

## DRY-AGED BEEF TASTING

### FIRST COURSE

*- To choose -*

#### APPLE SALAD

Arugula base, served with apple, pecan nuts, and goat cheese.

#### TUNA TOASTS

Fresh tuna with avocado, cucumber, chipotle aioli, and macha sauce.

### FOUR CHEESE EMPANADAS

### SECOND COURSE

*28-Day Aged USDA Prime Beef Tasting:  
Enjoy a selection of two premium cuts.*

#### NEW YORK STRIP 200 G

Known for its balance of marbling and robust flavor.

#### RIB EYE 200 G

Noted for its juiciness and rich fat marbling, providing a tender texture and deep flavor.

*Both cuts have been dry-aged for 28 days, a process that enhances their organoleptic qualities, offering a superior sensory experience.*

### THIRD COURSE

*- To share -*

#### ICE CREAM VOLCANO

Made with original Argentine dulce de leche filling, covered in chocolate, decorated with toasted almonds, and served with dulce de leche and vanilla ice cream.

#### BROWNIE CHEESECAKE

White chocolate mousse and peanut cream, with toasted marshmallows and dark chocolate.

#### CARROT ROLL

Carrot cake with nuts, blueberries, raisins, shredded coconut, cream cheese frosting with white chocolate, and decorated with 24k gold flakes.