

BASA

BASEMENT BAR
& RESTAURANT

Appetizers to share

BASA french fries bearnaise sauce \$419

Rice & Cheese croquettes homemade lime mayo fresh lemon \$438

Braised lamb empanadas mild garlic yoghurt fresh tomato and olive sauce \$464

Burrata prosciutto sweet tomatoes green Piamontesa sauce cracker \$776

Eggplant Parmiggiana gratin cuartirolo cheese tomato sauce \$562

Fritto misto: baby squid lemon sage served with classic aioli \$819

Tenderloin steak carpaccio arúgula parmesan cheese toasted pumpkin seeds capers baked onion dressing \$698

From Las Dinias in Tandil board: prosciutto spanish chorizo asadito argentino gruyère morbier \$860

Crispy veal sweetbreads -herbs salad fennel pickled cucumber sourdough bread yellow mustard \$845

Salads

Salmon Caesar: roasted salmon lettuce bacon croutons parmesan cheese Caesar dressing \$1003

Baked beetroots baked butternut squash beans blue cheese caramelized walnuts \$800

Pasta / Rice

Ricotta & potatoe gnochi (*flourless*) pomodoro homemade mascarpone basil \$831

Braised lamb sorrentini brown butter toasted almonds parmesan cheese \$901

Green pea and onion confit ravioli pomodoro tapenade goat cheese basil \$871

Valencian style rice saffron rabbit confit beans pallar beans sweet and hot paprika olive oil \$997

Risotto al latte braised lamb shank lamb juice \$997

-all our pastas are homemade with 100% durum grain semolina-

Grill/ Oven

Shrimp brochette parsley and jalapeño chile marinated lemon aioli \$1179

Grilled pink salmon salmoriglio sauce \$1170

White fish brown butter cream caviar Sicilian salad fresh herbs red onion fennel capers green apple \$1136

"Paste oven" baked pork shoulder green apple purée sauce arugula cilantro dill \$1062

Veal Milanese arugula cherry tomato red onion \$785

Charbroiled "arañita" mustard dressing homemade italian bread \$1102

Tenderloin steak bonemarrow butter onions confit mustard honey \$1222

Braised veal truffled potatoe cream red wine sauce \$1059

Sides (one included with main course/ extra side \$318)

Mashed potatoes / BASA French fries / Mashed sweet potato gratin sour cream / Potato wafers

Pumpkin gratin mascarpone cheese / Oven baked vegetables tapenade

Mixed greens / Garlic almonds olive oil sauteed brocoli / Kabocha squash tahine cilantro mint seeds

cover \$140 - tips not included

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Desserts

Dulce de leche crepes \$455

Profiteroles with vanilla ice cream hot chocolate sauce praliné for 2 \$584

Queso y Dulce: Juan Grande cuartirolo cheese fruits in syrup walnuts \$430

Intense lemon pie cremè fraîche \$446

Flourless chocolate cake vanilla ice cream \$461

Josephine: caramelized mille feuilles custard cream a lot of dulce de leche
for 2 \$631

Dulce de leche flan served with a lot of dulce de leche \$463

Dessert Wine by the glass 70 cc.

Saint Felicien Semillon Doux \$ 230

Malamado Solería Torrontes \$230

Malamado Malbec \$210

Estradivarius Porto de Magoas \$180

Terrazas Single Vineyard Petit Manseng \$ 240