

## 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**

“Prices are subject to change without notice”