Mediterranean Menu

Appetizers
Empanadas
Pisco Sour, Vaina, Sauvignon Sour or Champagne, options available

Starter
Carpaccio di Manzo
Beef slices, marinated in olive oil, lemon juice, capers and parmesan cheese, served on greens with a honey mustard dressing.

Carpaccio di Tonno
Tuna fish slices, marinated in a lemon cilantro dressing, served with a timbale of palm hearts, artichokes, roasted peppers and avocado over mango coulis.

Main Course
San Marco Fillet
Grilled Fillet mignon, wrapped in bacon, served with sautéed mushrooms and duchess potatoes.

Conger Aglio e Olio
Pan grilled Conger, finished on olive oil, parsley, garlic and cacho de cabra chilli, served with linguine

Vegetarian Option
Cappellacci di zucca al burro e salvia
Butter squash stuffed pasta with amaretti, served with butter and sage dressing.

Dessert
Crème Brûlée o Tiramisu.

Menu includes
Wine, pop, coffee and infusions