

Tasting

## TASTING

Minimum of 2 guests

480AED per person

690 AED with dégustation wine pairing

A luxury experience that takes you on an exciting journey exploring the unique flavours that combine to demonstrate the excellence of Argentine cuisine through the selection of some of Gaucho's finest dishes

### TUNA CEVICHE

With guacamole and soy sauce

*El Porvenir de Cafayate  
'probeta' Torrontés 2012  
1750m Cafayate, Salta*

### SCALLOPS SUCCOTASH

Roasted fresh corn, chilli, smoked paprika and fresh lime

*Norton Sauvignon Blanc 2015  
950m Luján de Cuyo, Mendoza*

### BEEF EMPANADAS

Hand diced beef, red peppers, Spanish onion and ají molido

*Argento Rosé of Malbec 2014  
950m Agrelo, Mendoza*

### TIRA DE ANCHO 120g

Spiral cut, slow grilled with chimichurri, served with humita and chips

*Finca Decero 2011  
1050m Agrelo,  
Luján de Cuyo, Mendoza*

### LOMO MEDALLIONS 120g

Served with confit button and chestnut mushrooms

*Viña Patricia Malbec 2011  
980m Lunlunta, Luján de Cuyo, Mendoza*

### PALATE CLEANSER

Lemon mint sorbet

### DESSERT SAMPLER

Selection of signature desserts

*Zuccardi 'Tardío' Torrontés 2014  
680m Santa Rosa, Mendoza*

### SELECTION OF CHEESE {A}

Three British cheeses, served with Malbec chutney and oat cakes

*Zuccardi 'Malamado' Malbec (Port style)  
760m Maipù, Mendoza*

All prices are subject to 10% DIFC authority fee

{A} Contains alcohol  
Some dishes contain nuts