

Nick & Sam's Sunday Supper Presented by Chefs Carmen Joa and Salvador Ordaz

TERRA Y FUEGO

PRINCIPIO

Provoleta Griliada
grilled provolone, chimichurri blanco, oregano oil

Rabas a la Romana
crispy calamari, parsley, lemon aioli

Carpaccio de Lomo
parmesan, caper berries, extra virgin oil

Ceviche de Salmon con Chimichurri y Lima
salmon ceviche, chimichurri, lime

ASADO GRANDE

Bife de Chorizo
parilla grilled dry aged new york strip, chimichurri

Milanese Napolitana
chicken breast, tomato sauce, fresh mozzarella

Salmon Patagonico
grilled king salmon, olive oil, charred lemon

Matambre de Cerdo
pork flank steak, red wine reduction

PARA LA MESA

Papas Provenzal
golden potatoes, garlic, herbs

Humita Trufada
*sweet corn cream, aged cheese, black truffle oil,
toasted breadcrumbs*

Ensalada Criolla
butter lettuce, tomatoes, red onion, oregano vinaigrette

POSTRE

Flan de Vanilla Bourbon
vanilla custard, dulce de leche, mascarpone

Alfajores
shortbread cookies, dulce de leche, dark chocolate

Chocotorta
chocolate biscuit, cream cheese, cacao

