

# Taste of Argentina

## TASTE OF ARGENTINA

Minimum of 2 guests

455AED per person for food set menu

570AED per person with wine pairing {A}\*

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.

### STARTER

#### BEEF CHORIZO SAUSAGE

Our own Argentinean recipe, served with crushed chickpeas, smoked paprika, lime, coriander and roasted red onion

*Kaiken 'Ultra' Malbec 2015*

980-1300m

*Luján de Cuyo/Uco Valley, Mendoza*

### MAIN

Beef - 100g of each cut, served with humita salteña and chips

#### CHURRASCO DE LOMO

Fillet marinated for 48 hours in garlic, parsley and olive oil

*'Lujanita' Malbec 2015*

980-1300m

*Luján de Cuyo/Uco Valley, Mendoza*

*\*Since Argentina is a long way from our shores, and we cannot always predict when new wines arrive, some vintages may vary from those advertised on this menu.*

### CHORIZO

Sirloin: tender yet succulent with its strip of juicy marbling

*Catena Malbec 2014*

980-1403m

*Luján de Cuyo, Mendoza*

### ANCHO

Rib-Eye: delicately marbled throughout for superb, full bodied flavour

*Viña Patricia Malbec 2013*

980m

*Lunlunta/Luján de Cuyo, Mendoza*

### DESSERT

#### APPLE AND ELDERFLOWER CRUMBLE

Served with vanilla ice cream

*Zuccardi 'Malamado'*

*Malbec (Port style)*

760m Maipù, Mendoza

All prices are inclusive of 7% DIFC authority fee and 5% VAT.

{A} Contains alcohol

Some dishes contain nuts

Management have the right to refuse serious allergies