

patagon

argentine grill

lunch menu

salads

**WINTER GREENS 13**  
shaved root vegetables,  
pumpkin vinaigrette

**BRUSSELS SPROUTS 14**  
embered apple vinaigrette,  
candied peanuts

**CHARQUI SALAD 15**  
shaved mushrooms, radishes,  
citrus vinaigrette

add

chicken 6  
salmon 8  
flank 8

parrilla

**SHRIMP CHOWDER 15**  
leek, bacon, golden potato

**BEEF MILANESA 14**  
root vegetable salad

**CARBONADA 25**  
delicata squash, chanterelles  
white beans, goat cheese

sandwiches

choice of side

**LOMITO 13**  
smoked pork, tomato,  
avocado, aioli, ciabatta

**AVOCADO & SQUASH 12**  
mekrén, radish salad, ciabatta

**\*PATAGON BURGER 16**  
grass fed beef, tomato,  
chapa onion, arugula, brioche

**SMOKED BEEF 14**  
spicy vegetable relish, provoleta,  
potato bun

**POLLO FRITO 13**  
cabbage, aioli, potato bun

platos

**CRAB EMPANADA 12**  
golden potato, chili, salsa pebre

**LAMB EMPANADA 12**  
carrot, lentil, salsa pebre

**CRESTA DE GALLO 17**  
bolognese, parmigiano reggiano

**PAPPARDELLE 21**  
acorn squash ragu, foraged mushrooms,  
hearty greens

sides 8

slow roasted carrot  
charred avocado  
chapa bread  
charred cabbage  
heirloom beans  
frites

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.  
A 20% service charge is added to each guest check. At least 18% of the guest check will be shared among the team. 2% will be retained by the hotel to support wages and benefits.