

# EL VIENTO

LOS CERROS BOUTIQUE HOTEL

## STARTERS

MAGELLANIC SEAFOOD CHUPE.

MI-CUIT TROUT + FRESH FENNEL, PICKLES BEATROOTS, RADISHES AND YOGURT DRESSING.

LAMB SWEETBREADS, BACON, QUINOA TABBOULEH, TERIYAKI AND RADISH SAUCE.

GUANACO CARPACCIO, PICKLES GINGER, RADISHES, PICKLED ONIONS, CAPERS, FRESH HERBS AND MUSTARD VINAIGRETTE.

OUR SOUP OF THE DAY.

QUINOA SALAD WITH ROASTED PUMPKIN, ZUCCHINI, ROASTED CARROTS, EGGPLANTS, SUNDRIED TOMATOES AND TOASTED SUNFLOWER SEEDS.

## MAIN COURSES

GRILLED TENDERLOIN (280G) WITH MUSHROOM SAUCE + POTATO TERRINE WITH SMOKED BUTTER WITH ROASTED GARLIC AND ROSEMARY.

SIRLOIN (300G) SOUS VIDE AT 52°C, BEEF JUS, PARMENTIER, TRUFFLE OIL, ROASTED CARROTS, AND FRENCH MUSTARD. -

RIB-EYE (350G) WITH "CRIOLLA" SAUCE, TRIPLE-COOKED POTATOES WITH AIOLI, AND SMOKED EGGPLANT EMULSION.

WHITE FISH, VEGETABLES VINAIGRETTE, ROMESCO SAUCE, BEANS PURÉE, AND ESCALIVADA.

GRILLED TROUT, WASABI MAYONNAISE, FENNEL WITH LEMON AND HONEY, AND CONFIT POTATOES.

MILD CHICKPEAS CURRY WITH COCONUT MILK, SPINACH, BASMATI RICE, AND PITA BREAD.

LAMB CONFIT (COOKED AT 80°C FOR 4 HOURS) + GREEN PEAS AND PURÉE MINT, ANDEAN POTATOES, LAMB JUS, AND JUNIPER.

# HOMEMADE PASTA

TAGLIOLINI NERI DI SEPPIA WITH SEAFOOD, PRAWNS STOCK, TOMATO, SAFFRON, AND SMOKED PAPRIKA.

CAVATELLI WITH BOLETUS MUSHROOMS CREAM.

SPINACH, RICOTTA AND PARMESAN AGNOLOTTI WITH ROASTED CHERRY TOMATOES.

BRAISED LAMB GIGOT WITH HOMEMADE CAVATELLI.

BOLETUS MUSHROOMS CREAM RISOTTO.

AGNOLOTTI DEL PLIN STUFFED WITH BRAISED GUANACO, DARK BROTH, ROASTED TOMATOES AND FRESH PEAS.

# DESSERTS

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

SOUS VIDE WILLIAMS PEAR, PAVLOVA, CARDAMOM PASTRY CREAM + VIN BRULE  
PAIRED WITH: LICOR STREGA

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

PISTACHIO DACQUOISE + COCONUT AND RASPBERRY MOUSSE  
PAIRED WITH: VODKA ABSOLUTE ELYX

BAVARIAN PINK GRAPEFRUIT CREAM, SORBET, FRESH GRAPEFRUIT + FRESH HERBS.  
PAIRED WITH: BENEDICTIN LIQUOR

LOCAL ICE CREAM (TWO FLAVORS).

CREAM  
DULCE DE LECHE  
DARK CHOCOLATE  
MARSCARPONE WITH BERRIES  
LEMON



LOS CERROS  
El Chaltén, Patagonia