RESTAURANT WEEK LUNCH MENU

FIRST COURSE

ENSALADA MIXTA
Baby Mixed Greens, Poached Cherries, Toasted Walnuts, Goat Cheese, Shallot-Oregano Vinaigrette

OR

SOPA DE BORI BORI
Pork Belly, Charred Corn, Parmesan Dumplings

SECOND COURSE

(Choice of One Sandwich)

POLLO ASADO
Wood Grilled Chicken, Merkén Aïoli, Lettuce, Tomato, Pecorino

MEDIALUNA
Smoked Ham, Fontina Cheese, Sweet Croissant, Arugula

RURAL SOCIETY BURGER
House Ground Dry Aged Burger, Provoleta, Malbec Onions, Salsa Golf

CHORIPAN
Housemade Chorizo Sausage, Smoked Tomato, Chimichurri

DESSERT

FLAN DE DULCE DE LECHE
Mango Sorbet, Shaved Chocolate

20.15/PER PERSON

ADDITIONS

EMPANADA TUCAMANA
Savory Pastry, Braised Wagyu Beef Belly, Smoked Chile

11

MORRONES
Roasted Red Peppers, Whipped Eggplant, Anchovies

9

FRITAS
French Fries, Merkén Aïoli

9

SETAS

Grilled Wild Mushrooms, Lemon, Truffle, Parsley

12

RESTAURANT WEEK TASTING MENU

FIRST COURSE

PULPO CARPACCIO
Braised Octopus, Sundried Tomato Escabeche, Malbec Chips

MORRONES
Fire Roasted Peppers, Eggplant Goat Cheese, Anchovy

SECOND COURSE

CHORIZO GAUCHO
House Recipe Traditional Argentine Sausage

FUGAZZA TRADICIONAL
Argentine Flatbread, Confit Onions, Mozzarella

THIRD COURSE

BIFE DE CHORIZO
Uruguayan Ribeye

CREMA DE PATATA
Garlic Whipped Potatoes, Mozzarella Curd

SETAS
Wood Fired Mushrooms, Lemon, Truffle

DESSERT

FLAN DE DULCE DE LECHE
Mango Sorbet, Shaved Chocolate

35.15/PER PERSON

ADDITIONS

PICADA
Selection of Argentine Cured Meats & Hams

16

EMPANADA TUCAMANA
Savory Pastry, Braised Wagyu Beef Belly, Smoked Chile

11

SORRENTINO
House Made Ham & Cheese Ravioli, Reggianito Cream

16

LANGOSTA
Maine Lobster

24/48

ZANAHORIAS
Wood Roasted Carrots, Cider Glaze, Fennel, Goat Cheese

10