

OAK

Mesa Cortes Frios Cortesía

Jamón serrano | Canapés o montaditos variados | Queso Gouda | Aceitunas
Uvas negras | Grisines

Compra de cualquier vino de la carta OAK | Selección día

Consumo mínimo USD \$5 | Impuestos incluidos

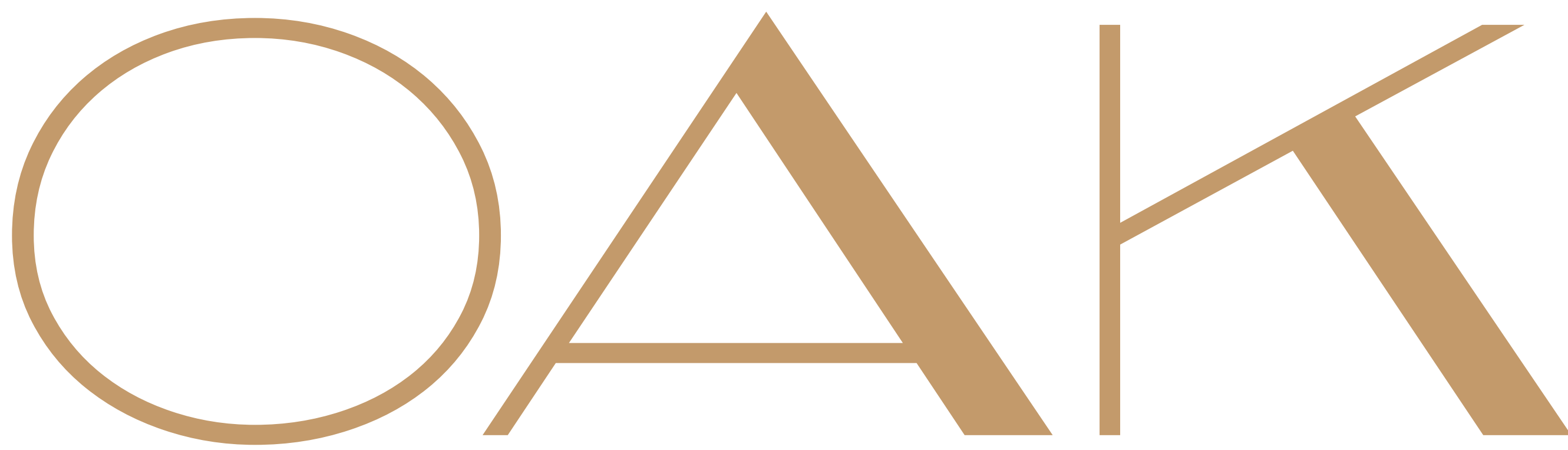
Appetizers Courtesy

Serrano Ham | Canapes o appetizers | Gouda Cheese | Olives | Grapes
Break sticks

Wine glass | Today's OAK selection

Minimum consumption \$5 USD | Taxes included





Cena Especial Special Dinner

Entrada + Plato fuerte + Postre + Copa de bienvenida + 1 botella de vino a elegir
Appetizer + Choice of main course + Dessert + Welcome wine glass + 1 Choice of wine bottle

Entrada | Mesa de cortes fríos

Jamón serrano | Canapés o montaditos variados | Queso Gouda
Aceitunas | Uvas negras | Grisines

Appetizer | Cold cuts

Serrano Ham | Canapes o appetizers | Gouda Cheese | Olives | Grapes | Break sticks

Plato fuerte | A elegir

- Solomillo de res | En salsa blue cheese o chimichurri patagónico
- Pechuga de pollo suprema | Rellena de chorizo y salsa guayaba
- Filete de Dorado al grill | En salsa de chinola

Guarniciones: Vegetales al grill | Yuca chip | Pure de papas

Choice of main course

- Beef filet | Blue Cheese sauce or Chimichurri
- Supreme Chicken Breast | Stuffed with chorizo and guayaba sauce
- Grilled Dorade Filet | In Passion Fruit sauce

Garnitures: Grilled Vegetales | Yuca chips | Mashed potatoes

Postres del día | Sugerencia del chef

Desserts | Chef's choice

Copa de bienvenida | Welcome wine glass

- Vino blanco selección del OAK | (Lunardi Pinot Grigio o Lunardi Chardonnay)
- White wine, OAK's selection | (Lunardi Pinot Grigio or Lunardi Chardonnay)

Botella de vino | A elegir

Choice of wine bottle

Tintos | Reds

- Borsao Selección Garnacha | Campo De Borja Do - España
- Castelforte Valpolicella | Superiore - Italia
- Novecento Malbec | Mendoza - Argentina
- Canyon Road | Cabernet Sauvignon - California

Blancos | Whites

- Novecento Chardonnay | Mendoza - Argentina
- Grandis Ciutta | Collio Pinot Grigio - Italia
- Canyon Road | Chardonnay - California

Rosado | Rosé

Viña Zorzal Garnacha Rose | navarra Do - España

2 pax: USD \$19 (por persona) Imp. incluidos | 2 pax: USD \$19 (per person) Taxes included

3 pax: USD \$15 (por persona) Imp. incluidos | 3 pax: USD \$15 (per person) Taxes included

4 pax: USD \$12 (por persona) Imp. incluidos | 4 pax: USD \$12 (per person) Taxes included



OAK

Tabla Iberica Superior Iberian Superior Table

Shot de gazpacho + Tabla ibérica superior + Postre + Copa de bienvenida + 1 Botella de vino a elegir

Gazpacho shot + Superior Iberian table + Dessert + Welcome wine glass + 1 Choice of wine bottle

Shot de gazpacho | Con virutas de serrano

Gazpacho Shot | With serrano shavings

Tabla Ibérica Superior

Jamón serrano | Chorizón de lomo | Croquetas de jamón - 4 unidades
Manchego semi curado - 6 slides | Aceitunas | Uvas negras | Grisines

Superior Iberian Table

Serrano jam | Chorizo | Ham croquetas - 4 units
Manchego cheese semi cured - 6 slices | Olives | Grapes | Bread sticks

Postres del día | Sugerencia Del Chef

Desserts | Chef's Choice

Copa de bienvenida | Welcome wine glass

Vino blanco selección del OAK | (Lunardi Pinot Grigio O Lunardi Chardonnay)

White wine, OAK's selection | (Lunardi Pinot Grigio Or Lunardi Chardonnay)

Botella de vino | A elegir

Choice of wine bottle

- Ramon Bilbao Crianza | Rioja - España
- Melior By Matarromera Roble | Ribera Del Duero - España
- Gran Sangre De Toro | Reserva - Catalunya, España
- Château Guillaume Merlot-Cabernet Sauvignon | Medoc - Francia
- Dante Robino Roble Malbec | Mendoza - Argentina
- Lindemans Bin 50 Shiraz | Barossa Valley - Australia

2 pax: USD \$24 (por persona) Imp. incluidos | 2 pax: USD \$24 (per person) Taxes included

3 pax: USD \$17 (por persona) Imp. incluidos | 3 pax: USD \$17 (per person) Taxes included

4 pax: USD \$14 (por persona) Imp. incluidos | 4 pax: USD \$14 (per person) Taxes included



OAK

Experiencia Iberica Oak Oak Iberic Experience

Shot de gazpacho + Tabla Ibérica Premium + Postre + Copa de bienvenida + 1 Botella de vino a elegir

Gaspacho shot + Premium Iberian table + Dessert + Welcome wine glass + 1 Choice of wine bottle

Shot de gazpacho | Con virutas de serrano

Gaspacho Shot | With serrano shavings

Tabla Ibérica Premium

Jamón serrano | Chorizón de lomo | Croquetas de jamón - 4 unidades
Manchego semi curado - 6 slides | Tortilla española | Chorizo al vino | Gambas al ajillo
Montadito de churrasco | Uvas negras | Grisines

Premium Iberian Table

Serrano jam | Chorizo | Ham croquetas - 4 units | Manchego cheese semi cured - 6 slices
Tortilla española | Chorizo in wine | Garlic Shrimps Sliced Beef Filet | Grapes | Bread sticks

Postres Del Día | Sugerencia Del Chef

Desserts | Chef's Choice

Copa De Bienvenida | Welcome Wine Glass

Vino blanco selección del OAK | (Lunardi Pinot Grigio O Lunardi Chardonnay)
White wine, OAK's selection | (Lunardi Pinot Grigio Or Lunardi Chardonnay)

Botella De Vino | A Elegir

Choice Of Wine Bottle

- Muriel Reserva | Rioja DO - España
- Resalte Vendimia Seleccionada | Ribera Del Duero DO - España
- Romanico Tinta de Toro | Toro DO - España
- Santa Helena | Selección Directorio Gran Reserva Carnemenre - Chile

2 pax: USD \$26 (por persona) Imp. incluidos | 2 pax: USD \$26 (per person) Taxes included

3 pax: USD \$19 (por persona) Imp. incluidos | 3 pax: USD \$19 (per person) Taxes included

4 pax: USD \$16 (por persona) Imp. incluidos | 4 pax: USD \$16 (per person) Taxes included



OAK

Experiencia de Cena Oak Oak Dinner Experience

Shot de gazpacho + Tabla Ibérica Especial + Plato fuerte + Postre + Copa de bienvenida + 1 Botella de vino a elegir

Gazpacho shot + Special Iberian table + Choice of main course + Dessert + Welcome wine glass + 1 Choice of wine bottle

Shot de gazpacho | Con virutas de serrano

Gazpacho Shot | With serrano shavings

Tabla Ibérica Especial

Jamón serrano | Chorizón de lomo | Croquetas de jamón - 4 unidades | Manchego semi curado - 6 slides | Tortilla española | Chorizo al vino | Grisines

Special Iberian Table

Serrano jam | Chorizo | Ham croquetas - 4 units | Manchego cheese semi cured - 6 slices
Tortilla española | Chorizo in wine | Bread sticks

Plato fuerte | A elegir

- Solomillo de res | En salsa blue cheese o chimichurri patagonico
- Pechuga pollo suprema | Rellena de chorizo y salsa guayaba
- Filete de dorado al grill | En salsa de chinola

Guarniciones: Vegetales al grill | Yuca chip | Pure de papas

Choice of main course

- Beef filet | Blue cheese sauce or Chimichurri
- Supreme chicken breast | Stuffed with chorizo and guayaba sauce
- Grilled filet of dorade | In passion fruit sauce

Garnitures: Grilled Vegetales | Yuca chips | Mashed potatoes

Postres Del Día | Sugerencia Del Chef

Desserts | Chef's Choice

Copa De Bienvenida | Welcome Wine Glass

Vino blanco selección del OAK | (Lunardi Pinot Grigio O Lunardi Chardonnay)

White wine, OAK's selection | (Lunardi Pinot Grigio Or Lunardi Chardonnay)

Botella De Vino | A Elegir

Choice Of Wine Bottle

- Gerard Bertrand Terroir Languedoc Syrah - Garnacha (Biológico) - Gran Sur Francia
- Tenuta Oliveto Rosso Di Montalcino "Il Roccolo" - Italia
- Fin Del Mundo Reserva Malbec | Patagonia - Argentina
- Hahn Pinot Noir | Monterey County - California
- Carnivor Cabernet Sauvignon - California

Blancos | Whites

Fernway Sauvignon Blanc | Marlborough

Rosado | Rosé

Gerard Bertrand Côte Des Roses | Grenache-syrah Rose . (Biológico) - Francia

2 pax: USD \$31 (por persona) Imp. incluidos | 2 pax: USD \$31 (per person) Taxes included

3 pax: USD \$22 (por persona) Imp. incluidos | 3 pax: USD \$22 (per person) Taxes included

4 pax: USD \$18 (por persona) Imp. incluidos | 4 pax: USD \$18 (per person) Taxes included

