

RESTAURANT *week* 2025

Dinner (\$55)

FIRST COURSE

Tuna Tartare

Miso mayo , black garlic, arepa crust

Funghi Salad

Mix greens, pesto mayo, sauteed mushrooms, turkey breast, parmessan cheese

SECOND COURSE

Fish & chips

Battered cod, fries, cappers aioli

Passion Fruit BBQ Pork Ribs

14 hours sous vide , french fries

Celery root & beans

Black beans puree, grilled celery root, mixed greens

Steak & frites (+ \$10)

Hanger steak, chimichurri sauce, fries

DESSERT COURSE

“Guangerine” New York cheesecake

Guava and tangerine, cream cheese, butter cookie

Chocolate brownie

Porchini mushroom, dulce de leche, peanut butter

Surreal