

# SAN TELMO

## 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

**ENSALADA** - PALMHEART, PRESERVED PEAR, JAMON, BUFFALO MOZZARELLA

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**HUMITA** - FRIED CORN & POLENTA CHIPOTLE MAYONNAISE

**CHORIZO** - PORK SAUSAGE

**TIRA DE ASADO** - BEEF SHORT RIBS

**CALAMARES** - STRIPS OF CALAMARI

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**ZANAHORIAS** - BURNT CARROTS, THYME, GOATS CHEESE

**VACIO** - FLANK STEAK

**PIMIENTO** - GRILLED CAPSICUM WITH EGG, BEANS & OLIVES

**PAPAS** - CRISPY POTATO GALETTE

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**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 (INSTEAD OF VACIO)

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.

