

EL VIENTO

SANDWICHES

GUANACO HAMBURGUER, SPECIAL DRESSING,
GREEN LEAVES, PICKLED CUCUMBERS,
MELTED CHEESE AND PURPLE ONION.

\$22.000

BEEF HAMBURGUER, SPECIAL DRESSING,
GREEN LEAVES, PICKLED CUCUMBERS,
MELTED CHEESE AND PURPLE ONION.

\$22.000

ROASTED CHICKEN, YORK HAM, GREEN
LEAVES AND TOMATOES.

\$20.000

GRILLED VEGETABLES, DRIED TOMATOES,
CHICKPEA HUMMUS, TOASTED SEEDS AND
GREEN LEAVES.

\$18.000

ROASTED BEEF, GREEN LEAVES,
TOMATOES, PICKLED CUCUMBERS AND
SPECIAL DRESSING.

\$24.000

CLASSIC YORK HAM AND CHEESE

\$16.000

CLASSIC PROSCIUTTO HAM, CHEESE AND
TOMATOES.

\$18.000



LOS CERROS

El Chaltén, Patagonia

MAIN COURSES

SIRLOIN SOUS VIDE AT 52° WITH
GREMOLATA + ROASTED CABUTIA WITH
SEEDS, SPICES AND MOLASSES.

\$40.000

WHITE FISH WITH VINAIGRETTE OF
VEGETABLES, HARICOT BEANS PURÉE AND
CONFIT POTATOES.

\$34.000

PATAGONIAN TROUT WITH QUINOA
TABOULEE + POTATOES AND COLIFLOWER
PURÉE.

\$36.000

NICOISE SALAD

GREEN LEAVES, TOMATOES, RED AND
GREEN PEPPER, CARROT, POTATO, EGG,
ARTICHOKE HEART, PALM HEART, CAPERS,
BLACK OLIVES, ANCHOVIES, TUNA LOIN;
WITH FRENCH DRESSING (OLIVE, WINE
VINEGAR AND DIJÓN MUSTARD).

\$26.000

HOMEMADE TALLARINS WITH:

PESTO	\$22.000.-
ROASTED CHERRY TOMATES	\$22.000.-
MUSHROOMS CREAM	\$25.000.-

SOUP OF THE DAY

\$18.000

SIDE DISHES

	INDIVIDUAL	TO SHARE
FRENCH FRIES	\$7000	\$12000
SALAD	\$8000	\$14000

(HOJAS VERDES, TOMATE, ZANAHORIA,
CEBOLLA MORADA, REMOLACHA, PEPINO
Y APIO)