



Menu “ Cono Sur ”

Combination of Pass Appetizers...

Uruguayan Empanadas

Assorted of classic Uruguayan empanadas

King 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

Sopa de Langosta

Lobster bisque, served w/jumbo lump crab meat and pernod

Ensalada de Mango

Fresh mango, red onion,avocado & mango vinagrette

Choice of ...

Main Course

Bife de Lomo

*from our woodburning all natural
8 oz Beef Tenderloin Mignon Style,
served w/mashed potatoes & asparagus*

Sea Bass

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

Cordero a la lena

*from our wood-burning grill
Colorado Lamb Rack served w/carnival potatoes*

Combination of ...

Dessert

4 Leches

Uruguayan version of original tres leches plus dulce de leche sauce

Pasion de Chocolate

*Chocolate cake served w/ chocolate mousse,
chocolate truffle & orange reduction*

Dulce de Leche Crème Brulle

Dulce de leche home made cream custard w/brulee caramel on top

We cater your event !