



Intimate Gathering

Opening

Country-style bread & fire-roasted cherry tomatoes

Cherry tomatoes grilled on the vine with olive oil, garlic and herbs.

Starter

Chorizo & Morcilla Bites

Grilled Argentine sausage and blood sausage, toasted bread and classic chimichurri.

From the Parrilla (500 gr)

Entraña (Skirt Steak)

Cooked hot and fast over live fire. Juicy, intense and full of flavor.

Vacío (Flank / Sirloin Flap)

Slow-cooked over a medium fire, patiently grilled and rested.

Tira de Asado (Short Ribs)

Classic Argentine ribs, cooked low and slow for deep smoky flavor.

Sides

Potato & Egg Salad

Boiled potatoes, egg and homemade mayonnaise, finished with lemon and parsley.

Ash-Baked Sweet Potatoes

Cooked directly in the embers, served with yogurt, citrus and praline almonds.

Dessert

Hanging Pineapple

Whole pineapple slow-roasted over the fire for 4 hours, served warm with dulce de leche.

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Price per guest: 150 CHF