

## XARCUTERÍA



### Tapeito

Half portion of acorn-fed iberian ham served with half portion of manchego cheese, truffle honey, and seasonal olives.

\$159.900

### Tabla Mixta 120 gr

Acorn-fed iberian ham, iberian loin, manchego cheese.

\$174.800

### Tabla Ibérica De Bellota para compartir

Acorn-fed iberian ham, iberian chorizo, iberian salchichón, iberian loin, iberian fuet, manchego cheese, murcia cheese, and a mix of olives.

\$296.800

### Ración Jamón Ibérico De Cebo X80gr

80g of a selection of iberian ham, 50% purebred, fed with grains and cereals, raised in spanish dehesas and hand-sliced.

\$146.800

### Tabla De Madurados Ibéricos

Field-raised iberian ham, iberian loin, iberian fuet, murcia cheese.

\$163.400

### Queso Manchego 50 gr. + Miel De Trufa

Made from manchega sheep's milk, matured for 6 months. recommended with truffle honey.

\$59.900

### Ración De Jamón Ibérico De Bellota

80g, hand-sliced, recognized as one of the finest hams in the world. ideal for any occasion. pigs primarily fed on acorns in the dehesas of the iberian region of spain.

\$228.400

## STARTERS & SHARING

### Almirante Roll (2 unidades) (Nuevo)

Crispy rice, date foam, salmon with kimchi mayo, and crab tartare.

\$37.800

### Sopa de los Santanderes

Traditional colombian soup with pieces of suckling pig, hogao, and corn arepa dust.

\$33.800

### Sopa de tomate San Marzano

Avocado, bocconcini cheese, and toasted bread.

\$39.800

### Crema tartufata

Flavors from the south of france in a flaky pastry with white and green asparagus and truffle.

\$59.800

### Croquetas de Pulpo (Eso Tilín) (6 Unidades)

Confit octopus seasoned with sea water and roasted bell pepper sauce.

\$44.200

### Mini tortilla española con chistorra

Classic basque-style omelette with chistorra sausage and manchego cheese, mildly spicy.

\$38.400

### Mini Tortilla Ibérica

Omelette with fine slices of iberian ham and aged manchego cheese.

\$59.900

### Mini hamburguesas Angus (2 unidades)

Mini angus beef burger served with french fries.

\$49.800

### Lorenzo's Brulée

Warm goat cheese dip with caramelized dates, dried cranberries, and pistachios, served with sourdough bread.

\$58.900

### Cacerola De Patatas Bravas (Para 2 Personas)

Casserole with spanish chorizo and mildly spicy longaniza, finished with mozzarella cheese. Mini Casserole \$36.800

\$57.500

### Pulpo nativo

Grilled with gulupa teriyaki, feijoa relish, crispy native potatoes, and american sauce foam.

\$79.900

### Atún Marco Polo (5 bocados )

Edo-style tuna geishas with salmon tartare, candied walnut, prosciutto, crispy leek, and cheese.

\$59.600

### Dumplings de cerdo y hongos (6 unidades)

Stuffed with marinated pork, sautéed mushrooms, apple confit, and tare sauce, mildly spicy.

\$49.800

### Taco de entraña angus (2 unidades)

Pickled onion, avocado, and wasabi mayo.

\$55.400

### El cerdo que quiso ser pato

Pork ribs cooked sous-vide with duck hoisin sauce, oriental aromas, and pickled onion.

\$79.900

### Pansotti de Vitello y Tartufo

Short pasta with veal ossobuco, mushroom broth, truffled shiitake, grana padano cheese, and red wine reduction.

\$86.400

### Ensalada Del Bosque

Mixed lettuce, glazed portobello, pickled red onion, walnuts, and wild berry vinaigrette.

\$49.900

### Ensalada Bee

Goat brie, dates, dried fruits, mixed greens, serrano ham veils, and agraz.

\$52.800

### Burrata Pradera

Prosciutto, organic tomatoes, and pesto sauce.

\$69.700

### Croquetas Vascas

Crispy on the outside, creamy on the inside. chicken, salmon, and iberian ham croquettes.

\$42.600

## CARPACCIOS

### Este Carpaccio Tiene Huevo

Manchego cheese, egg white faux caviar, egg yolks, and mushroom oil.

\$79.300

### Carpaccio de Pulpo

Carpaccio with smoked cauliflower aioli and black olive aioli, cucumber marinated in mint, mixed greens, and potato blossom.

\$76.600

### Carpaccio de Salmón

Thinly sliced carpaccio infused with gulupa and smoked with provençal herbs, served with yogurt and ginger sauce, grated cheese, chopped dill, crispy fried capers, and mandarin segments.

\$ 89.600

## D' ITALIA

**Pizza Langosta (New)** **\$98.100**

Lobster and blue cheese pizza with truffle oil, ranch dressing, cherry tomato and arugula.

**Mac & Cheese de Langosta (New)** **\$89.900**

Short pasta with a rich four-cheese gratin sauce, roasted lobster and guanciale crumble.

**Spaghetti al Guanciale** **\$ 57.200**

Spaghetti with crispy guanciale, creamy pecorino sauce and egg yolk.

**Spaghetti a la Fiorentina** **\$ 47.800**

Unique mix of olives with bacon and roasted tomato. finished with stracciatella cheese, poppy seeds and chlorophyll oil.

**Spaguetti Amatriciana** **\$ 49.800**

Long pasta in pomodoro sauce, tuscan chorizo ragù and pork jowl. served with fresh tomatoes and pecorino.

**Pasta a la Rueda con Prosciutto** **\$ 67.900**

Fettuccine finished in our grana padano cheese wheel with prosciutto and confit apple.

**\*Add chicken 100 gr. \$13.400**

**\*Add shrimp120gr. \$22.700**

**Pasta Océano** **\$ 78.600**

Baked mafaldini pasta with shrimp, squid, mussels, bocconcini cheese, fried basil and san marzano tomatoes with gorgonzola cheese.

**Lasagna Ragú Di Angus** **\$ 75.600**

Classic recipe of pasta sheets with beef ragù, gratinéed with mozzarella and parmesan cheese.

**Rigatoni e Burrata** **\$ 56.800**

Short pasta in tomato sauce, fresh basil, sun-dried tomatoes and burrata with a pipette of peperoncino oil.

**\*Add chicken. \$13.200**

**Pizza Margaretta** **\$ 44.600**

Neapolitan pizza with tomato, mozzarella and fresh basil.

**Pizza Florella** **\$ 58.200**

Neapolitan-style pizza with arugula, bresaola, tomato and portobello mushrooms.

**Pizza Prosciutto e Formaggio** **\$ 48.900**

Cherry tomato, prosciutto, grana padano cheese, arugula and pesto.

## FUERTES

**Pollo a la Cacerola** **\$58.900**

Boneless pork leg cooked in charred ripe plantain leaves, served with mildly spicy orzo, longaniza and banana honey.

**Pollo Toscano** **\$59.900**

Roasted chicken supreme, creamy, with confit mushrooms, san marzano tomatoes, spinach, finished in the oven with parmesan cheese.

**Costillas a la Roca** **\$84.400**

Slow-cooked and deboned, in a rich sauce of roasted tomatoes and sweet mango with a mild spice, served with a layered potato, onion and cheese gratin.

**Salmón Pataraska** **\$76.700**

Salmon wrapped in plantain leaves with lulo confit, served with creamy coconut rice and limoncello foam.

**Paella Mixta (2 Personas)** **\$158.800**

A delicious paella that blends unique flavors and textures. prepared with chicken breast cubes, tender pork, octopus tentacles and a premium mix of fresh seafood.

**Arroz Caldoso (2 personas)** **\$134.800**

Prawns, mussels, shrimp, squid and clams blended into a gratinéed creamy rice, served with leche de tigre.

**Ossobuco Vitelo** **\$139.200**

Slow-cooked veal shank glazed in its own juices, served with buttered fettuccine.

**Entrecôte Angus (300 gr.)** **\$163.000**

Fine grilled angus beef cut, served with buttered fettuccine (Imported beef from Texas).

**Chuletón de Angus (600 gr.)** **\$344.400**

Angus ribeye (600 g). Premium grilled angus cut, served with a fresh salad and a tableside experience.

**Tomahawk Black Angus (800 a 1000 gr.)** **\$519.800**

Named after the ancient axes of north american sioux warriors. This large, thick steak with rib bone has heavy marbling (intramuscular fat) the more, the better. perfect for sharing (Imported beef from Texas).

## WAGYU FESTIVAL

URUGUAYAN ORIGIN - MARBLING SCORE 8 AND 9 LIMITED EDITION



**New York 330gr**  
+ Side dish.

**\$496.000**



**Tataki 110gr**  
Grilled tableside  
served with salad.

**\$169.000**



**Mini Burger**

San marzano tomato, lettuce,  
japanese mayonnaise, cheese  
and french fries.

**\$94.500**

## SEASONAL

**Cochinillo lechal a nuestro estilo (25 Minutos )** **\$149.800**

Slow-cooked, deboned and oven-finished over cauliflower purée, roasted vegetables, tomato espagnole sauce and demi-glace.

**Pato Mediterraneo** **\$178.400**

Duck in aromatic brine, served with osmotized tomato, garlic fondant potatoes, pickled mustard seeds and truffle oil.

## VEGGIE

**Mediterráneo Árabe (Vegano)** **\$46.400**

Enjoy a rustic and delicious hummus, served with tabbouleh, pita bread, and fava-lentil falafel.

**100% Berenjena** **\$39.800**

Confit eggplant stuffed with creamy eggplant and candied pecans, reduced vegetable sauce and crispy eggplant leaf with toasted sesame.

**Dumplings de Hongos (Veganos)** **\$49.800**

Mushroom and caramelized apple dumplings, almond-cilantro sauce and fried sweet potato.

**Rigatoni e Burrata (Vegetariana)** **\$55.600**

Short pasta in tomato sauce, fresh basil, sun-dried tomatoes and burrata with a pipette of peperoncino oil.

**Hongos Silvestres (Vegetariano)** **\$38.800**

Grilled mushrooms with bell pepper, olive oil, feijoa and bell pepper pesto dip, served with focaccia.

IN ACCORDANCE WITH THE REGULATIONS OF THE SUPERINTENDENCY OF INDUSTRY AND COMMERCE, PLEASE BE ADVISED THAT IN THIS ESTABLISHMENT, THE TIP IS SUGGESTED TO THE CUSTOMER AND CORRESPONDS TO 10% OF THE TOTAL BILL. IF YOU DO NOT WISH TO PAY THIS AMOUNT, SIMPLY DISREGARD IT. IF YOU WISH TO PAY A DIFFERENT AMOUNT, PLEASE INDICATE SO. IMPOCONSUMO WARNING: "MENU PRICES INCLUDE A CONSUMPTION TAX OF 8% OR VAT OF 19%, 12%, OR 5%, ACCORDING TO TAX REGULATIONS. DECREE 0219 OF 2023"