



**DUHAU**  
**RESTAURANTE & VINOTECA**

CASA ARGENTINA

## **STARTERS**

• EGG:

Low temperature egg, romesco, philo dough, huacatay oil, huacatay powder, tomatoes

• RED MEAT:

Grilled sweetbread, roasted peppers, lemon sauce, “torta frita”

• SALAD:

Roasted lettuce, herb yogurt, sesame, beans “escabeche”, fried onion

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**STARTERS**

• **SEA AND LAND:**

*Grilled shripms, broad beans ragout,  
prosciutto consome*

• **VEGETARIAN:**

*Beetroot fritters, yeast emulsion, dill  
and beetroot vinaigrette, beetroot chips*

• **CHEESE:**

*Goat cheese provoleta, parsley emulsion,  
lemon, herbs salad, sweet tomato*

• **SOUP:**

*Peas soup, mint, goat cheese*

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**TO SHARE**

- *Rib chop “milanesa”, Duhau French fries, fried eggs, mixed salad*
- *Napolitan style rib chop “milanesa”, Duhau French fries, fried eggs, mixed salad*
- *Selection of Argentine meat cuts (two Black Angus cuts, one Aberdeen Angus cut, one Wagyu cut, one sweetbread), roasted pumpkin purée with caramelized hazelnuts, green salad*
- *Catch and seafood selection, roasted vegetables, potato purée*

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**TO SHARE**

- *Roasted vegetables, grilled yogurt bread, beet and peanuts purée, smoked cream, black garlic vinaigrette*
- *Grilled Atlantic Ocean catch oapillote, with butter, herbs and lemon. Black butter carrots, “jazmín” rice, herbs sauce*
- *Whole lamb gigot, sweet potato and black garlic butter purée, fennel, apple, cellery dill salad with nut vinaigrette*

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**INDIVIDUAL MAIN COURSE**

- *Carrot gnocchis, girgolas mushrooms,  
Lincoln Cheese*



**GRILL**

- *Catch of the day*
- *River catch of the day*
- *Octopus*
- *Wagyu*
- *Skirt Steak*
- *Black Angus Rib Eye Steak*
- *Aberdeen Angus tenderloin*
- *Roasted girgolas mushrooms*

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**SIDES**

- *Green leaves and vegetables salad*
- *Potato purée with noisette butter*
- *Organic vegetables*
- *French fries*
- *Smoked pumpkin purée*
- *Sweet potatoes with black garlic butter*

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**DESSERTS**

- **CHOCOLATE, HAZELNUT AND TOFFEE**  
*Chocolate mousse with hazelnut gianduja and toffee, crunchy chocolate hazelnut*
- **“QUESO Y DULCE”**  
*Crunchy cheese flan, fruit in conserve, crispy almonds*
- **“MIL HOJAS”**  
*French puff pastry, vanilla cream and dulce de leche*
- **BERRIES**  
*Raspberry sponge cake, creamy raspberry, vanilla cream, berries, meringue and strawberry and mint jelly*
- **“CHAJÁ”**  
*Sponge cake, dulce de leche, meringue, chantilly cream, spiced peaches with rosemary and cinnamon*

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**OPERATING TIME:**

WEDNESDAY THROUGH SATURDAY

FROM 7:30 TO 11 PM

SUNDAY: BRUNCH

FROM 12:30 TO 3 PM