

# LosBOCHEROS

RESTO LAS COMPUERTAS · LUJÁN DE CUYO

## FOUR COURSES MENU

*The entire menú is adaptable to vegan and vegetarian*

### ENTRIES

CAULIFLOWER + TERIYAKI + ALMONDS

*Wine Los Bocheros White Blend*



LA LINQUENITA CHEESE + BEETS + MOLE

*Wine Reserva Begani*



BACON+ CARROTS + SESAME

*Wine Lamadrid Single Vineyard Reserva Bonarda*



### CHEF'S SPECIALTY

EMPANADA LOS BOCHEROS (*ask for Gluten Free*)

*Wine Lamadrid Single Vineyard Reserva Malbec*



### PRINCIPALS

SHORTRIB + VEGETABLES FROM OUR GARDEN

*Wine Lamadrid Single Vineyard Gran Reserva Malbec*



SMOKED TROUT + CORN + QUINOA

*Wine Lamadrid Single Vineyard Gran Reserva Cabernet Sauvignon*



ROTOLO PASTA + PUMPKIN + SAFFRON

*Wine Lamadrid Single Vineyard Gran Reserva Cabernet Franc*



### DESSERTS

PANACOTTA + CITRICS + GINGER

*Wine Peñon De Las Compuertas*



CHOCOLATE + OLIVE OIL + PISTACHIO

*Wine Peñon Cabernet Franc*



HOMEMADE FLAN + DULCE DE LECHE + PRALINE

*Wine Los Bocheros Pet Nat*



The emblematic place motivates us to turn it into the heart of Lamadrid Estate Wines rescuing the stories of Los Bocheros, of friend, relatives and compadres who knew how to work this indomitable soil to transform it into reason of life, in a place full encounters and embrace. **Welcome to "Los Bocheros". Signature Restaurant.**



**TOURISM & HOSPITALITY LAMADRID ESTATE WINES**

+54 9 261 5548460 / turismo@lamadridwines.com

# LosBOCHEROS

RESTÓ LAS COMPUERTAS · LUJÁN DE CUYO

## SEVEN COURSES MENU

*The entire menú is adaptable to vegan and vegetarian*

### FIRST COURSE

CAULIFLOWER + TERIYAKI + ALMONDS

*Wine Los Bocheros White Blend*



### SECOND COURSE

LA LINQUENITA CHEESE + BEETS + MOLE

*Wine Reserva Begani*



### THIRD COURSE

BACON + CARROTS + SESAME

*Wine Lamadrid Single Vineyard Reserva Bonarda*



### FOURTH COURSE-CHEF'S SPECIALTY

EMPANADA LOS BOCHEROS *(ask for Gluten Free)*

*Wine Lamadrid Single Vineyard Reserva Malbec*



### FIFTH COURSE

TENDELOIN + SEASONAL VEGETABLES + GLAZE

*Wine Lamadrid Single Vineyard Gran Reserva Malbec*



### SIXTH COURSE

PREDESSERT OF THE DAY



### SEVENTH COURSE-DESSERT

CHOCOLATE + OLIVE OIL + PISTACHIO

*Wine Peñon Cabernet Franc*



The emblematic place motivates us to turn it into the heart of Lamadrid Estate Wines rescuing the stories of Los Bocheros, of friend, relatives and compadres who knew how to work this indomitable soil to transform it into reason of life, in a place full encounters and embrace. **Welcome to "Los Bocheros". Signature Restaurant.**



**TOURISM & HOSPITALITY LAMADRID ESTATE WINES**

+54 9 261 5548460 / turismo@lamadridwines.com