milanesa, *Breaded Tenderized Beef, Tomatoes, Melted Cheese & Basil Leaves*

Sides

Garlic and Parsley Skinny Fries | Field Green Salad

Potato Au Gratin | Broccolis & Green Beans, *Sautéed Garlic*

~ \$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

Desserts

Ice Cream 1 scoop ~ plus \$48

Lemon Tart ~ plus \$58

Home Made Churros Dulce de Leche ~ plus \$68

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

Chocolate Fondant ~ plus \$75