

GAUCHA EXPERIENCIE

HOUSE-CURED CHARCUTERIE & TALITAS

Chacarero and bresaola

BONE MARROW, CRISPY SCRAPE & THYME

Roasted bone marrow, crispy scrape, toasted thyme

PROVOLETA

Grilled onion and pickled Turkish peppers

SANTIAGO-STYLE TORTILLA

With pork cracklings from loin fat and Chubut sea salt

HOMEMADE "MATRIMONIO"

Artisanal mixed chorizo and blood sausage

SWEETBREADS

Criolla of preserved, lacto-fermented, and fresh lemons.
Chubut seaweed

TRADITIONAL HEN BROTH

ASADO

Ember-roasted beets and watercress, arugula,
Swiss chard, and grapefruit salad
The asado is cooked over fire for 5 hours before being served

FLANK STEAK AT 55°C

20-day mixed aging
Calahorra pepper and fried cassava

RIBEYE AT 57°C

30-day mixed aging
Roasted cauliflower, house masala, and spinach
with gratinated mushrooms

EXTRA CREAMY FLAN

Our flan is crafted for a richer, silkier mouthfeel

DULCE DE LECHE PANCAKE

"Colonial" dulce de leche pancake, griddled and brûléed

FILTER COFFEE

OR

DIGESTIVE INFUSION

PETIT FOURS

Two classic Argentine sweets, reimagined:
Vauquita and mantecol

GAUCHA

PARRILLA ARGENTINA