

SANTELMO

SURGENCIAS DEL CHEF SET MENU OPTIONS



- 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

HUMITA - FRIED CORN & POLENTA CHIPOTLE MAYONNAISE

PIMIENTO - BAKED CAPSICUM WITH EGG, HERBS

CHORIZO - PORK SAUSAGE

TIRA DE ASADO - BEEF SHORT RIBS

ZANHORIAS - BURNT CARROTS, THYME, GOATS CHEESE

VACIO - FLANK STEAK

PIMIENTO - BAKED CAPSICUM WITH EGG, HERBS

CERDO - SLOW COOKED PORK CUTLET

ENSALADA - PALMHEART, PRESERVED PEAR, JAMON, BUFFALO MOZZARELLA

ALFAJORES - ARGENTINE COOKIES FILLED WITH DULCE DE LECHE

PERA BORRACHA - MALBEC POACHED PEAR WITH CUSTARD CREAM

FOR THE \$80 SET MENU

ADD ON

OYSTERS

STRIPLOIN

CHEESE PLATE

OR \$100 ASADO FEAST

(REQUIRES MIN 2 WEEK NOTICE)

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

