

P U R A V I D A

*Starters*

FOR THE TABLE

CHORIZO CRIOLLO

ARGENTINIAN PORK SAUSAGE, CHIMI HENDRIX

AL RESCOLDØ BEETRØT SALAD

ORANGES, AVOCADO CREAM, ARUGULA,  
CHEDDAR CURD, PISTACHIO DRESSING

SALMØN CEVICHE

COCONUT MILK, BURNT CUCUMBER, GINGER,  
HABANERO CHILE, RED ONION, PECANS

*Main Course*  
CHOICE OF ONE

RØASTED CAULIFLOWER

HARISSA COCONUT SAUCE, TOASTED ALMONDS,  
PANGRATTATO, LEMON ZEST

RØASTED SALMØN

ROMESCO SAUCE, BURNT SCALLIONS,  
SUNCHOKES, KALAMATA OLIVES

SKIRT STEAK 8oz

ARUGULA, GRANA PADANO CHEESE, LIME DRESSING

*Sides*

CHOICE OF ONE

PAPAS ESCRACHADAS

SMASHED YOUNG POTATOES,  
PROVENZAL SAUCE

WØD ØVEN-RØASTED HEIRLØØM CARRØTS

GOAT CHEESE, SALSA VERDE

*Desserts*

CHOICE OF ONE

MY GRANDMØTHER'S CARAMEL FLAN

DULCE DE LECHE

PB&C

CHOCOLATE BROWNIE, CHOCOLATE BAKED CUSTARD,  
PEANUT CREMEUX, CARAMEL, PEANUT NOUGAT