

azafrán

BRIEF
EXPERIENCE
A THREE COURSE MENU

Day's snack
Starter + Main or
Main + Dessert

\$5900

+ Pairing \$2500

EXTENDED
EXPERIENCE
A FOUR COURSE MENU

Day's snack
Starter + Main
+ Dessert

\$7500

+ Pairing \$2800

AZAFRAN EXPERIENCE
A SUMMARY OF THE BEST OF OUR CUISINE

COLD SEASONAL SNACKS

Veal bonbon

Prawn carpaccio

HOT SEASONAL SNACKS

Goat and banana tequeño

Cauliflower and yogurt

I

Black garlic, almonds, lemon

II

Squid, kombu seaweed, broth

III

Malbec or Torrontés

IV

Tongue katso

V

Filet, beet, yolk

VI

Strawberry, vanilla, sesame

\$9400

+ Pairing \$3800

ALL OF OUR MENUS INCLUDE FILTERED WATER, COFFEE AND INFUSIONS

aZafrán

SEASONAL MENU

RECEPTION

Carob, goat cheese, jerky

SNACKS

cauliflower, yogurt, parsley
Squid, kombu seaweed, broth
Steer, herbs, yolk

STARTERS

Prawns, beets, teriyaki
Goat, pumpkin, pate
Black garlic, almonds, lemon

MAIN

Rib eye steak, beetrot, demiglas
Trout, beans, foam
Cavatelli, mushrooms, miso

DESSERTS

Strawberry, vanilla, sesame
Cheese, quince, walnut
Rice, lemon cream, dulce de leche

(Addition of day's bread \$200)

CHEF SEBASTIAN WEIGANDT
SOUS-CHEF DIEGO TAPIA