



EL CASCO

ART HOTEL

STARTERS



Tomato Tatin Tart Caramelized Onions, Bocconcino, Arugula Salad In
Black Olives Tapenade Base.



Prawn and Octopus Ceviche with Coconut Milk, Coriander, and
Roasted Jalapeno Gel



Season Fruits, Patagonzola Cheese Foam, Caramelized Walnuts,
Apple And Celery Granite
(Peach, Plum, Damascus)



Marinated Sweetbreads, Watermelon Juice, Elder, Melon Spheres and
Cucumber



Crispy Pork Faggot, Asian Broth, Roasted Citrus and Leeks



MAIN COURSES



Two Texture Duck: Confit and Juicy, Pressed
Potatoes And Braised Endives



Creamy Quinoa and Roasted Eggplants, Sauteéd Fresh
Mushrooms, Confit Lemon Peel



Lake Trout, Creamy Carrots and Dill, Kale, And Roasted Beetroot
With Balsamic Vinegar



Fresh Tagliatelle, Braised Rabbit in own Broth, and Goat Cheese



Veal Tenderloin, Roasted Onions Pureé, Sauteéd Green Vegetables,
"Provoleta" Cheese, and Truffle Oil



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DESSERTS



Belgium Chocolate Truffle, Tomato Confit, Lemon Sorbet



Goat "Dulce de Leche" Crème Brûlée, Banana Sorbet,
Leikaj, and Walnut Crumble



Creamy White Chocolate, Coconut Granite,
and Red Fruits Season



Mascarpone Mousse, Fresh Grapefruit and Mint Salad,
and Campari



Apple Textures, Puff Pastry,
Almonds and Cinnamon Mousseline



MENU 2 COURSES: \$ 1050

Includes Coffee and Petit Fours per Person



MENU 3 COURSES: \$ 1250

Includes Coffee and Petit Fours per Person



Price Per Course

Starter \$ 450 | Main Course \$ 650 | Dessert \$ 450



CHEF ANA LUCÍA ARIAS



WE HAVE OTHER OPTIONS FOR YOUTH AND CHILDREN