



menu

MEDITERRANEAN MENU

Appetizers

Empanadas

Pisco Sour, Vaina, Sauvignon Sour or Champagne , options available

Starter

Carpaccio di Manzo

Beef slices, marinated in olive oil, lemon juice, capers and parmesano cheese, served on greens with a honey mustard dressing.

Carpaccio di Tonno

Tuna fish slices, marinated in a lemon cinlantro dressing, served with a timbale of palm hearts, artichokes, roasted peppers and avocado over mango coulis.

Main course

San Marco Fillet

Grilled Fillet mignon, wrapped in bacon, served with sauted mashrooms and duchess potatos.

Conger Aglio e Olio

Pan grilled Conger, finished on olive oil, parsley, garlic and cacho de cabra chilli, served with linguine

Vegetarian option

Cappellacci di zucca al burro e salvia

Butter squash stuffed pasta with amaretti, served with butter and sage dressing.

Dessert

Crème Brûlée o Tiramisu.

Menu includes

Wine, pop, coffee and infusions

