



Surrounded by the sight of the Andes, and the perfumes of the garden and the vines, we light the fire and welcome you to our sharing table with the Argentine tradition of **Asado (BBQ)**

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## Experience the Creole Barbecue Tradition Asado

**Reception at 8 pm** with a Mendocenean “picada” of regional products

**Mini cooking class** with our chef: how to prepare a classic “Empanada” from Mendoza

 *Marantal Rosé*

### The Asado

Giblets, Sausages and Black Pudding

Three varieties of grilled premium Meat, accompanied with Vegetables freshly made in the embers and fresh Salads or Pickles

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### The vegetarian Asado \*1)

Vegetable empanadas

Vegetable brochettes

Grilled salmon or quinoa or lentil burgers with roasted zucchini, and other special delicacies

**\*1) let us know ahead for the vegetarian option**

 *Marantal Malbec Clasico and Marantal Malbec Gran Reserva*

### Dessert

The sweet finale with regional flavours: baked fruits with ice cream, and assorted cheeses with quince

And enjoy the trendy Fernet cola

All-Inclusive Price per Person: **90 USD\***

*\*Experience starts at 8 pm, minimum required 6 guests. Reservations until 05.00 pm, cancellations without charge up to same hour.-*