

BASA

BASEMENT BAR
& RESTAURANT

Appetizers to share

BASA french fries bearnaise sauce

Blood sausage tapa fried quail eggs

Grilled provolone creamy ground corn (humita) watercress salad tomato confit red onion

Burrata endives pistacchi confit tomato fennel black olive tapenade carta de musica

Cheese & rice croquettes fresh lemon

Country eggs in skillet portobello / giroles spinach green bean baked red onion croutons prosciutto

Eggplants Parmigiana gratin cuartirolo cheese tomato sauce

Venetian style chicken liver sweet onion capers sage butter hint of cognac

Sirloin steak carpaccio (best cut!) arúgula almonds dressing

Fritto misto: baby squid lemon sage served with classic aioli

Bone marrow au gratin toasted bread parsley lemon confit capper dressing

From Las Dinás in Tandil: prosciutto salame with hazelnuts spanish chorizo bread & butter

Golden veal sweetbreads white bean & bacon creamy broth salsa verde crispy kale

Salads

Salmon Caesar: roasted salmon lettuce bacon croissant croutons parmesan cheese Caesar dressing

Spinach confit tomatoes pistacchi Chevrotin basil black olives honey & balsamic vinegar vinaigrette

Arugula endives blue cheese caramelized walnuts crispy bacon egg mollet

Pasta / Rice

Ricotta gnochi pomodoro homemade mascarpone basil

Spaghetti shrimp nduja pomodoro parsil peperoncino lemon

Goat cheese ravioli eggplant caponata pomodoro spinach

Papardelle pork ragú bianco wild mushrooms fresh cream sauce sage

Braised lamb panzerotti burro & salvia toasted almonds

Risi e Bisi: white risotto green peas poached egg italian sauce crunchy spinach

Risotto al latte braised lamb shank lamb juice

-all our pasta are homemade and 100% made of italian grain semolina-

Grill/ Oven

Shrimp brochette parsil and jalapeño chile marinated lemo aioli

Grilled pink salmon salmoriglio sauce

White fresh fish of the day green and black olive tapenade sundried tomatoes capers pecan nuts

Sous vide & Grilled chicken breast Romesco sauce basil gremolata

Charbroiled "arañita" mustard dressing homemade italian bread

Rib eye steak fried egg yolk tomatoes and scallion bread crumbs

Pork flank steak marinated in coriander jalapeño lime creamy corn

Braised veal truffled potatoes cream red wine sauce

Sides (one included with main course/ extra side \$110)

Mashed potatoes / BASA French fries / Dauphine potatoes

Mashed sweet potato gratin sour cream / Pumpkin gratin mascarpone cheese

Sautéed broccoli garlic olive oil / Mixed greens / Corn grill lime coriander

Smoked fried polenta

Executive chef: Julieta Oriolo

cover \$68 - tips not included