

SANTELMO

SURGENCIAS DEL CHEF SET MENU OPTION



- SUBJECT TO MENU CHANGES -

\$60 PER PERSON

CHAPA - PITTA BREAD WITH OLIVE OIL AND PICKLED EGGPLANT

EMPANADA - BEEF, CURRANT, ALMOND

CEVICHE - WHITE FISH, CHILLI, SWEET POTATO, GINGER

PIMIENTO - BAKED CAPSICUM WITH EGG, HERBS

CHORIZO - PORK SAUSAGE

TIRA DE ASADO - O'CONNOR BEEF SHORT RIBS

ZANHORIAS - BURNT CARROTS, THYME, GOATS CHEESE

BIFE DE VACIO - O'CONNOR FLANK STEAK

HUMITA - FRIED CORN, CHIPOTLE MAYONNAISE

PALETILLO CORDERO - SLOW COOKED LAMB SHOULDER

ENSALADA - PALMHEART, PRESERVED PEAR, JAMON, BUFFALO MOZZARELLA

ALFAJORES - ARGENTINE COOKIES FILLED WITH DULCE DE LECHE

PERA - MALBEC POACHED PEAR WITH CUSTARD CREAM

FOR THE \$80 SET MENU

ADD ON

OYSTERS

STRIPLOIN

CHEESE PLATE

OR \$100 ASADO FEAST

(REQUIRES MIN 1 WEEK NOTICE)

AS PER \$80 SET MENU WITH A WHOLE ANIMAL SLOW COOKED ON THE ASADO.

