



T A S T I N G
M E N U

Crispy yucca, creamy pickled aubergine and marinated red peppers

Creamy chimichurri, tomato, and lemon tapioca

Typical Argentinean manioc flour bread

Sea urchin mi-cuit and celery root water

Garganelli cooked in mirepoix stock with courgette and goat cheese

Red mullet with vegetables in citric sauce

Cow sweet bread served with creamy lemon stew and spinach juices

Iberian pork with creamy lentils and roasted onion

Caramelized pineapple sorbet, red pepper and pisco sour

Creamy black and milky chocolate, dulce de leche and peanut

Price per person 69€ IVA (tax) included

Wine pairing 28€ per person

This menu is to be served for all diners on the table

Cover charge 3.50€ per person

Jefe de Cocina
Mauricio Giovanini



M E S S I N A
M E N U

Crispy yucca, creamy pickled aubergine and marinated red peppers

Creamy chimichurri, tomato, and lemon tapioca

Typical Argentinean manioc flour bread

Aubergine Tomato – Tomato aubergine

Cod barbell served with lentils stew broth and quails' egg

White sea bass tail with English cream noisette butter

Warm turbot cooked in a traditional Spanish way served with edamame and creamy toasted garlic

Cow marrow with beef stock sauce

Pigeon from Bresse:

-Crispy with crayfish tartar

-Served with mole sauce

Caramelized pineapple sorbet, red pepper and pisco sour

Roasted red apple ice cream with Oloroso sherry sabayon

Chocolate with nougat ice cream

This menu is to be served for all diners on the table

Price per person 88€ IVA (tax) included

Wine pairing 39€ per person

Cover charge 3.50€ per person

Jefe de Cocina
Mauricio Giovanini.



T A S T E
T E A S E R S

Sea urchin mi-cuit and celery root water
12€

Marinated shrimp with bacon and tomato juices
13€

Cod barbell served with lentils stew broth and quails' egg
15€

Thin slices of courgette, peas and grilled asparagus juices
13€

S T A R T E R S

Tomato aubergine – aubergine tomato
18€

Garganelli cooked in mirepoix stock, served with aubergine and goat cheese
19€

Scarlet shrimp, creamy cornflour and Pomodoro sauce
22€

Cow sweet bread served with creamy lemon and spinach
21€

M\

MAIN COURSE

Grilled White sea bass served with grilled vegetables
27€

Red mullet with typical Argentinean grated corn and
sweet peppers sauce
28€

Iberian pork with creamy lentils and roasted onion
27€

Entrecote steak, potatoes and creamy pesto
30€

Pigeon from Bresse with creamy toasted garlic, sweet
potatoes, onion sponge bread and foie gras sauce
31€

DESSERTS

Caramelized pineapple sorbet, red pepper and pisco
sour
9€

Ricotta and orange peel pie, with pear and lime leaves
ice cream
10€

Roasted red apple ice cream with Oloroso sherry
sabayon
10€

Creamy black and milky chocolate, dulce de leche and
peanut
10€

Cheese selection
12€