

TASTY TUESDAYS

MENU

STARTERS



Grilled bone marrow with esquites

PLATTERS



Choripan Porteño (Argentinian
Chorizo in a bun)

DESSERT



Homemade ice-cream | Helado de la casa

Price: MXN \$500 (ideal for 2)



Gonzalo Amoedo

Cooking became part of Gonzalo's universe thanks to his first job in a restaurant in Buenos Aires, Argentina (when he was still a student).

Since then, he became passionate about flavors and smells.

Find his story at:

<https://www.visitloscabos.travel/23400-district/choriarte/>

TASTY TUESDAYS

MENU

STARTERS



Patacones (plantain with Guacamole)

PLATTERS



Watermelon Sashimi

DESSERT



Eggplant Milanese

Price: MXN \$670 (ideal for 2)



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MENU

FIRST COURSE



Arepa reina (chicken-avocado) & Arepa
Chilanga (pork)

SECOND COURSE



Green mix salad

THIRD COURSE



Top Sirloine

Price: MXN \$740 (ideal for 2)



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