



VINOS Y BODEGA
TEMPUS ALBA
 mendoza argentina



MENU & MARIDAJE

- I -

APPETIZER

Original recipe Focaccia with fresh herbs and our homemade braised beef and baked vegetables paté.



TEMPUS ALBA MALBEC ROSE

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

- II -

> EMPANADAS DUO <

Two traditional "empanadas" made of ground beef and onions wrapped in a puffy pastry.

Served with chimichurri seasoning
 (olive oil, vinegar, herbs and spices)



TEMPUS ALBA RESERVE SVRAH

"... intense red color, spicy, ripened fruits, complex ..."

- III -

SIRLOIN STEAK

Classic sirloin steak with malbec and red fruits sauce.
 Served with rustic potatoes and mixed greens.



TEMPUS ALBA PLENO GRAND RESERVE

"... intense deep red tones, ripe red fruits, red and green peppers, unctuous, long and persistent ..."

- IV -

> STRAWBERRY SORBET <

Ripe strawberries and our Malbec Rose wine sorbet.

- V -

> APPLE CRUMBLE <

Traditional apple crumble served with vanilla ice cream on the side.



TEMPUS ALBA SWEET MALBEC DESSERT WINE

"... natural sweetness, late harvest ..."

\$ 12.500

WINES UPGRADE:

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

\$ 4.200

Vegetarian / celiac options available.

"Prices are subject to change without notice"