

MARCA DO A FUEGO
EVENTS BY WOOD AND FLRE.
2024



MARCA DO A FUEGO

BY CHEF MANUEL SALAS

MENU





CRIOLLO MENU

STARTERS

- Empanada Criolla (smoked beef, onion and bell peppers).
- Melted provolone cheese on the plancha with oregano and cherry tomato.

SIDES

- Sweet potatoes with honey and thyme.
- Rocket, parmesan cheese and dried tomatoes salad.

MAIN COURSERS

- Chicken thighs with lemon and ground chili.
- Entraña of Nebraska.

DESSERTS

- Grilled pineapple served with vanilla ice cream.





GAUCHO MENU

STARTERS

- Roasted aubergine with dried tomato pesto.
- "Matrimonio" (Argentinian chorizo and morcilla).
- Caprese Empanada (mozzarella, tomato and basil).

SIDES

- Pear, blue cheese, walnuts and lamb's lettuce salad.
- Smashed potatoes with butter and rosemary.

MAIN COURSERS

- Rib "a la cruz" with garlic brine and rosemary.
- Chicken on hook humected with salmuera.
- Napolitana-style iberian pork matambre with tomato sauce and melted cheese.

DESSERTS

- Grilled burnt peaches with mascarpone cheese.



PAMPEANO MENU



STARTERS

-Roasted asparagus on burrata cheese, olive oil and salt flakes.

-Roasted gizzards with Cava sauce and lemon.

-Glazed carrots with tzatziki sauce.

-Roasted peppers stuffed with blue cheese and chives.

SIDES

-"Domino" Potatoes.

-"Tabule", quinoa, parsley, onion and tomato salad.

-Broccoli and cauliflower grilled and au gratin.

MAIN COURSERS

-Cooked lamb "a la cruz"
4-6 hours.

-Argentinian Tomahawk
steak with chimichurri
butter.

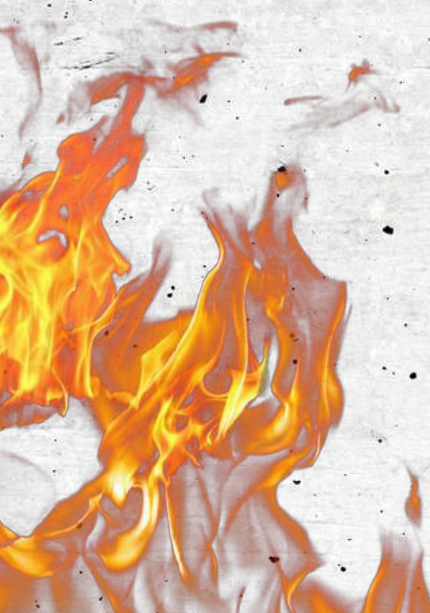
-Wagyu ribeye.

DESSERTS

-Pears in red wine served
over cream cheese and
lemon zest.

-Pepper strawberries.





MARCADO A
FUEGO

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