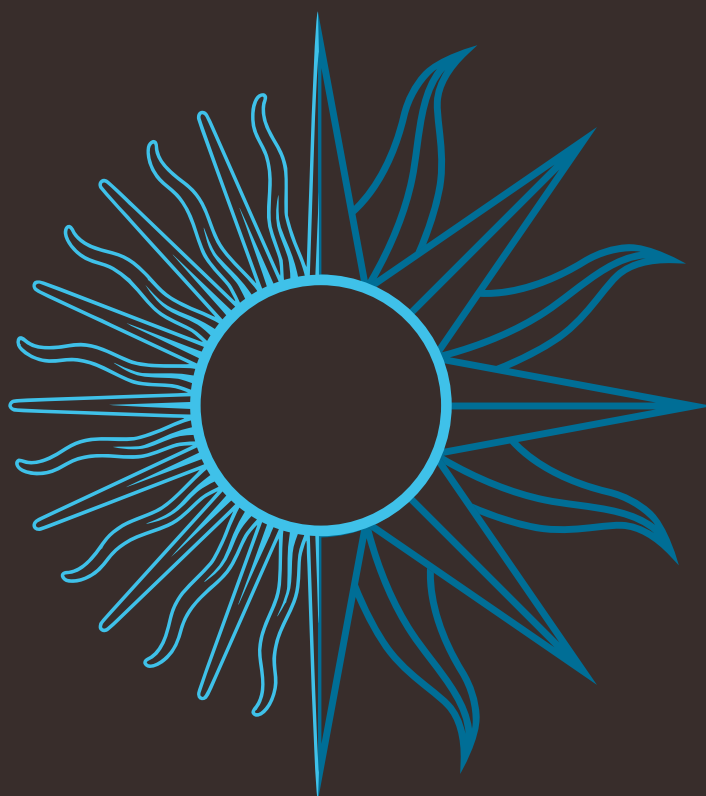


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COCINA FUSIÓN ARGENTINA | URUGUAY

NO[®]

MINI TAPAS

OCTOPUS CRACKLINGS (100 G) \$225

ON A BED OF ARUGULA WITH A TOUCH OF CHILE DE ÁRBOL AND LIME JUICE

SMOKED SALMON (100 G) \$195

SCENTED WITH A TOUCH OF CHIVE SERVED WITH A CAPER DIP AND FENNEL BULB

SERRANO HAM (60 G) \$195

ON A BASE OF GOAT CHEESE WITH A TOUCH OF HONEY, GREEN GRAPES, AND CAPERS

APPETIZERS

FRESH TUNA TARTAR (150 G) \$215

OLIVE OIL, CAPERS, AND SHALLOTS SERVED WITH MELBA TOAST

TRADITIONAL EMPANADAS

(100 G EACH) \$80

SERVED WITH ITS EVER FAITHFUL CHIMICHURRI SAUCE: SPINACH AND RICOTTA / SWEET CORN AND PROVOLONE / ARGENTINIAN EMPANADA

GRILLED CHISTORRA (150 G) \$160

EXTRA VIRGIN OLIVE OIL MARINATED

CHORIZO ARGENTINO (150 G) \$160

MARINATED IN CHIMICHURRI AND GRILLED

BEEF SWEETBREAD (150 G) \$160

GARLIC-LIME MARINATED AND CHAR-GRILLED

GRILLED SMOKED PROVOLETA

(150 G) \$145

GRILLED, MARINATED IN CHIMICHURRI AND A CAMPARI TOMATO SAUTÉED MEDLEY

SAILFISH CARPACCIO (150 G) \$280

DRESSED WITH CAMPARI TOMATO AND SORRENTO LEMON WITH A TOUCH OF HABANERO CHILE “TATEMADO”

SOUPS

LEEK SOUP (250 G) \$140

TRADITIONAL URUGUAYAN SOUP WITH
LIGHTLY BUTTER-FRIED LEEK IN A BEEF
BROTH

ASPARAGUS AND SPINACH SOUP (250 G) \$140

CHICKEN-BROTH BASED VEGETABLE STEW
WITH SEASONAL ASPARAGUS AND FRESH
SPINACH, SERVED WITH GARLIC-RYE
CROUTONS

SALADS

ENTREVERO (240 G) \$205

CAMPARI TOMATOES, KALAMATA OLIVES, AVOCADO, AND PINE NUTS WITH GRANA PADANO CHEESE FLAKES

FASANO (240 G) \$195

WATERCRESS AND FRISÉE LETTUCE WITH BUTTER PEAR DRESSED WITH A GRAPE VINAIGRETTE; TOPPED WITH A TOUCH OF MACADAMIA-CRUSTED BRIE CHEESE

GAUCHA (240 G) \$195

LETTUCE BLEND WITH AN ORANGE VINAIGRETTE, A TOUCH OF SUN-DRIED TOMATOES AND KALAMATA OLIVES WITH GOAT CHEESE, CAMPARI TOMATOES, AND RED ONION

SANDWICHES, HAMBURGERS AND CHORIPÁN

BURGER FROM THE HOUSE

(250 g) **\$250**

GRILLED, WITH CHIMICHURRI ALIOLI

CHORIPÁN (100 g) **\$190**

THE CLASSIC NEIGHBORHOOD SNACK, WITH ARGENTINIAN CHORIZO, TOMATO, LETTUCE, RED ONION, AND CHIMICHURRI SAUCE

CHIVITO URUGUAYO (250 g) **\$250**

GRILLED STEAK, BACON, HAM, PROVOLONE CHEESE, SLICED TOMATO, CARAMELIZED ONION, AND FRIED EGG

PASTAS

FETTUCCINE WITH SEASONAL MUSHROOMS (150 g) \$210

COMBINATION OF SAUTÉED MUSHROOMS WITH A TOUCH OF CHILE DE ARBOL, SCALLIONS, TRUFFLE OIL AND GRANA PADANO CHEESE FLAKES

POMODORO SEAFOOD LINGUINE (150 g) \$325

OCTOPUS, SHRIMP, SQUID, AND MUSSELS GARLIC-SAUTÉED WITH WHITE WINE, POMODORO SAUCE, FRESH CAMPARI TOMATOES, AND PARSLEY

SORRENTINA GNOCCHIS (150 g) \$210

POTATO GNOCCHI IN CHEESES SAUSE WITH TRUFFLE OIL

FLAT BREAD AND CALZONE

MARGARITA FLAT BREAD

(25 CM) **\$260**

MOZZARELLA CHEESE, SLICED TOMATOES,
AND BASIL

FOUR CHEESES CALZONE

(25 CM) **\$280**

MOZZARELLA, GORGONZOLA, PARMESAN,
AND BLUE CHEESE

CAMPERA CALZONE

(25 CM) **\$280**

MOZZARELLA CHEESE, SLICED TOMATOES,
BASIL, ARGENTINIAN CHORIZO (100 G),
GOAT CHEESE, SERRANO HAM (100 G) AND
ARUGULA

MONTEVIDEO FLAT BREAD

(25 CM) **\$325**

PESTO SAUCE, PROVOLONE CHEESE, FRESH
TUNA, OCTOPUS, SHRIMP AND SQUID (100 G)

GRILLED MAIN DISHES

SIRLOIN (300 G) \$350

GRILLED TO ORDER

GRILLED JUICY STEAK (250 G) \$280

STEAK ON CHARCOAL

GRILLED HALF CHICKEN (350 G) \$270

BONELESS AND HERBS MARINATED

RACK OF PORK (350 G) \$270

COOKED OVER COALS AND FINISHED ON
THE GRILL

STOVE TOP MAIN DISHES

ZAKU TUNA (180 g) \$290

BLACK PEPPER CRUST, WITH THYME SAUCE,
SORRENTO LIME, AND WHITE WINE

CHICKEN BREAST (180 g) \$290

STUFFED WITH MUSHROOMS AND
GORGONZOLA CHEESE, SERVED WITH RED
WINE REDUCTION

LEMON SEA-BASS (180 g) \$315

SAGE-LEMON BUTTER, ARTICHOKE AND
CAPERS

PREMIUM DISHES

- **RIB EYE STERLING SILVER (350 G) \$750**
- **VACÍO STERLING SILVER (250 G) \$450**
- **T BONE STERLING SILVER (400 G) \$690**
- **BEEF TENDERLOIN (200 G) \$350**
- **FASANO PLATTER (650 G) \$480**
CHISTORRA, CHORIZO, PROVOLETA, BEEF
SWEETBREAD
- **WRAPPED SALMON (200 G) \$390**
- **FASANO OCTOPUS (600 G) \$390**
- **SURF N' TURF \$1 200**
PICANHA (220 G), LOBSTER TAIL (180 G)
- **FILETE ALCAUCIL (200 G) \$530**
BEEF FILLET SERVED WITH ARTICHOKE
HEARTS SAUTÉED WITH OLIVE OIL,
ROASTED GARLIC AND PEPPERONCINO

SIDES (90 G / EACH)

- **ROASTED GARLIC MASHED POTATOES \$85**
- **ROSEMARY ROASTED POTATO \$85**
- **FRENCH FRIES WITH TRUFFLE OIL \$85**
- **GRILLED PESTO VEGETABLES \$85**
- **SAUTÉED SPINACH \$80**
- **VARIETY OF GRILLED TOMATOES \$85**

DESSERTS

- **DULCE DE LECHE ALFAJOR (110 g) \$115**
- **DULCE DE LECHE CREPE (120 g) \$90**
- **FLAN (130 g) \$95**
- **CHOCOLATE CAKE (140 g) \$95**
- **HANDMADE SORBETS (120 g) \$110**
PASSIONFRUIT, DULCE DE LECHE, FERRERO
ROCHER, CHEESECAKE

PRICES ARE EXPRESSED IN MEXICAN
PESOS. TAX INCLUDED.
AVERAGE FOOD WEIGH BEFORE COOKING.
CONSUMING RAW OR UNDERCOOKED
MEAT, POULTRY, SEAFOOD OR EGG
PRODUCTS MAY INCREASE THE RISK OF
FOODBORNE ILLNESES.

DECEMBER, 2024.

