



VINOS y BODEGAS
TEMPUS ALBA
 mendoza argentina

MENU & MARIDAJE

- I -

> APPETIZER <

Artisanal Parmesan cheese flakes and confit tomatoes.



TEMPUS ALBA RESERVA MERLOT

"...intense ruby tones, red fruit jam
 and green peppers, balsamic..."

- II -

> EMPANADA <

Typical Mendocina
 chopped filet mignon empanada.
 Served with yasgua sauce.



TEMPUS ALBA RESERVA SYRAH

"...intense red, spicy, ripe red fruits, complex..."

- III -

> LOMO <

Grilled tenderloin with fresh herbs chimichurri.
 Served with potato mille-feuille and smoked beet and carrot puree.



TEMPUS ALBA PLENO GRAN RESERVA

"...intense deep red, ripe red fruits, red and green peppers,
 luscious, long finish and persistent..."

- IV -

> PEARS & YERBA MATE SORVETTE <

Pear granita infused with yerba mate and lemongrass.

- V -

> LEMON CAKE <

Lemon and poppy seed creamy dessert,
 with blueberry and lavender sauce.



TEMPUS ALBA CHARMAT LUNGO

"... frutal, balanced ..."

\$ 72.000

WINES UPGRADE:

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

\$ 16.500



Vegetarian / gluten free options available

"Prices are subject to change without notice"