



cocina Argentina

Onsdag - Lørdag 16-22

Snacks

Oliven, chilli, rosmarin og hvidløg 35-

Saltet nødder 40-

Surdejsbrød med rørt smør 30-

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

Fries + chipotle mayo 40-

Croquettes med kartofler og svampe, aioli og estragon 65-

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 laks, agurk, syltede pimientos, blomkål, muslingfløde og
koriander

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

BBQ rib af gris, mojo rojo glaze, syltede tyttebær og majscreme

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

Steak

Ribeye, Argentina, frilands, 250g, 195-

Oksemørbrad, Argentina, grain fed, 200g, 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/sardinas - pickled red onion, chimmi
churri, lemon and toast 60-

Fries + chipotle mayo 40-

Croquettes with potato and mushrooms, aioli and tarragon 65-

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 salmon, cucumber, pickled pimientos, cauliflower,
mussel velouté and coriander

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

BBQ rib of pork, mojo rojo glaze, lingonberries and corn

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

Steak

Ribeye, Argentina, free range, 250g, 195-

Beef tenderloin, Argentina, grain fed, 200g, 195-

with different preparations of onions,
malbec glaze, chimmi churri, fries and bearnaise mayo

