

MENU PARA GRUPOS

MENU ESPECIAL N* 2

Entradas:

Chorizo Criollo al Chimichurri
Empanada típica Argentina de carne
Arrollado de carne relleno de verduras hervidas

Queso Provolone
Ensalada especial de la casa

Plato Principal:

Combinación de 300 Grs. de carne al Asador
Tapa de cuadril (Picanha)
Vacío de Ternera

Postres:

Surtidos de postres caseros
ó Café

Bebidas:

1 vino tinto Rioja cada 4 personas
Aguas, refrescos y cervezas libre

26 €/Comensal (IVA no incluido)

Appetizers:

Typical Argentinean grilled sausage
Traditional savoury pasties chopped beef with olive and egg
Rolling Meat (Rose meat filled with boiled vegetables and hard-boiled eggs)

Provolone cheese grilled seasoned with spices
Salads mixed

Main:

Combination of 300 Grams. roast beef
Cap of Rump - Flank Steak

Desserts:

Variety of homemade desserts - Or coffee

Beverages:

1 Rioja red wine every 4 people
Water, soft drinks and beers free

MENU ESPECIAL N* 3

Entradas:

Chorizo Criollo al Chimichurri
Empanada típica Argentina de carne
Mollejitas de ternera al limón

Queso Provolone
Ensalada templada especial de la casa

Plato Principal:

Combinación de 350 Grs. de carne Argentina
Entrecot (Lomo Bajo)
Chuletón (Lomo Alto)

Postres:

Surtidos de postres especiales caseros
y Café

Bebidas:

1 vino tinto Argentino cada 4 personas
Aguas, refrescos y cervezas libre

36 €/Comensal (IVA no incluido)

Appetizers:

Typical Argentinean grilled sausage
Traditional savoury pasties chopped beef with olive and egg
Grilled sweetbreads served with Lemon

Provolone cheese grilled seasoned with spices
Warm salad

Main:

Combination of 350 Grams. Argentine beef
Rumpsteak - Rib Eye

Desserts:

Variety of homemade desserts and coffee

Beverages:

1 Argentine red wine every 4 people
Water, soft drinks and beers free