

puratierra

8 STEPS TASTING MENU

“The expression of the seasonal products, the market, local and regional, argentinean flavors, and aboriginal influences, interpreted by our own cuisine style”

Martín Molteni
Chef de Cocina

Step one

White fish (Pejerrey – Odontesthes Bonariensis) marinated in lemon, extra virgin olive oil, vinegar, “criolla” sauce, herbs sprouts, milk foam

Step two

Sweetbread glazed in cane syrup, fennel seeds, potatoe cream, onions cooked in broth, fresh sautéed mushrooms, Rocoto chili jus

Step three

Lama (lama glama) pieces just seared, baked Andean potatoes, yellow pepper sauce, whole sugar and spices oil, “cebiche” of onions, “chicharrones”

Step four

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

Step five

Farm rabbit, in mustard and almonds crust, green beans, fennel and baby northern potatoes, roasted garlic and tomato confit

Step six

Pork “bondiola”, glazed in honey “ruta de norte” (Northern path) golden crunchy potatoes, pears, baked plum in Malbec wine, roasted south american pumpkin

Step seven

Pumpkin in syrup from our pastry, toasted “pan de especias”, turmeric cream, vanilla ice cream

Step eight

Semi bitter chocolate mousse, over a coffee butter cream, crunchy daquoise pastry, hole oranges purée, fresh orange segments

Mineral water Villavicencio Included
Espresso coffee Bohío or Tea Tealosophy

The menu is served only for the whole table
Menu served until 23.00 hours

WINE TASTING

Terrazas de los Andes Torrontés	Terrazas de los Andes	Salta
Humberto Canale Sauvignon Blanc	Bodega Humberto Canale	Río Negro
Terrazas Reserva Malbec	Terrazas de los Andes	Mendoza
Santa Julia Tardío	Bodega Zuccardi	Mendoza

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“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”

STARTERS

White fish (Pejerrey – *Odontesthes Bonariensis*) marinated in lemon, extra virgin olive oil, vinegar, “criolla” sauce, herbs sprouts, milk foam

Individual crunchy mozzarella and bacon pizza, topped with arugula, gratin in the mud oven, San Juan extra virgin olive oil

Sweetbread glazed in cane syrup, fennel seeds, potatoe cream, onions cooked in broth, fresh sautéed mushrooms, Rocoto chili jus

Smoked pink salmon, poached egg, potatoes cooked in bacon broth, pesto emulsion, green leaves

Confit tomato terrine with mozzarella bocconccino, zuchinni slices, extra virgin olive oil, rocoto chili sauce

From the mud oven, individual pizza, with slices of vegetables, pieces of cow brie cheese

Lama (lama glama) pieces just seared, baked Andean potatoes, yellow pepper sauce, whole sugar and spices oil, “cebiche” of onions, “chicharrones”

Confit duck, mango chutney, parsil and basil coulis, herbs sprouts, leaves, araucarian pine nut nougatine, juniper berry scented

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 beans, a butter sauce of shrimps and “pain d'epice”

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

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POULTRY

Mud oven spinach stuffed golden quail, caramelized shallots, quince in white wine, roasted Andean potatoes

Grain Farm Chicken, crusty Imilla potato with hole garlic, green beans, 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

Patagonia lamb beef, over red wine 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 plum in Malbec wine, roasted criollo pumpkin

PASTAS

Rustic agnolotti, 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 cappelettis, 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