






OUR BREADS AND ENTRETAINMENTS		
Homemade bread, cheese and starch breads, creams, pickles and marinades. <i>Per person (Optional) . Children under 12 years of age do not pay.</i>	\$5.135*	\$ 6.500

OUR COLD DISHES			
Steak tartar		\$31.205*	\$39.500
<i>With onion jam and mustard ice-cream.</i>			
Carpaccio of filet mignon		\$21.330*	\$27.000
Glazed mushrooms in thin slices 		\$12.245*	\$15.500
<i>Of watercress and white truffles oil.</i>			
Cheese selection with homemade flavors made by small producers from our provinces. 	<i>Selection of 3 varieties</i>	\$15.800*	\$20.000
	<i>Selection of 6 varieties</i>	\$31.205*	\$39.500
Burrata with a mix of tomatoes and black olives 		\$13.430*	\$17.000

STARTERS				
Traditional argentinian sausage	<i>1/2 Por \$5.135*</i>	<i>1/2 Por \$ 6.500</i>	\$10.665*	\$13.500
Blood argentinian sausage	<i>1/2 Por \$4.740*</i>	<i>1/2 Por \$ 6.000</i>	\$9.875*	\$12.500
Pork sausage	<i>1/2 Por \$6.715*</i>	<i>1/2 Por \$ 8.500</i>	\$13.430*	\$17.000
Veal kidneys	<i>1/2 Por \$7.505*</i>	<i>1/2 Por \$ 9.500</i>	\$15.010*	\$19.000
Veal chitterlings	<i>1/2 Por \$9.085*</i>	<i>1/2 Por \$ 11.500</i>	\$18.565*	\$23.500
Patagonian lamb chitterlings	<i>1/2 Por \$10.665*</i>	<i>1/2 Por \$ 13.500</i>	\$21.330*	\$27.000
Sweetbreads	<i>1/2 por \$34.286*</i>	<i>1/2 por \$43.400</i>	\$48.980*	\$62.000
Offal mixed			\$95.985*	\$121.500
Grilled provolone cheese 			\$15.800*	\$20.000
Duo of Las Lilas argentinian empanada	<i>1/2 por \$8.295*</i>	<i>1/2 por \$10.500</i>	\$16.590*	\$21.000

SALADS		
Roasted pear salad  <i>With blue cheese and sliced almonds on mixed greens.</i>	\$13.825*	\$17.500
Special house salad  <i>Mix of leaves, radish, heart of palm, avocado, cherry tomatoes, carrot and wonton dough.</i>	\$14.615*	\$18.500
Green salad  <i>Mix of green leaves with aromatic herbs and radish.</i>	\$ 13.430*	\$17.000
Arugula salad with parmesan cheese 	\$14.220*	\$18.000
Arugula salad with shrimps and goat cheese <i>Dressed with mustard, honey and lime.</i>	\$18.170*	\$23.000
Tomatoes Salad  <i>(Variety of organic heirloom tomatoes).</i>	\$16.195*	\$20.500

FISHES		
Catch of the day <i>With roasted leeks goat's cream cheese, mix of greens leaves with cashews.</i>	\$47.795*	\$60.500
Black hake <i>With romesco sauce, red onion pickles and roasted fennels.</i>	\$70.310*	\$89.000
Classic spanish octopus <i>With extra virgin olive oil from Mendoza, de la Vera Pepper and confit potatoes in corn oil.</i>	\$73.865*	\$93.500
Pink salmon <i>With green beans, Stracciatella and toasted silvered almonds</i>	\$59.645*	\$75.500

Vegetarian 

* Prices do not include national taxes in accordance with Resolution 4/2025 of the Ministry of Economy.
The final amount payable includes taxes.

RAZA WAGYU (Subject to availability)					
Served with souffle potatoes					
Rib eye				\$152.075*	\$192.500
Rump steak				\$152.075*	\$192.500
MEATS					
Rib eye				\$57.670*	\$73.000
Rump steak				\$55.300*	\$70.000
Tenderloin	1/2 por \$44.635*	1/2 Por. \$56.500		\$63.990*	\$81.000
Rump Cover Summus Rubaiyat	1/2 por \$36.340*	1/2 Por. \$46.000		\$51.745*	\$65.500
Rump Cover Strips				\$51.745*	\$65.500
Special short rib (Subject to availability)				\$66.755*	\$84.500
Short ribs	1/2 por \$52.140*	1/2 Por. \$66.000		\$74.260*	\$94.000
T-Bone				\$71.890*	\$91.000
Flank steak	1/2 por \$37.525*	1/2 Por. \$47.500		\$53.720*	\$68.000
Thin skirt	1/2 por \$38.710*	1/2 Por. \$49.000		\$54.905*	\$69.500
SPECIAL CUTS TO SHARE					
Queen beef (Rump Steak- 650 gr.)				\$98.750*	\$125.000
With souffle potatoes. (For 2 people).					
Tomahawk on flame (1300 0 gr.) (Subject to availability)				\$137.065*	\$173.500
Flamed with cognac and served with truffled mashed potatoes. (For 2 people).					
LIMITED EDITION (Subject to availability)					
Served with souffle potatoes					
Baby Gold 300gr (Ribeye Eyebrow)				\$61.620*	\$78.000
Levisimo 300gr (Ribeye Heart)				\$61.620*	\$78.000
OTHER MEATS					
Confit suckling pig				\$63.990*	\$81.000
With scallions in an orange reduction.					
Grilled rose meat				\$45.030*	\$57.000
Lamb shoulder				\$62.410*	\$79.000
Braised in its juice, with truffled mashed potatoes and antique mustard.					
Patagonian lamb ribs				\$55.695*	\$70.500
With potatoes.					
Free range chicken	1/2 por \$33.180*	1/2 por \$42.000		\$45.820*	\$58.000
LAS LILAS BURGERS					
Served with souffle potatoes					
Burger Las Lilas				\$31.600*	\$40.000
250g Angus beef, arugula, Emmental cheese, bearnaise sauce, caramelized onion.					
Vegetarian 🌱				\$27.650*	\$35.000
200gr of cheackpea, rice and quinoa medallions, lettuce, tomatoe, mushrooms and smoked sauce.					
ACCOMPANIMENTS					
Las Lilas Rice	\$7.505*	\$9.500	Truffled french fries 🌱	\$9.480*	\$12.000
Baked potato	\$9.480*	\$12.000	Mashed potatoes / 🌱	\$7.505*	\$9.500
Lead potato with cream cheese and bacon.			pumpkin		
Oven roasted sweet potato	\$7.505*	\$9.500	Truffled mashed potatoes 🌱	\$9.480*	\$12.000
Special farofa	\$15.010*	\$19.000	Provenzal mushrooms 🌱	\$9.875*	\$12.500
Souffle potatoes 🌱	\$10.270*	\$13.000	Variety of mushrooms.		
Creamed spinach 🌱	\$11.850*	\$15.000	Grilled onion 🌱	\$6.320*	\$8.000
French fries/Sweet potatoes	\$8.690*	\$11.000	With mustard dressing and balsamic vinegar.		
Provenzal potatoes 🌱	\$8.690*	\$11.000	Oven roasted vegetables 🌱	\$9.085*	\$11.500
			Fresh corn 🌱	\$7.900*	\$10.000
			Sauteed.		
			Smoked Eggplant 🌱	\$9.085*	\$11.500
			Provenzal cream cheese and fried broccoli		

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