

BASA

BASEMENT BAR
& RESTAURANT

Appetizers to share

BASA french fries bearnaise sauce
Blood sausage tapa fried quail eggs
Codfish bolinhos sweet spicy tomato sauce
Cheese & rice croquettes fresh lemon
Roasted baby beets goat cheese toasted hazelnuts balsamic mascavo sugar
Burrata prosciutto arugula fennel black olive vinaigrette very big cracker
Grilled provolone creamy ground corn (humita) watercress salad tomato confit red onion
Country eggs autumn mushrooms truffled potatoes
Mushroom ragout grilled organic polenta cheese pangrattato
Ndjuja brie cheese honey pears raisings toasted almonds crackers
Grilled baby octopus mashed potatoes olive smoked pepper corn cream parsley
Bone marrow au gratin toasted bread parsley lemon confit caper dressing
From Las Dinias in Tandil: prosciutto salame with hazelnuts spanish chorizo bread & butter
Crispy veal sweetbreads sugar cane honey watercress grapefruit salad

Salads

Homemade roasted salmon avocado cucumber radishes greens red onion herbs mustard dressing
Spinach squash confit mushrooms goat cheese elderberry dressing pollen
Arugula endives blue cheese caramelized walnuts crispy bacon egg mollet

Pasta / Rice

Pumpkin and amaretti gnocchi butter sage spinach crispy bread crumbs
Spaghetti Carbonara
Goat cheese ravioli rustic confit tomato pesto- arugula- pistachio nuts
Zaffron papardelle seafood butter shrimp baby squid coriander cherry tomatoes bread crumbs
Lamb panzerotti tomato sauce walnuts fried capers rosemary pecorino cheese
Risotto shrimp broth calamari shrimp kale
Risotto al latte braised lamb shank lamb juice
-all our pasta are homemade and 100% made of italian grain semolina-

Grill/ Oven

Marinated grilled shrimp shrimp bisque
Grilled pink salmon salmoriglio sauce
White fresh fish of the day green and black olive tapenade sundried tomatoes capers pecan nuts
Country chicken marinated in mustard and herbs watercress avocado tomato and onion salad
Charbroiled "arañita" mustard dressing homemade italian bread
Rib eye steak Romesco sauce fried egg yolk
Braised veal truffled potatoes cream red wine sauce
Pork flank steak marinated in coriander jalapeño lime creamy corn

Sides (one included with main course/ extra side)

Mashed potatoes / BASA French fries / Sides crushed double fried potatoes from NW Argentina
Mashed sweet potato gratin sour cream / Pumpkin gratin mascarpone cheese
Sautéed broccoli garlic olive oil / Mixed greens
Creamed swisschard au gratin / Smoked fried polenta / Beans chickpeas pumpkin
Sautéed spätzle in butter sage / Biro Biro rice grilled egg

Chef de Cuisine: Pablo Campoy

cover - tips not included