

STARTERS

"Acevichada" Oyster	4€
Yucca Brava 🌶️	8€
Pink Salad	8€
Beet Hummus with Fresh Vegetables	9€
Battered Baby Squid with Chickpea Flour – Gluten Free	13€
Mussels with Green Curry and Sprouts	14€
Lilac Eggplants with Peanut Sauce	15€
Potato and Truffle Omelette	15€
Tomato Bomb ★ <i>star dish</i> ★	17€

MAIN COURSES

Beet Tortellini Handmade with Goat Cheese	16€
Baked "Picantón" Chicken with Sweet Potato and Rosemary	18€
Mushroom Vegan Risotto	18€
Chicken Milanese with Mozzarella, Tomato and Ham with French Fries	18€
"Pedrosillano" Chickpeas with Cuttlefish, Mushrooms and Demi-Glace	19€
Pappardelle Frutti di Mare 🌶️	19€
"Tiradito Cevichero" 🌶️	19€
Salmon Tartar with Black Quinoa	19€
Mexican Style Steak Tartare 🌶️	19€
Veal Cheek in Red Wine with Creamy Cauliflower Sauce	20€
Our "Causa" with Octopus 🌶️	21€
Bluefin Tuna Tataki, Shiitake and Wasabi Mayonnaise	25€
Argentinian Beef Tagliata	27€

DESSERTS

Three Chocolates Fusion	7€
Tropical Passion Fruit Tiramisu	8€
Red Berries Cheesecake	8€

**Terrace Supplement 10%*

**Spicy Dish 🌶️*