

# puratierra

"Each of our dishes that belong to this menu has an expression of our ideas, about the product, and its transformation, about our cooking style; each one of our portions, it's a degustation, no more, no less; we invite you to be wise with your palate, and give yourself a delicious experience, of enjoying the harmony, between food and wine; or simply enjoy a nice dinner among friends; welcome"

**Martín Molteni**  
*Chef de Cocina*

## **STARTERS**

White fish, "tiradito" marinade, sashimi scented, with sesame oil and pickled ginger, sprouts, roasted red bell pepper purée

Individual crunchy Provençal vegetables pizza, gratin in the mud oven, marinated with herbs

Sweetbread glazed in cane syrup, fennel, roasted Andean potatoes, baked peppers, confit onion, "freído" sauce – green onion, turmeric, "pimentón", soft garlic

Smoked wild boar, with 15 expressions of local and exotic vegetables, cooked in the mud oven, and raw, ciboulette oil, fresh herbs

From the mud oven, individual pizza, layers of roasted peppers and smoked bacon, provençal herbs scented oil, fresh arugula leaves

Lama (lama glama) over a fine light crispy "pella" pastry, northern baked potatoes, fried quail egg, young sprouts, butter – extra virgin olive oil and turmeric sauce

Composition of pickled lamb tongue, ripe strawberries, strawberries and extra virgin olive oil dressing, white onions, aquatic mint and arugula "selvática"

Bocconccino mozzarella mosaic, baked red bell pepper mousse, little crunchy vegetables, over a white zucchini emulsion, young basil

Mesclum of green leaves, herbs, portobello mushrooms, croutons, sprouts and seasonal flowers, dressed with extra virgin olive oil and lemon drops

## **CHEESE**

Degustation of three argentinean cheeses, and their companions

## **FISH**

Daily market fish, over a zucchini, japanese cucumber, warm tomatoes "jardinière", macerated in extra virgin olive oil, preserved lemon and coriander, fresh green asparagus, a butter sauce of shrimps and "pain d'épice"

Pacific pink salmon, beside an wild and harvest mushrooms cannelloni, green peas, beans, caramelized carrots, pearls of basil, scented jus

White flesh fish cover with slices of crisp vegetables, beside, a pastry with "pella", confit tomato, mushrooms, slices of Portobello, extra virgin olive oil foam

## **GARNITURES**

Side dishes, from our garnishes

## **POULTRY**

Mud oven spinach stuffed golden quail, caramelized shallots, fresh cumquat, roasted Andean potatoes

Grain Farm Chicken, crusty Imilla potato with hole garlic, asparagus, roasted green onion bulb, vine's tomato with sugar cane, extra virgin, preserved lemon and rosemary

Duck, it breast sealed, it leg braised on its jus, green seasonal asparagus, apricot sautéed with butter and spices, stems of mustard leaves

## **MEATS**

"Entrecote" with coarse salt, slices of bacon, potato cube, roasted, stuffed with mushrooms cream, strong colored fennel, fresh mushrooms

Farm rabbit, in mustard and almonds crust, carrots, fennel and baby northern potatoes, tomato confit, baked garlic

Patagonic lamb beef, over Xerés vinegar glazed turnips, Andean potatoes, criollo pumpkin, oysters mushrooms, crust of spices and whole bread

Sealed tenderloin, mud oven baked, potato mousseline, "ollucos" Andean potato in their juices, glazed onions with herbs, crumbles in cumin oil

Pork "bondiola", glazed in honey "ruta del norte" (northern path) golden crunchy potatoes, pears, baked peaches in Malbec wine, roasted criollo pumpkin

## **PASTAS**

Rustic agnoloti, pig, chicken and shrimp farce, scented with shallots and ginger, over a tomato butter, crispy vegetables, drops of soya sauce

Home made traditional raviolis, stuffed with fresh spinach, on a creamy sauce with seasonal mushrooms: portobello, agarics, oyster mushrooms

"Anco" pumpkin cappelletis, in a Provençal vegetable "jardinière", on a butter and extra virgin olive oil emulsion, fresh herbs

Rotolo, stuffed with potatoes, smoked salmon, and lemon butter, cream sauce of Sbrinz cheese, slices of mushrooms, gratin in the mud oven

Yolk linguine, "julienne" of zucchini, carrot, criollo pumpkin, in extra virgin olive oil

Squid ink linguine with sautéed prawns, in a fresh herbs creamy sauce

- Menus may change, in some ingredients, due the season or availability