



cocina Argentina

Onsdag - Lørdag 16-22

## Snacks

**Oliven**, chilli, rosmarin og hvidløg 35-

**Saltet nødder** 40-

**Surdejsbrød med rørt smør** 30-

**Anjoser/boquerones/sardinas** - syltede løg, chimmi churri,  
citron og toast 60-

**Fries** + chipotle mayo 40-

**Calamari frites**, citron, aioli, syltede chilli og koriander 75-

**Charcuterie og ost** - Saltet og tørret skinke, spicy  
romana salami, 3 slags ost, chutney,  
sprød valnødder, oliven og cornichoner  
150 lille / 270 stor

**Ost** - 4 slags, chutney, sprød valnødder, oliven, cornichoner 140-

## Menu

Retter 85-

Dagens 3 retters menu 225- / cava + vin menu 250-

Ribeye som hovedret + 100

5 retters menu 375- / cava + vin menu 325-

**Provoleta**, grillet provolone, grillet, tørret og marineret  
tomater, honning, oregano og mandler (V)

**Saltet kulemule**, grillet agurk, blomkål, muslingfløde og koriander

**Tartare** af kalveinderlår, syltede/tørret og crudité af svampe,  
pocheret æggeblomme, trøffel-blæk mayo og malt

**Nakkefilet de iberico belotta**, grillet, mojo rojo bbq sauce,  
syltede tyttebær og majscreme

**Dulce de leche panna cotta**, passionsfrugt sorbet,  
citroncreme og hvid chokolade

## Steak

**Ribeye**, frilands, 250g, Argentina, 195-  
med forskellige slags løg, chimmi churri,  
malbec glaze, fritter og bearnaise mayo



**cocina Argentina**

Wednesday-Saturday 16 - 22

## **Snacks**

**Olives** 35-

**Salted nuts** 40-

**Bread and whipped butter** 30-

**Anchovies/boquerones/sardinas** - pickled red onion, chimmi  
churri, lemon and toast 60-

**Fries** + chipotle mayo 40-

**Calamari frites**, lemon, pickled chilli, aioli and coriander 75-

**Charcuterie and cheese** - Salted and air dried ham, spicy  
romana salami, 3 types cheese, chutney,  
crispy walnuts, olives and cornichons  
150 small / 270 large

**Cheese** - 4 types, chutney, walnuts, olives and cornichons 140-

## **Menu**

Dishes 85-

Today's 3 course menu 225- / cava + wine menu 250-

Ribeye as the second course + 100

5 course menu 375- / cava + wine menu 325-

**Provoleta**, grilled provolone, burnt, dried and marinated  
tomatoes, oregano, honey and almonds

**Salted hake**, grilled cucumber, cauliflower, mussel velouté  
and coriander

**Tatar of veal**, pickled/dried and crudité of mushrooms,  
poached egg yolk, truffle-squid ink emulsion and malt crumbs

**Neck fillet of iberico belotta pork**, mojo rojo bbq sauce,  
lingonberries and corn

**Dulce de leche panna cotta**, white chocolate, passion fruit  
sorbet and lemon curd

## **Steak**

**Ribeye**, free range, 250g, Argentina, 195-  
with different preparations of onions,  
malbec glaze, chimmi churri, fries and bearnaise mayo