

## AUTUMN MENU TWO COURSE MENU

*The entire menú is adaptable to vegan and vegetarian*

### FIRST COURSE (Chef's Specialty)

EMPANADA LOS BOCHEROS

(ask for Gluten Free alternative)



### SECOND COURSE

RIBS + TUBERS + GRAVY



SMOKED TROUT + BLACK RISOTTO + ORGANIC CARROTS



STUFFED PASTA + CABUTIA + SAFFRON & CURRY

*Includes the "Sommelier's Choice Wine Glass"*



This iconic location inspires us to make it the heart of Lamadrid Estate Wines, reviving the stories of Los Bocheros, of friends, relatives, and compadres who knew how to work this untamed soil to transform it into a reason for life, a place full of encounters and embraces. **Welcome to "Los Bocheros." A signature restaurant.**



## AUTUMN MENU FOUR COURSE MENU

*The entire menú is adaptable to vegan and vegetarian*

### FIRST COURSE

CORN CROQUETTE + GOAT CHEESE + TOMATO PRESERVE

*Los Bocheros White Blend / Upgrade: Lamadrid Reserva Chardonnay*



LOW TEMPERATURE EGG + MUSHROOMS + GARDEN VEGETABLES

*Lamadrid Reserva Bonarda / Upgrade: Begani*



CARAMELIZED BACON + EGGPLANT + FIGS

*Lamadrid Reserva Cabernet Sauvignon / Upgrade: Lamadrid Gran Reserva Cabernet Sauvignon*



### SECOND COURSE (Chef's Specialty)

EMPANADA LOS BOCHEROS (ask for Gluten Free alternative)

*Lamadrid Reserva Malbec / Upgrade: Lamadrid Gran Reserva Malbec*



### THIRD COURSE

RIBS + TUBERS + GRAVY

*Lamadrid Gran Reserva Malbec / Upgrade: Matilde Malbec*



SMOKED TROUT + BLACK RISOTTO + ORGANIC CARROTS

*Lamadrid Gran Reserva Cabernet Franc / Upgrade: Guillermo Cabernet Sauvignon*



STUFFED PASTA + CABUTIA + SAFFRON & CURRY

*Lamadrid Gran Reserva Malbec / Upgrade: Matilde Malbec*

### FOURTH COURSE (Dessert)

PANCAKE WITH DULCE DE LECHE + ICE CREAM

CHOCOLATE TEXTURES

ORANGE MOIST + SEASONAL FRUITS + ICE CREAM WITH AOVE LAMADRID

*Lamadrid Espumante*



MENDOZA OLIVA BIEN



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## AUTUMN MENU SEVEN COURSE MENU

*The entire menú is adaptable to vegan and vegetarian*

### FIRST COURSE

CORN CROQUETTE + GOAT CHEESE + TOMATO PRESERVES

*Los Bocheros White Blend / Upgrade: Lamadrid Reserva Chardonnay*



### SECOND COURSE

LOW TEMPERATURE EGG + MUSHROOMS + GARDEN VEGETABLES

*Lamadrid Reserva Bonarda / Upgrade: Begani*

### THIRD COURSE

CARAMELIZED BACON + EGGPLANT + FIGS

*Lamadrid Reserva Bonarda o Cabernet Sauvignon / Upgrade: Lamadrid Gran Reserva Cabernet Sauvignon*

### FOURTH COURSE (Chef's Specialty)

EMPANADA LOS BOCHEROS (ask for Gluten Free alternative)

*Lamadrid Reserva Malbec / Upgrade: Lamadrid Gran Reserva Malbec*



### FIFTH COURSE

STEAK + TUBER+ GRAVY

*Lamadrid Gran Reserva Malbec / Upgrade: Matilde Malbec*

### SIXTH COURSE (Pre-dessert)

CITRUS GRANITA

### SEVENTH COURSE (Dessert)

CHOCOLATE TEXTURES EXPERIENCE

*Lamadrid Espumante*



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