

Canapé Menus

Light

Oyster with Tomatillo Sangrita (df, gf)

Beef Tartare, Achiota, Crème Fraiche, Corn Tortilla (gf)

Smoked Mackerel Brandade, Pickled Chilli, Toasted Focaccia (df)

Salmon and Dill Pate, Crispy Hash Brown (gf)

Kingfish Ceviche, Corn, Sweet and Leche de Tigre (df, gf)

Chicken Liver Pate, Orange Marmalade, Crostoli

Tempura Artichokes, Parmesan Cream and Chive (v)

White Corn Arepa, Grilled Cheese, Sweet Pepper and Olives (v, gf)

Pumpkin and Feta Empanadas (v)

Classic Beef Empanadas (df)

"Bomba" Potato and Fontina Croquette (v)

Substantial

Quinoa Falafel, Beetroot, Yogurt and Mint (v, gf)

Mushroom Dumplings, Rocket and Parmesan Sauce (v)

Crispy Pork and Octopus Salad, Tomatillo Dressing, Coriander (df, gf)

Miso and Manzanilla Cured Salmon, Green Apple and Cucumber Gazpacho (df, gf)

Grilled Porteño Chorizo with Potato Bravas

Smoked Paprika and Lemon Marinated Chicken (df, gf)

Patagonian Lamb Skewers with Chimichurri (df, gf)

BBQ Pork Belly with Buttered Sugar Loaf Cabbage and Rosemary (gf)

Sweet

Raw Honey and Buttermilk Ricotta Cannoli

Crispy Churros, Cinnamon Sugar, Chocolate Sauce

"Alfajores" Dulce De Leche Shortbread Sandwich

"Banoffee Pie" Banana, Caramel, Chantilly Pie

Salted Chocolate Tart, Orange Marmalade, Smoked Maple Cream

