



# BOARDING PASS



ERVA  
RESTAURANT

**FLIGHT:** 14022024 **GATE:** 14♥

14 FEB 2024  
6.30PM



No : 12345678900000000000

YOUR DESTINATION

**PT ♥ B.A.**

**NAME:** BUENOS AIRES - LA DULZURA

**FLIGHT:** 14022024

**GATE:** 14♥

YOUR DESTINATION

**PT ♥ B.A.**

14 FEB 2024  
6.30PM

**14 V** SEAT  
FIRST CLASS



No : 12345678900000000000

# erva

♥ VALENTINE'S DAY ♥

## La Dulzura

### APERITIVO / WELCOME DRINK

LOVE APPEAL 16€

Campari, Chartreuse Verte, Raspberry, Egg white

BITTER LIPS 16€

Tanqueray Gin, Martini Rubino, Luxardo

VALENTINO 14€

Cranberry, Ginger Beer, Raspberry

### ENTRADA / STARTER 🍷🌿🥑

Provoleta, Chimichurri e tomate 18€

*Provoleta, Chimichurri and tomato*

### PEIXE / FISH 🐟🍷

Garupa suada em folha de bananeira, milho e molho de peixe 30€

*Steam Grouper in banana leaf, corn, and fish sauce*

### LIMPA PALATO / PALATE CLEANSER

Sorbet de morango e tomate com Rum

*Strawberry and tomato sorbet with Rum*

### CARNE / MEAT 🍷🍷🍷

Parrilla, milho grelhado, jalapeños e pickles (2Pax) 69€

*Parrilla, grilled corn, jalapeños, and pickles (2Pax)*

PARRILLA A LA LEÑA:

A carne é grelhada sobre lenha, o que lhe confere um sabor único e levemente fumado.

*The meat is grilled over a wood fire, giving it a deep, smoky flavor.*

### SOBREMESA / DESSERT 🍷🌿🥑🍷

Doce de leite, maracujá e ananás 10€

*Dulce de leche, passion fruit and pineapple*

Tasting menu: 69€ por pessoa / per person

Harmonização de Vinhos / Wine Paring: 36€ por pessoa / per person

Tremoços/Lupine



Amendoins/Peanuts



Leite/Milk



Frutos casca rija/Nuts



Sésamo/Sesame seeds



Sulfitos/Sulfites



Peixe/Fish



Glúten/Gluten



Soja/Soy



Crustáceos/Crustacean



Ovo/Egg



Mostarda/Mustard



Aipo/Celery



Molusco/Mollusk



Vegetariano/Vegetarian



Vegan



Preços com IVA incluído à taxa em vigor  
All prices are inclusive of VAT at the current rate