

# BLANCO BISTRÓ

## FIRST THINGS FIRST

Marinated olives with feta cheese & lemon	\$180
Iberian ham "pata negra" (80 g) lemon, olive oil & confit potato	\$895
Tzatziki with crispy vegetables	\$240
Iberian ham croquettes	\$290
Tuna tostada (1 pz) aguachile de toreados & ponzu	\$140
Crispy baby calamari (170 g) spicy yogurt sauce	\$290
Suckling pig tacos (4 pz) blue criollo corn tortilla	\$340
Costra of ribeye (200g) toreado chilies & jocoque	\$390

## F L O R A

House salad grilled kale, green apple, pistachio, parmesan reggiano & lemon zest	\$195
Hearts of palm carpaccio ponzu, tatemado grilled & roasted peppers	\$315
Roasted Beets warm burrata & orange reduction with balsamic	\$260
Roasted baby artichoke soup	\$185
Lemon roasted cauliflower jocoque with chile fresno	\$180
Fettuccini pomodoro stracciatella, burrata & serrano ham	\$330
Roasted asparagus pistachio, goat cheese & vinaigrette dill with citrus	\$230

## SUSTAINABLE CATCH

White ceviche (140 g) citrus, olive oil & persian cucumber	\$275
Hamachi raw, (120 g) ponzu, serrano puree & jalapeño	\$395
Octopus (220 g) grilled marinated	\$580
Charcoal sea bass (200 g) lemon sauce, olive oil & tapenade	\$420
Roasted salmon (200 g) with tzatziki & caviar	\$390
Salted red snapper (1.2 kg) with fennel	\$1,200

## F A U N A

Mushroom ravioli with duck fromagère sauce & truffle essence	\$360
Buttered steak (250 g) caper, mustard, rosemary & jerusalem artichoke	\$580
Gratinated veal milanese (220 g) with tomato sauce	\$420
Entrecote (450 g) with pepper sauce	\$995
Colorado rack of lamb (300 g)	\$580

## SIDES

Sautéed spinach with lemon & olive oil	\$95
Roasted baby potatoes with rosemary	
Charcoal eggplants with jocoque	
Grilled brocolini	
Orzo with butter & confit mushrooms	
Wood-fired baby tomatoes	

PRECIOS EN MONEDA NACIONAL E INCLUYEN 16% DE IVA

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