

# CHEF'S SELECTION

## HOUSE-CURED CHARCUTERIE & TALITAS

Chacarero and bresaola

## BONE MARROW, CRISPY SCRAPE & THYME

Roasted bone marrow, crispy scrape, toasted thyme

## SALTA-STYLE EMPANADA & YASGUA

Knife-cut beef, cumin, and crushed chili. Fried.

## 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

## CAPÓN GRILLED SAUSAGE

## LOCRO, LIMA BEANS, AND PORK TERRINE

## SWEETBREADS

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

## LAMB FROM BUENOS AIRES PROVINCE

Asado-style lamb, slow-cooked for 4 hours  
Served with traditional humita

## 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

## "VIGILANTE"

Toscana cheese with seasonal preserve

## 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