



AMUSE BOUCHE:

Seasonal **squash** marinated in lemon, chilis and fresh herbs.



FIRST APPETIZER:

Carob dough stuffed with Malbec-braised rabbit, with a nut and potato emulsion. **Vegetarian option:** Carob dough stuffed with ricotta, spinach and walnuts with potato emulsion.



SECOND APPETIZER:

Cured and olive oil marinated Angus beef, with a **bean** salad and Malbec sauce.



ENTRÉE:

Curanto-style braised osso buco with roasted vegetables (Curanto: cooking technique underground on hot coals – Cura = Stone and Anto = Hot). **Vegetarian option:** Portobello mushrooms with “curanto” vegetables on the side.



MAIN COURSE:

Grilled **filet mignon** with a smoked carrot puree, quinoa and sweet corn. **Vegetarian option:** Potato and tomato malfatti gratin.



DESSERT:

Dulce de leche cake with **orange** sauce and vanilla ice cream.

THE ANDES KITCHEN

This menu is a tribute to the cooking techniques and products used by the native people who were guardians of the land at the foot of the Andes Mountains. This cultural wealth gives us a profound legacy of knowledge, utensils and cooking methods that allow us to reconnect with the land and our shared traditions.

Calchaquíes, Northwest of Argentina

Yauquen Torrontés 2015

100% Torrontés. Origin: Salta. This wine is fermented in stainless steel tanks, without aging in oak nor malolactic fermentation. We seek a fresh wine with floral and fruity notes.

Pairing: Aromas of citrus and white flowers in the Torrontés are reflected in the herbs and lemon dressing, with an overall impression of crisp acidity and freshness.

Huarpes, Mendoza, West Central Argentina

Yauquen Malbec 2014

100% Malbec. Origin: Agrelo (Luján de Cuyo) and Barrancas (Maipú). Fresh wine that highlights the red fruit, typical of this variety. It is juicy and refreshing on the palate.

Pairing: The sweetness of the carob balances with the freshness and soft tannins in the wine, cleansing the palate and inviting you to continue enjoying the dish.

Diaguitas, La Rioja, Northwest of Argentina

Ruca Malen Reserva Malbec 2014

100% Malbec. Origin: Agrelo, Luján de Cuyo. Aging: 12 months in oak barrels, 85% French and 15% American. The best lots were selected and blended together to give this final result.

Pairing: The oily notes and fleshy textures in the dish are reflected in the aromas of the wine. The acidity of the Malbec balances with the creaminess of the stew.

Mapuches, Southwest of Argentina

Ruca Malen Reserva Petit Verdot 2013

100% Petit Verdot. Origin: Agrelo, Luján de Cuyo. Aging: 12 months, 80% French and 20% American. Its time in oak barrels adds complexity, highlighting vanilla notes.

Pairing: A limited edition wine with good maturity; shows soft tannins, notes of ripe fruit and balsamic that harmonize well with the texture of the meat and vegetables.

Patagones, Southwest of Argentina

Kinen de Don Raúl 2011

64% Malbec, 11% Cabernet Sauvignon, 15% Petit Verdot, 10% Syrah. Origin: Agrelo, Luján de Cuyo. Aging: 18 months in oak barrels, 90% French and 10% American.

Pairing: Kinen de Don Raúl is a complex and mature wine that harmonizes perfectly with the texture of the meat.

Ruca Malen Brut

75% Pinot Noir, 25% Chardonnay. Origin: Tupungato. A sparkling wine made in the traditional method (champenoise), with 12 months of lees contact.

Pairing: The aromas of the dessert are echoed in the sparkling wine. The acidity of the wine and the dish are well-matched, resulting in good harmony.