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#4 of 6000
Restaurants in Buenos Aires

Welcome

We welcome you with a wine-based cocktail and a Patagonian trout tartar.

Empanadas

Learn how to make your own empanadas!
Fillings are Beef stew or Caprese (cheese mozzarella, provolone, roasted cherries tomatoes and basil)

Picada

Typical Argentine cuts of meat to nibble.
Chorizo in cider and paprika reduction, provolone, pork and blood sausage.

Main Course

A wonder of Argentine gastronomy.
200grs of tenderloin accompanied by roasted vegetables. We have a vegetarian and vegan option.

Desserts

Tasting of sweet and cheeses.
Mate and alfajores class.
Finish with Dulce de Leche mousse



Wines

The experience includes a pairing of 3 selected wines.

Mate

We teach you about history and custom of mate.

The format of the dinner may undergo modifications regarding its content depending on the number of people in the group and language. **These will be notified with the corresponding quote.**