

Welcome!

In culinary art, fire is the teacher who teaches the alchemy between the simple and the complex.

We redefine the experience with our tasting menu, innovating from the roots of the Argentinian Grill.

In each lit grill, not only meat is cooked, but a narrative of flavors that awaken your most primal instincts.



EXPERIENCE

Grilled Tender Artichoke

poached egg yolk, parmesan flakes & saffron zest

Burgos Black Pudding

caramelized onion, sweet mustard & padron pepper

Pairing —→ **White Wine** Bardos,
D.O. Verdejo Rueda (Spain)

Spinach Empanada

bechamel & Italian provolone

Angus Argentine Entrecôte Steak Tartare

truffled Sicilian dried tomato & fake olive caviar

Mini Steak Burger from Avila

cured cheese, wood-roasted pepper, smoked mayonnaise
& salty black charcoal

Pairing —→ **Rosé Wine** Marqués de Riscal,
D.O. Rioja (Spain)

Champagne Sweetbreads

chives & payoyo cheese

Argentine Hereford Fillet Steak Accompanied by Sauce Malbec Red Wine

sautéed mushrooms and chives with Carlos I &
creamy mashed potatoes

Dulce de Leche Coulant

grand marnier vanilla ice cream, walnuts
& homemade strawberry jam

Pairing —→ **Red Wine** Casa Gli Amici,
D.O. Malbec (Argentina)

includes water, homemade bread and butter

119€

EXPERIENCE



[ART OF FIRE]
TANGO