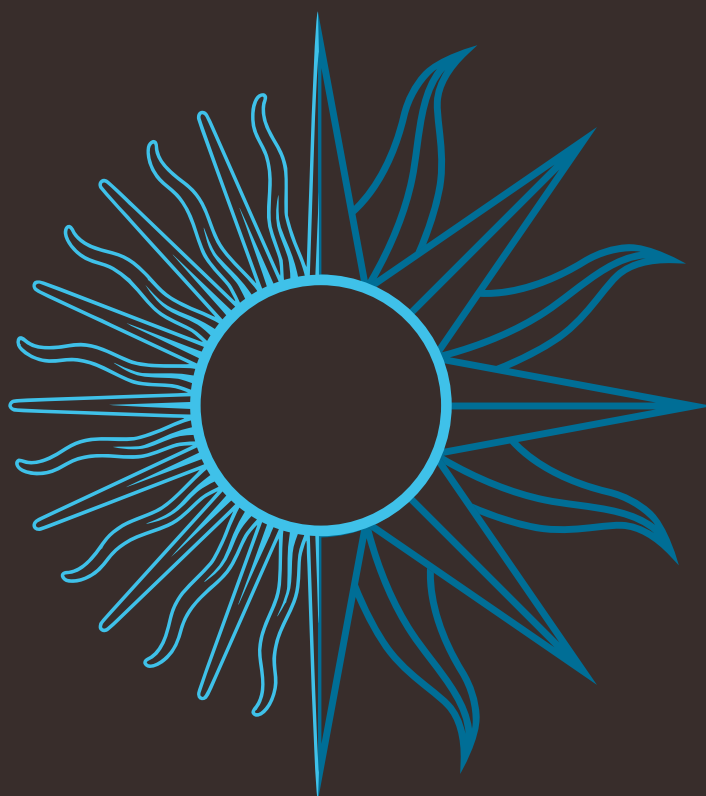


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COCINA FUSIÓN ARGENTINA | URUGUAY

NO<sup>®</sup>

# MINI TAPAS

## **OCTOPUS CRACKLINGS (100 g)**

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

## **SMOKED SALMON (100 g)**

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

## **SERRANO HAM (60 g)**

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

# APPETIZERS

## **FRESH TUNA TARTAR (150 G)**

OLIVE OIL, CAPERS, AND SHALLOTS SERVED WITH MELBA TOAST

## **TRADITIONAL EMPANADAS (100 G EACH)**

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

## **GRILLED CHISTORRA (150 G)**

EXTRA VIRGIN OLIVE OIL MARINATED

## **CHORIZO ARGENTINO (150 G)**

MARINATED IN CHIMICHURRI AND GRILLED

## **BEEF SWEETBREAD (150 G)**

GARLIC-LIME MARINATED AND CHAR-GRILLED

## **GRILLED SMOKED PROVOLETA (150 G)**

GRILLED, MARINATED IN CHIMICHURRI AND A CAMPARI TOMATO SAUTÉED MEDLEY

## **SAILFISH CARPACCIO (150 G)**

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

# SOUPS

## **LEEK SOUP (250 G)**

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

## **ASPARAGUS AND SPINACH SOUP (250 G)**

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

# SALADS

## **ENTREVERO (240 G)**

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

## **FASANO (240 G)**

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

## **GAUCHA (240 G)**

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)**

GRILLED, WITH CHIMICHURRI ALIOLI

## **CHORIPÁN (100 g)**

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

## **CHIVITO URUGUAYO (180 g)**

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

# PASTAS

## **FETTUCCINE WITH SEASONAL MUSHROOMS (150 g)**

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

## **POMODORO SEAFOOD LINGUINE (150 g)**

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

## **SORRENTINA GNOCCHIS (150 g)**

POTATO GNOCCHI IN CHEESES SAUSE WITH TRUFFLE OIL

# FLAT BREAD AND CALZONE

## MARGARITA FLAT BREAD

(25 CM)

MOZZARELLA CHEESE, WHITE SAUCE,  
TRUFFLE OIL, AND BASIL

## FOUR CHEESE CALZONE

(25 CM)

MOZZARELLA, GORGONZOLA, PARMESAN,  
AND BLUE CHEESE

## CAMPERA CALZONE

(25 CM)

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

## MONTEVIDEO FLAT BREAD

(25 CM)

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



# GRILLED MAIN DISHES

## **SIRLOIN (180 g)**

GRILLED TO ORDER

## **GRILLED AND JUICY STEAK (180 g)**

STEAK ON CHARCOAL

## **GRILLED HALF CHICKEN (350 g)**

BONELESS AND HERBS MARINATED

## **RACK OF PORK (350 g)**

COOKED OVER COALS AND FINISHED ON  
THE GRILL

# STOVE TOP MAIN DISHES

## **ZAKU TUNA (180 g)**

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

## **CHICKEN BREAST (180 g)**

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

## **LEMON SEA-BASS (180 g)**

SAGE-LEMON BUTTER, ARTICHOKE AND  
CAPERS

# PREMIUM DISHES

- **RIB EYE STERLING SILVER (350 G) \$375**
- **VACÍO STERLING SILVER (250 G) \$225**
- **T BONE STERLING SILVER (400 G) \$350**
- **BEEF TENDERLOIN (200 G) \$180**
- **FASANO PLATTER (650 G) \$240**  
CHISTORRA, CHORIZO, PROVOLETA, BEEF  
SWEETBREAD
- **WRAPPED SALMON (200 G) \$195**
- **FASANO OCTOPUS (600 G) \$375**
- **SURF N' TURF \$650**  
PICANHA (250 G ) AND LOBSTER TAIL (180 G)
- **FILETE ALCAUCIL (200 G) \$270**  
BEEF FILLET SERVED WITH ARTICHOKE  
HEARTS SAUTÉED WITH OLIVE OIL,  
ROASTED GARLIC AND PEPERONCINO

## **SIDES (90 G / EACH)**

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

# DESSERTS

- **DULCE DE LECHE ALFAJOR (110 g)**
- **DULCE DE LECHE CREPE (120 g)**
- **FLAN (130 g)**
- **CHOCOLATE CAKE (140 g)**
- **HANDMADE SORBETS (120 g)**  
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.

