

# EL VIENTO

LOS CERROS BOUTIQUE HOTEL

## STARTERS

SEAFOOD MAGALLANIC "CHUPE".

MI-CUIT TROUT, FRESH FENNELS, BEETROOT PICKLES, RADISH & YOGURTH DRESSING.

LAMB SWEETBREADS, BACON, HORSERADISH SAUCE & QUINOA.

"GUANACO" CARPACCIO.

OUR SOUP OF THE DAY.

SOURDOUGH TOAST, SPINACH, PROSCIUTTO & MOLLET EGG.

## MAIN COURSES

"OHRA PAMPA" TENDERLOIN (280 G.) WITH MUSHROOM SAUCE & SMOKED CHEESE GRATIN POTATOES.

LAMB CONFIT WITH GREMOLATA + "AL PLOMO" POTATOES + MASHED PEAS WITH MINT & ROASTED PEARS.

"OHRA PAMPA" ENTRECÔTE (300 G.) SOUS VIDE 52°C, GLACE DE VIANDE, PARMENTIER, TRUFFLE OIL, ROASTED CARROTS & OLD-STYLE MUSTARD.

"OHRA PAMPA" RIB EYE (350 G.) "CRIOLLA" SAUCE, TRIPLE COOKED POTATOES WITH ALIOLI & ROASTED EGGPLANT EMULSION.

WHITE FISH + ROMESCO SAUCE & "ESCALIVADA".

GRILLED PATAGONIC TROUT, WASABI MAYONNAISE + FENNELS WITH LEMON & HONEY.

CHICKPEAS CURRY WITH PITA BREAD, BASMATI RICE & SAUTÉED SPINACH.

## HOMEMADE PASTA

SQUID INK TAGLIATELLE "FRUTTI DI MARE", TOMATO & SAFFRON.

CAVATELLI WITH CREAM & MUSHROOMS.

SPINACH & RICOTTA AGNOLOTTI WITH ROASTED CHERRY TOMATOES.

CAVATELLI WITH ROASTED LAMB GIGOT.

BOLETUS MUSHROOMS RISOTTO.

## DESSERTS

CHOCOLATE MOUSSE, BISCUIT, DARK BEER CREAM + FRESH FRUITS.  
MATCHES WITH: COINTREAU LIQUEUR +

LAVANDER CRÈME BRÛLÉE.  
MATCHES WITH: ABSOLUT ELYX VODKA

“DULCE DE LECHE” FLAN, WHIPPED CREAM, MERINGUE & CARAMELIZED WALNUTS.  
MATCHES WITH: KAHLUA COFFEE LIQUOR

BASQUE CAKE, RASPBERRY SAUCE + FRESH FRUITS.  
MATCHES WITH: BÉNÉDICTINE LIQUEUR

“DOMO BLANCO” LOCAL ICE CREAM (TWO FLAVORS).



LOS CERROS

El Chaltén, Patagonia