

# 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 olive oil & black pepper prosciutto cherry & confit tomatoes fresh figs fennel basil

Cheese & rice croquettes fresh lemon

Carta di Musica griddled peach coppa creamy ricotta toasted almonds arugula honey

Country eggs bacon Chevroton zucchini endives kale toasted bread

Eggplants Parmiggiana gratin cuartirolo cheese tomato sauce

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

Fresh fish carpaccio lemon-olive oil-peperoncino vinaigrette baby capers radishes Pecorino cheese

**Fritto misto:** baby squid lemon sage served with classic aioli

Bone marrow au gratin toasted bread parsley lemon confit caper dressing

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

Veal sweetbreads fresh chimichurri watercress salad pickled pear

---

## Salads

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

Spinach confit tomatos pistacchi Chevroton 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 spinach mint pesto pistacchi Pecorino cheese

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

Free range chicken "al mattone" fresh herb chimichurri sauce

Charbroiled "arañita" mustard dressing homemade italian bread

Rib eye steak Romesco sauce fried egg yolk

Pork flank steak marinated in coriander jalapeño lime creamy corn

Braised veal truffled potatoes cream red wine sauce

## Sides (one included with main course)

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