

Menu El Querandi

STARTERS

Argentine Antipasto (Centre)

Cold cuts, liver pate, olives, aubergines pickles

San Telmo Salad (Litoral)

Bed of green, bocconcinos, tomatoes, toasted seeds, and olives).

Fried Creole “Empanadas”

Cut by knife, Beef and chicken.

Soup of the day

“Humita Norteña” (North West)

Mild Corn, onions, red pepper, basil, dry tomatoes, garlic, olive oil.

Breaded Mozzarella Sticks (Centre)

With tomato sauce

Cheese Soufflé

With green leaves and toasted seeds.

MAIN COURSES

Sorrentinos with ham and Mozzarella

With tomatoe and cream sauce

Homemade Tagliatellis from Cuyo (West)

Sauted on olive oil, arugula, mushrooms, olives, dry tomatoes, walnuts and parmesan cheese.

Vegetable Risotto with Carnaroli rice, Parmesan cheese, zaffran and crispy vegetables

Fish of the day with roasted lemons and crispy vegetables

Stuffed chicken breast with saffron sauce and sweet potatoes and rice

Grilled chicken breast with pumpkin pureé

Traditional “Bife de Chorizo” (Centre)

Served with potatoes and creole sauce.

Typical Potatoe Pie (Noa)

Potatoe, beef, mushrooms, onions, red pepper, with cream and parmesan.

Patagonian Lam and mushrooms stew (Patagonia)

With tomatoes, carrots, onions, aubergines and potatoes.

Grilled Pork flank (Cuyo)

With broccoli snacks and mashed potatoes

DESSERTS

Creme Caramel (Centre)

Catalan Cream (Centre)

Typical Spanish custard

Traditional “Vigilante” (Cuyo)

Quince and sweet potatoe jelly with creamy cheese.

Fruits Salad (Centre – Mesopotamia)

Peaches, pinnapple, apple, orange, pears, banana

Floating Island (Centre)

(made with egg white and served with caramel sauce)

Homemade Tiramisu

Ice Cream

(cream, vainilla, chocolate, strawberrry, lemon, dulce de leche)

VIP Menu El Querandi

Hot and Cold Starter

Assorted Cold Cut Platter (for two)

Raw ham, salami, tybo cheese, gruyere olive oil, pate, pork cold meat, marinted aunergine.

½ Avocado Mexican Style

Shrimp,celery,hearts of palm, and Tabasco sauce.

Tasting “Empanadas”

Lamb – Tenderloin – Chicken.

Citric Salad

Leafs Green, chicken, avocado, orange slices and sweet citric dressing.

Station Salads (three flavours)

Lechuga, tomato, rúcula, zanahoria, radicheta, remolacha, cebolla, maíz, apio.

Tasting Argentinian Casserole

Lentil – Carbonada (loin) – Locro (bean and naize).

Muzzarela cheese Breasts Fried and Breadcrumbs

“Humita” Dish North Argentine

Corn, onions, red pepper, basil, tomato dry, garlic, olive oil.

Soup of the Day

MAIN COURSES

Blood Sausage “Sorrentinos”

Stuffed with blood sausage, apple, nuts, leek, green onions,tomato sauce, garlic, basil.

Sauté Green Tagliatellis “Cuyano”

Olive oil, mushrooms, tomato, dry tomato, arugula y parmessan.

Green Risotto with Mushrooms

Spinach, rice, mushrooms, onions, cream, parmessan cheese.

Hake Roman Style

Pumpkins and spinach mashed.

Gratined Sole

With champignonnes squids and champagne creams sauce.

Grill Salmon

With green leaves parmessan cheese.

½ Chicken al Limón

“Pamplona” Chicken

Tenderloin Veal Filet “Don Alvaro”

Marinated. With fine herbs and served with Spanish potatoes.

Beef Steak

Grill with cunia potatoes and BBQ sauce

Breaded Loin with three-coloured Puree

Homemade Meat Cake with Cream sauce

Roast Pork “Bondiola” in Croquant BBQ sauce

With mashed sweet potato.

Lamb and Muchrooms Casserole

Tomato, carrots, aubergines, onions, red pepper and potatoes.

DESSERTS

Mousse Herbs “Yerba Mate”

Fruits Station Macedoine

Chocolate Cake Style Q

Tradicional Sweets Argentinian

Quince – sweet potato with cheese

Brulee Dulce de leche and Nuts

30 Sweet Homemade Bread Pudding

Whit dulce de leche and cream.

Crepe Apples with Ice Cream

Ice Cream Selection (SinT.a.c.c.)

Vanilla strawberries, chocolate, mint, milk jam, lemon, cream.