

# SOFITEL

BUENOS AIRES RECOLETA



## LUNCH & DINNER

# S O F I T E L

BUENOS AIRES RECOLETA

## OPTIONS

### ENTREÉS

Crushed potato with smoked wood-fired salmon and herb cream cheese.

Couscous with vegetables and crispy pork (Vegetarian option without pork).

Fresh salad with spinach, arugula, mango slices, chicken, bacon, cream cheese, and balsamic dressing  
(Vegetarian option without chicken)

### MAIN COURSE

Persian-style rice with braised lamb, yogurt sauce, and mint.

Stuffed pasta with blue cheese cream, spinach, and walnut powder

Braised pork shoulder with demiglaze sauce and sweet potato cream.

Penne rigatte with broccoli cream, mushrooms, and parmesan.

Fish papillote with lime and herb cream, glazed vegetables.

Braised ribeye with glazed carrots and confit potatoes.

### DESSERTS

Banana caramel and dulce de leche mousse.

Strawberry tart with coconut pastry cream.

Cheese and citrus mousse

Cocoa cake, poached pear in floral tea, and pistachio crunch.

**Value per person: USD 60 (MAIN COURSE + DESSERT)**

**Value per person: USD 70 (COMPLETE MENU)**

Soft Drinks, Coffee, tea and petits fours included