



vinos y bodega

TEMPUS ALBA

mendoza argentina

TASTINGS



> OPTION #1 <

3 Varietals of your choice

\$ 7.700



> OPTION #2 <

2 Varietals of your choice
& Tempus Pleno Grand Reserve

\$ 11.800



> PREMIUM TASTING <

Tempus Pleno Grand Reserve, Reserva del Enologo
& Tempus V.E.R.O. Malbec

\$ 36.000

Pair Your Tasting With Our Cheese Selection

Goat Gouda, Reggianito and Sardo cheese.  **Ovo Lacto**

\$ 13.400



TEMPUS Malbec Rose	\$ 24.500	\$ 6.400
TEMPUS Merlot	\$ 24.500	\$ 6.400
TEMPUS Tempranillo	\$ 24.500	\$ 6.400
TEMPUS Syrah	\$ 24.500	\$ 6.400
TEMPUS Malbec	\$ 24.500	\$ 6.400
TEMPUS Cabernet Sauv.	\$ 24.500	\$ 6.400
TEMPUS Pleno Gran Reserva	\$ 45.500	\$ 11.800
RESERVA DEL ENÓLOGO	\$ 59.000	\$ 15.500
TEMPUS V.E.RO. Malbec	\$ 115.000	\$ 29.900
<i>Brut</i> <i>nature</i> ESPUMANTE Charmat	\$ 28.000	\$ 7.200
Sauvignon Blanc Dulce Natural	\$ 28.000	\$ 7.200



VINOS y BODEGA
TEMPUS ALBA
mendoza argentina

STARTERS

> DUO OF EMPANADAS < Ask Ask

Typical knife-cut filet duo of empanadas, accompanied by chimichurri and jarilla-infused olive oil

SUGGESTED WINE PAIRING TEMPUS SYRAH

\$ 9.200

> GREEK SALAD < Lacto Ovo

Mixed Baby Greens with Fresh Strawberries, Grapefruit Wedges, Crumbly Greek Feta, and Toasted Pecan Praline

SUGGESTED WINE PAIRING TEMPUS TEMPRANILLO

\$ 15.800

> CACHETE DE ABADEJO <

Crunchy Algarroba and Bitter Chocolate Biscuit, paired with Artichoke spread and grilled Halibut bites

SUGGESTED WINE PAIRING TEMPUS ROSADO DE MALBEC

\$ 14.600

> PROVOLETA CRIOLLA < Lacto Ovo

Grilled artisanal provolone cheese, accompanied by a Sweet and tangy prickly pear chutney from our Native Garden

SUGGESTED WINE PAIRING TEMPUS MALBEC

\$ 14.100

> CHEESE SELECTION < Ask Lacto Ovo

Selection of artisanal cheeses, accompanied by sourdough crackers and chili and homemade preserves

SUGGESTED WINE PAIRING TEMPUS MERLOT

\$ 31.900

"Prices are subject to change without notice"



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TEMPUS ALBA
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MAINS

> OUR STEAK <



Grilled ribeye steak, served with andean baby potatoes and carrots, on an Spinacetta base, finished with fresh herb chimichurri and jarilla-infused olive oil

VERO
TEMPUS ALBA
Malbec

SUGGESTED WINE PAIRING TEMPUS VERO MALBEC

\$ 28.800

> TOMAHAWK <



40 min



x2



950 grams of this juicy bone-in steak grilled alongside warm melted San Julian cheese and charred vegetables.

S. RADAELLI
TEMPUS ALBA
Anchois

SUGGESTED WINE PAIRING TEMPUS ALBA RADAELLI

\$ 55.600

> SMOKED PORK SHOULDER <



Olive wood-smoked pork shoulder, served with mango sauce, Cherry tomatoes, fresh sprouts and crispy andean potatoes chips

SUGGESTED WINE PAIRING TEMPUS PLENO RESERVA DEL ENÓLOGO

\$ 25.200

> TROUT <



Salmon trout accompanied by a creamy pumpkin emulsion, served with grilled asparagus and sour cream

SUGGESTED WINE PAIRING TEMPUS ROSADO DE MALBEC

\$ 25.800

> PAPPARDELLE <



Lacto Ovo

Freshly made pasta with scallops and cherry tomatoes, bathed in a zesty olive oil and Fresh basil sauce, capturing the flavors of the mediterranean

SUGGESTED WINE PAIRING TEMPUS TEMPRANILLO

\$ 23.700

> PORTOBELLOS <



Lacto Ovo

Mushroom caps filled with a medley of rehydrated tomatoes, parmesan cheese, and fresh basil, On a cushion of fresh sprouts, topped with crunchy quinoa croutons and ricotta

SUGGESTED WINE PAIRING TEMPUS CABERNET SAUVIGNON

\$ 22.700

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VINOS Y BODEGAS
TEMPUS ALBA
MENDOZA ARGENTINA

DESSERTS

> PAVLOVA <

Rich cocoa pavlova with tangy citrus cream and confit citrus fruits

SUGGESTED WINE PAIRING NATURAL SWEET SAUVIGNON BLANC

\$ 9.800

> COCOA MOUSSE <

70% cocoa chocolate mousse with a white chocolate and milk chocolate heart on a coffee sable cookie.

SUGGESTED WINE PAIRING NATURAL SWEET SAUVIGNON BLANC

\$ 9.800

> SELVA NEGRA <

Rich chocolate sponge cake with whipped chantilly cream and cherries

SUGGESTED WINE PAIRING TEMPUS ROSADO DE MALBEC

9.800

> PEAR <

Pear mousse featuring caramelized pear filling and vanilla cake enrobed in white chocolate

SUGGESTED WINE PAIRING TEMPUS ROSADO DE MALBEC

\$ 9.800

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VINOS Y BODEGA
TEMPUS ALBA
MENDOZA ARGENTINA

BEVERAGES

NON ALCOHOLIC BEVERAGES \$ 2.900

Still Water
Sparkling Water
Sodas

DESSERT WINE \$ 7.200



Natural Sweet Sauvignon Blanc

CAFETERIA

Cafe Espresso \$ 2.800
Espresso Macchiato \$ 2.800
Assorted Teas \$ 2.200

COCKTAILS

Vermut Roso \$ 6.800
Vermut Bianco \$ 6.800
Tinto de Verano \$ 6.800
Mocktail \$ 5.600



CHILDREN MENU

(up to 12 years old)

Breaded chicken breast served with wedge potatoes.
Ice Cream
Beverage

\$ 18.000

"Prices are subject to change without notice"

3 COURSE MENU

- I -

> EMPANADA <

Typical knife-cut filet empanada, accompanied by chimichurri and jarilla-infused olive oil



TEMPUS ALBA ROSADO DE MALBEC
“... intense raspberry tones, tropical and floral. Dry ...”

- II -

> FILET <

Tender filet mignon paired with a delicate pumpkin and curry mousseline, finished with a rich mushroom sauce and fresh microgreens



TEMPUS ALBA RESERVA MALBEC
“... Intense red color with hints of violet and black.
Aromas of ripe raspberries and black plum, notes of vanilla and chocolate ...”

- III -

> PERA <

Pear poached in a rich honey and balsamic glaze, paired with crunchy walnut praline and finished with microgreens



SAUVIGNON BLANC DULCE NATURAL
“... frutal, refined ...”

\$ 59.000



Vegetarian / gluten free options available

“Prices are subject to change without notice”

MENU & MARIDAJE

- I -

> APPETIZER <

TOMATIAN CUVANO

Traditional Mendoza-style dish made with fresh tomatoes and quail egg, served with homemade country bread



TEMPUS ALBA ROSADO DE MALBEC

"... intense raspberry tones, tropical and floral. Dry ..."

- II -

> EMPANADA <

Typical knife-cut filet empanada, accompanied by chimichurri and jarilla-infused olive oil



TEMPUS ALBA RESERVA SYRAH

"...intense red, spicy, ripe red fruits, complex..."

- III -

> LOMO <

Grilled tenderloin steak, served with layered potatoes and eggplant textures



TEMPUS ALBA PLENO GRAN RESERVA

"...intense deep red, ripe red fruits, red and green peppers, luscious, long finish and persistent..."

- IV -

> STRAWBERRY SORBET <

Ripe strawberries and our Malbec Rose wine sorbet.

- V -

> MACARON <

Raspberry meringue macaron with vanilla parfait and raspberry core



NATURAL SWEET SAUVIGNON BLANC

"... frutal, refined ..."

\$ 89.000

WINES UPGRADE:

- TEMPUS ALBA RESERVA DEL ENÓLOGO
- TEMPUS ALBA V.E.RO. MALBEC

\$ 21.000



Vegetarian / gluten free options available

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NUESTROS VARIETALES RESERVA



OUR RESERVE VARIETALS



TEMPUS ALBA MALBEC ROSE



Intensos tonos frambuesa.
Intense raspberry notes.



Frutas tropicales, notas florales & de frutos rojos.
Captivating tropical fruits, floral & red fruits notes.



Interesante estructura, fresco & con balanceada acidez.
Interesting structure, fresh & with balanced acidity.



Ensaladas / pescados & mariscos / sushi / pastas / pollo.
Salads / fish & seafood / sushi / pasta / chicken.



TEMPUS ALBA MERLOT



Rojo intenso con tonos púrpura.
Intense red with purple tones.



Mermelada de frutos rojos, pimienta negra & pimienta verde.
Red fruits marmalade, black & green pepper.



Intensidad media, frutas rojas, ciruela & grosella negra.
Medium body, red fruits, plums & black currant.



Risotto / pastas / carnes rojas grilladas / quesos duros.
Risotto / pasta / grilled red meat / hard cheeses.



TEMPUS ALBA TEMPRANILLO



Rojo granate intenso.
Intense garnish red.



Frutas rojas, con notas de canela & vainilla.
Red fruits with cinnamon & vanilla notes.



Intensidad media, equilibrado con intensos taninos típicos de la variedad.
Medium body, well balanced with intense tannins typical of this variety.



Paella / carnes rojas con salsas suaves / pastas.
Paella / red meats with light seasoning / pasta.



TEMPUS ALBA SYRAH



Rojo frambuesa con notas violetas.
Raspberry red with purple tones.



Notas de moras y cerezas, canela, clavo de olor cuero & tabaco.
Blackberry, cherries, cinnamon, cloves, leather & tobacco notes.



Intensidad media, especiada & con frutas rojas maduras, complejo.
Medium body, spiced, ripe red fruits, complex.



Conejo / cordero / quesos semiduros / comidas árabes.
Rabbit / lamb / semi-hard cheeses / arabian food.



TEMPUS ALBA MALBEC



Rojo intenso con tonos violetas & negros.
Intense red with violet & black tones.



Frutas rojas frescas, floral con notas de violetas, tomillo & mentol.
Fresh red fruits, violet floral notes, thyme & menthol.



Muy buena estructura, frambuesas, ciruela negra con notas de vainilla & chocolate, taninos maduros e intensos.
Intense structure, raspberry, black plums with vanilla & chocolate notes. Intense sweet ripe tannins.



Carnes rojas / asado argentino / pastas rellenas / guisos.
Grilled meat / Argentinian BBQ / stuffed pasta / stews.



TEMPUS ALBA CABERNET SAUVIGNON



Rojo rubí intenso & profundo.
Intense deep ruby red.



Pimiento verde típico de la variedad, notas de eucalipto & espárragos.
Green pepper notes typical of this variety, eucalyptus & asparagus notes.



Muy buena estructura, pimienta negra, pimiento verde con notas tostadas & balsámicas en su final.
Full body, black and green pepper with persistent balsamic & toasted hints.



Carnes rojas & de caza / platos condimentados / quesos maduros.
Red & game meat / seasoned dishes / aged cheeses.

NUESTROS VINOS GRAN RESERVA



OUR GRAND RESERVE WINES



TEMPUS ALBA
PLENO  12 m



Rojo profundo e intenso con tonos violaceos & negros.
Intense & deep red with violet & black tones.



Aromas intensos de frutas rojas maduras & pimientos rojos, pimienta negra con notas de vainilla & chocolate aportadas por el roble de primer uso.
Intense ripe red fruits & red pepper aromas, black pepper with vanilla & chocolate notes from first use oak barrel ageing.



Deliciosa entrada en boca, ataque dulce & muy equilibrado. Con taninos maduros, untuoso & de muy buena estructura, largo & persistente.
Delicious & sweet attack, very well balanced. Ripe tannins, unctuous, very good structure, long finish & persistent.



Carne argentina a las brasas / aves & vegetales en preparaciones de cacerola / quesos de vaca & cabra de pasta semi dura & dura.
Argentine grilled meat / meat & vegetable stews / semi-hard & hard cheeses.



TEMPUS ALBA PLENO
WINEMAKER'S RESERVE  15 m



Rojo remolacha intenso con reflejos azulados.
Intense beet red with bluish tones.



Notas dulces de mermelada de frambuesa. Alta complejidad. Presencia del roble con notas de tabaco, vainilla, chocolate & ahumadas.
Sweet raspberry marmalade note. Superior complexity. Tobacco, vanilla, chocolate & smokey aromas from brand new oak barrels use.



Ataque dulce & aterciopelado, mermelada de moras & grosellas negras. Taninos dulces de alta permanencia en boca con retrogusto frutal, picante.
Sweet & velvety attack, blackberry & black currant marmalade notes. Sweet tannins of long persistence with fruity and spicy aftertaste.



Carnes de caza en preparaciones intensas / pastas rellenas de carne con salsas rojas & hongos / quesos maduros & de pasta dura.
Game meat with intense seasoning / meat stuffed pasta with red sauce & wild mushrooms / mature & hard cheeses.



TEMPUS ALBA
VERO MALBEC  12 m



Rojo muy intenso con tonos violetas oscuros resaltados por nuestra propia seleccion de clones.
Very intense red with violet dark tones enhanced by our own selection of clones.



Intensos aromas de frutas rojas & negras maduras, complejo. Delicadas notas dulces que recuerdan dulce de leche, azucar negra & mermeladas. Excelente balance entre roble & fruta. Elegante.
Intense aromas of red and black ripe fruits, complex. Delicate sweet notes reminiscent of caramel, brown sugar & marmalade. Excellent balance between fruit & oak. Elegant.



Ataque agradable y delicado. Con taninos redondos y dulces. De gran cuerpo y largo final Su complejidad aromatica se encuentra en boca tambien.
Pleasant and delicate attack. With sweet and round tannins. Full-bodied with a persistent long finish. The aromatic complexity is also present in the palate.



Cortes de carne grillados / cazuela de mariscos / lasagna de carne con salsa roja & parmesano / quesos maduros & de pasta dura.
Grilled meat cuts / seafood stew / meat lasagna with red sauce & parmesan cheese / mature & hard cheeses.