

Menu “Cono Sur”

Combination of Appetizers...

Uruguayan Empanadas

Assorted of classic Uruguayan empanadas

Crab Claws

*King crab claws served w/lokoto butter jalapeno sauce
& mini yuca arepas*

Prime Pork Lolichop

Prime pork lolichop wrapped in pancetta served w/spicy mango sauce

Choice of... Soup or Salad

Mango Salad

Mango, Avocado, red onion & mango dressing

Lobster Bisque

Lobster reduction w/avocado

Choice of ... Main Course

Bife de Lomo

*From our wood burning all natural (100% grass fed)
8 oz Beef Tenderloin Filet Mignon Style,
served w/grilled vegetables drizzled w/extra virgen olive oil*

Sea Bass

*Wild sea bass filet (Patagonian toot fish),
topped w/Jumbo lump crab meat, light blue cheese
sauce & sautéed spinach*

Lamb Ossobuco

*Lamb Shank Slow cook for 3 hours, served over a bed of
w/polenta & pomodoro malbec reduction sauce.*

Pollo a la Parrila

*All nautural chicken breast from our woodburning grill
served w/roasted ratatouille vegetables*

Canelones de Hongos (Vegetarian)

*Stuffed homemade pasta w/mushrooms, julianne veg., parmegg.,
salsa blanc & topped w/ fresh pomodoro sauce.*

Combination of ... Dessert

4 Leches

Uruguayan version of original tres leches plus dulce de leche sauce.

Chocolate Ganache

*Cake Chocolate ganache cake, rich & velvety
w/ a touch of south American dulce de leche.*

Dulce de Leche Crème Brulle

Spanish crema catalana w/dulce de leche.

Sal y Pimienta Kitchen



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