



SPIT ROASTED LAMB AT PATAGONIA

Magellanic Lamb

Our lamb comes from our own breeding, a succulent and tasty young lamb of lean meat, free of chemicals, which only eats healthy Patagonia pasture: an organic product.

It is prepared in front of a waterfall for 4 hours in a lenga forest where a river flows, a magical and natural place surrounded by caulkers, the perfect space to eat Magellanic lamb in peace in a natural setting.

- Meeting place : Main house with barbecue place.
- Availability : Up to 30 people. (Minimum requirement: 6 people).
** Improving capacity
- Fee charge) : \$60.000 CLP or USD 80 per person (Up to 8 years childrens are free of charge)
- Including :
 - Local lamb (from The Ranch) with natural potatoes.
 - Aperitif, a glass of Calafate or Pisco Sour.
 - 2 type of Salads: *a la chilena* (tomatoes, onion, green pepper); lettuce.
 - Fritters, *pebre* (Chilean sauce) and homemade bread (from la estancia).
 - Water Jar with natural flavours.
 - A glass of wine.
 - Dessert.
 - Tea or coffee.

**Our drinking water comes from a waterfall, which also provides energy to La Estancia. There is no internet or telephone (only in our offices).

