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## **OPTION 01 / Food for two people**

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### **Starters:**

Empanadas (2 per person, 4 in total)

*Options: Chicken / Beef / Aubergine / Spinach / Ham & Cheese / Butternut squash*

### **Main Course:**

Platter with three steaks sample:

150gr Premium Argentine Sirloin Steak, 150gr Premium Argentine Ribeye Steak, 150gr Premium Argentine Fillet Steak

### **Sides:**

Hand Cut triple cooked chips, Broccoli with chili garlic, Slow-braised red cabbage

### **Desserts:**

Platter with three Argentine desserts sample:

Alfajor with dulce de leche, Chocolate Fondant & Argentine Flan

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## **OPTION 02 / Food & Wine Pairing - For two people**

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### **Starters:**

Empanadas (2 per person, 4 in total)

*Options: Chicken / Beef / Aubergine / Spinach / Ham & Cheese / Butternut squash*

**Pairing white wine:** 375ml Carafe Filus Torrontés

### **Main Course:**

Platter with three steaks sample:

150gr Premium Argentine Sirloin Steak, 150gr Premium Argentine Ribeye Steak, 150gr Premium Argentine Fillet Steak

**Pairing Red wine:** 375ml Carafe Famiglia Bianchi Organic Malbec

**Sides:**

Hand Cut triple cooked chips, Broccoli with chili garlic, Slow-braised red cabbage

**Desserts:**

Platter with three Argentine desserts sample:

Alfajor with dulce de leche, Chocolate Fondant & Argentine Flan

**Pairing Dessert wine:** Two 100ml glasses Malamado Malbec

## **Menu choice explanation**

Food menu chosen by our Head Chef: **Nelson Lopez**

Wine pairing chosen by our Head Sommelier: **Alejandra Morán**

Argentina is passionate about food and also passionate about sharing meals with friends and family. An asado is essentially a typical Argentinian barbecue. It's a time to get together with family and friends to catch up, socialise and spend some quality time together. It's part of our culture to get involved from a young age, helping the adults prepare the fire and the dishes, so it's something you grow up with.

So, the choice of our menu is replicating what would be an Argentine Asado.

When guests arrive it is usual to have empanadas. So they can eat while they talk with friends. Standing next to the BBQ, waiting for the meat to be cooked while sharing a glass of wine.

Our choice of wine for the Reception is Filus Torrontés. We always recommend starting with a light, fresh, easy to drink wine. To open the

appetite and accompany the food. Torrontés is the white varietal, typical from Argentina. This particular Torrontés, comes from Salta, the highest commercial vineyard in the world. Very aromatic, fresh, light, easy to drink, its citrus notes highlight the spiciness of the empanadas.

Once the guests are seated at their table the main course arrives: a wooden board with three premium cuts of beef that come from Argentina: Sirloin Steak, Ribeye Steak and Fillet steak. Our guests will be able to taste the differences between these three fantastic pieces of meat; each one has its peculiarity.

To accompany the steaks we chose seasonal vegetables: broccoli, cabbage and of course chips that complement very well the juices of the meat.

The pairing wine chosen is Familia Bianchi Organic Malbec. No better than an Argentine Malbec to accompany an Argentine steak without overwhelming it. Round tannins, notes of blueberries, prunes and vanilla and tobacco, coming from its aging in oak.

The dessert will be shared as well: in a platter there will be “Flan casero”, a dessert from our childhood, our Chef’s version of the Argentine “Alfajor” and a Chocolate fondant for those who love chocolate after a good steak.

And we can’t have dessert without an Argentine Dessert wine. This time we have Malamado Malbec, a fortified Port style wine made with Malbec grapes. Silky, with notes of dry fruit and quince, it will highlight the sweetness of the ‘dulce de leche’. It is elegant and has a long finish.

## **Wines Tasting Notes**

### **Filus Torrontés 2017 - 13% Cafayate, Salta, Argentina**

Fruity and aromatic with notes of grapefruit, white peach, jasmine and white rose. Gentle acidity with a pleasant light mouthfeel and lingering

floral notes. Pairs perfectly with seafood, cream or olive oil based pasta dishes, risotto and spicy cuisine.

**Famiglia Bianchi Organic Malbec 2018 - 14% San Rafael, Mendoza Argentina**

Intense ruby with a glint of violet. Raspberry aromas mix with prunes, spices, tobacco and subtle mocha notes. Full-bodied and smooth on the palate with rounded tannins. Coffee and bitter chocolate from the oak ageing add complexity to the mature red fruit character on the long, well-balanced finish.

**Malamado Malbec - 18.5% Maipú, Mendoza, Argentina**

Red-purple color of medium intensity, with light brown hues due to its aging. Very seductive aromas of plums, black fruits marmalade, dried figs, and nuts. A rich, complex wine with final spicy notes like cinnamon, toasted almonds, and leather. Sweet tannins, silky, full-bodied, pleasant. With a long finish.