

MENU & MARIDAJE

- I -

> APPETIZER <

TOMATIAN CUYANO

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**

"Prices are subject to change without notice"