

**Executive set menu**

**45 euro**

**Starters**

**Soup (vegetarian),**

**Mixed starter (pate de pato – Duck and Port pate, Picadita – Cured meats, marinated olives and blue cheese, Chorizo – Grilled spicy Spanish sausages, Langostita – Hand breaded lobster bites)**

**Main Courses**

**Ojo de bife – Grilled ribeye steak 400g**

**Bife de chorizo- Grilled sirloin steak 400g**

**Picanha – Grilled heart of rump steak 300g**

**Medallion de lomo – Fillet 300g**

**Pollo campero – Chicken breast basted with chimichurri  
marinade,**

**Salmon a la menta – Grilled fresh salmon filet and minted  
hollandaise,**

**Marinated pork ribs – in bbq sauce,**

**All served with dressed salad & choice of potatoes:  
Fries or Roasted potato.**

**Half bottle of water,**

**Half bottle of Argentinian Finca Flichman Merlot or  
Chardonnay per person**