

[ We are revamping Arturito.  
We apologize for  
any inconvenience. ]

**Couvert** Organic home made sour dough bread & butter 9,5 por pessoa

Oyster ceviche (P) 25, ... (G) 41,

Scallop crudo, lemon, lime, tequila & cilantro 52,

Oyster & scallop ceviche 48,

Empanada Salteña 12,

Carta da música, salmoriglio, parmeggiano, flowers & herbs 26,

Mussels “à provençal” 36,

Leaves & herbs & edible weeds , lemon- honey dressing, hazelnuts & artisanal cheese 22,

Beetroot hummus, courgette tahine, house cured pickles, dukkah & flat bread 28,

Artisanal “Serrano” ham with roasted chicory & bread crumbs 38,

Mozzarella & house made pork sausage crostini 32,

Capellini with wild porcini mushrooms, mascarpone & parmigiano 69,

Tagliarini “nero di seppia” squid ink pasta with fresh mussels 72,

Ravioli da “mamina”, spinach pasta with house made pork sausage & spicy tomato sauce 60,

Pappardelle with courgettes, mint parmigiano & bread crumbs 52,

Home made pork sausage “sandwich” roasted onions, hazelnut gremolata 36,

Brazilian Angus rib eye, roasted in the wood oven, horseradish sauce 82,

Local fresh fish in “cazuela” with tomatoes fennel and saffron aioli 76,

Wood oven roasted wild shrimps “al ajillo” 71,

Slow roasted pork ribs (wild brazilian Montau pork) 79, { only Friday & Saturday nights }

#### SIDES & VEGETABLES

Wood oven roasted sweet potato mash 12,

Riso pastina (rice shaped pasta) with sweet peas, mascarpone, lemon & Parmigiano 16,

Wood oven roasted broccoli, butter & garlic 12,

STARTERS	MAIN COURSES	DESSERTS
Salad	Special of the day	Special of the day
or	or	or
Empanada filled with taioba, ricotta and farm egg	Pappardelle with courgettes, mint parmigiano & bread crumbs	Ice cream of the day
		57,



ENTRADITAS

STARTERS

PASTAS

MAIN COURSES

LUNCH - TUESDAY THRU FRIDAY  
Except holidays