

Los Bocheros

Restaurante



BestOf
Wine Tourism
by GREATWINECAPITALS
THE AWARD OF EXCELLENCE

SPRING MENU

Please ask our staff about dietary restrictions and allergies.

APPETIZER

GRILLED ASPARAGUS, PARMESAN CHEESE, TOASTED ALMONDS, LEMON GEL, AND CURED EGG YOLK.
\$18.000

Lamadrid Blanc de Blancs/ Upgrade: Lamadrid Gran Reserva Chardonnay

GRILLED PROVOLOLETA WITH HOMEMADE RED CHIMICHURRI
\$25.000

Lamadrid Terroir Selection Malbec D.O.C / Upgrade: Lamadrid Reserva Cabernet Sauvignon
CURED PORK TENDERLOIN WITH APPLE AND GREEN LEAVES.

\$21.000

Lamadrid Terroir Selection Bonarda / Upgrade: Lamadrid Reserva Malbec
GOAT CHEESE, BEETS, YOGURT, BERRIES, AND HAZELNUTS

\$18.000

Lamadrid Terroir Selection Cabernet Sauvignon / Upgrade: Lamadrid Reserva Cabernet Sauvignon

SPECIAL

EMPANADAS LOS BOCHEROS

\$16.000

Lamadrid Reserva Malbec / Upgrade: Lamadrid Gran Reserva Malbec

MAIN

SLOW-COOKED RIBS, CREAMY POTATO, MORBIER CHEESE, SMOKED BACON AND COOKING BROTH.
\$34.000

Lamadrid Gran Reserva Malbec / Upgrade: Guillermo Cabernet Sauvignon
MUSHROOM PASTA, SPICY CRUNCH, AND PEPPER AND WALNUT CREAM
\$29.000

Lamadrid Gran Reserva Cabernet Franc/ Upgrade: Matilde Malbec
TROUT WITH ARTICHOKE, SAFFRON SAUCE, AND YELLOW CHILI PEPPER
\$36.000

Lamadrid Gran Reserva Chardonnay/ Upgrade: Begani Private Selection
STEAK AND SEASONAL VEGETABLES
\$36.000

Lamadrid Gran Reserva Malbec/ Upgrade: Matilde Malbec

DESSERT

PEAR WITH MASCARPONE MOUSSE, TOFFEE, AND A CRUMBLE MADE WITH PEPATO CHEESE AND ALMONDS
\$16.000

CARAMELIZED FLAN CAKE WITH ICE CREAM.
\$17.000

CHEESE AND SWEETS
\$16.000

WARM CHOCOLATE PANCAKE WITH DULCE DE LECHE AND ICE CREAM
\$18.000

Zunzun PetNat / Upgrade: Margarita Espumoso



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SPRING MENU: 3 Steps

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RECEPTION

EMPANADA LOS BOCHEROS

Lamadrid Reserva Malbec / Upgrade: Lamadrid Gran Reserva Malbec

MAIN

LOW-TEMPERATURE COOKED RIBS, SWEET POTATO PURÉE, MORBIER CHEESE, SMOKED COD, AND COOKING BROTH

Lamadrid Gran Reserva Malbec / Upgrade: Guillermo Cabernet Sauvignon

HANDMADE MUSHROOM PASTA, SPICED CRUNCHY TOPPING, PEPPER AND WALNUT CREAM

Lamadrid Gran Reserva Cabernet Franc / Upgrade: Matilde Malbec

TROUT WITH ARTICHOKES, SAFFRON SAUCE, AND YELLOW PEPPER

Lamadrid Gran Reserva Chardonnay / Upgrade: Begani Private Selection

RIB-EYE STEAK AND SEASONAL VEGETABLES

Lamadrid Gran Reserva Malbec / Upgrade: Matilde Malbec

DESSERT

PEAR WITH MASCARPONE MOUSSE, TOFFEE, AND A CRUMBLE MADE WITH PEPATO CHEESE AND ALMONDS

Zunzun Pet Nat / Upgrade: Margarita Espumoso

CARAMELIZED FLAN CAKE WITH ICE CREAM.

Zunzun Pet Nat / Upgrade: Margarita Espumoso

CHEESE AND SWEETS

Zunzun Pet Nat / Upgrade: Margarita Espumoso

WARM CHOCOLATE PANCAKE WITH HANDMADE DULCE DE LECHE AND ICE CREAM

Zunzun Pet Nat / Upgrade: Margarita Espumoso



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Spring Menu: 4 Steps

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First

GRILLED ASPARAGUS, PARMESAN CHEESE, TOASTED ALMONDS, LEMON GEL, AND CURED EGG YOLK.

Lamadrid Blanc de Blancs / Upgrade: Lamadrid Gran Reserva Chardonnay

CURED PORK LOIN WITH APPLES AND VEGETABLES.

Lamadrid Terroir Selection Bonarda / Upgrade: Lamadrid Reserva Malbec

GOAT CHEESE, BEETS, ARTISANAL YOGURT, MADEIRA FRUITS, AND HAZELNUTS

Lamadrid Terroir Selection Cabernet Sauvignon / Upgrade: Lamadrid Reserva Cabernet Sauvignon

SECOND

EMPANADA LOS BOCHEROS

Lamadrid Reserva Malbec / Upgrade: Lamadrid Gran Reserva Malbec

THIRD

SLOW-COOKED RIBS, MASHED POTATOES, MORBIER CHEESE, SMOKED BACON, AND COOKING BROTH.

Lamadrid Gran Reserva Malbec / Upgrade: Guillermo Cabernet Sauvignon

HANDMADE MUSHROOM PASTA, SEASONED CRUNCHY TOPPING, AND PEPPER AND WALNUT CREAM

Lamadrid Gran Reserva Cabernet Franc / Upgrade: Matilde Malbec

TROUT WITH ARTICHOKE, SAFFRON SAUCE, AND YELLOW PEPPER

Lamadrid Gran Reserva Chardonnay / Upgrade: Begani Private Selection

RIBEYE STEAK AND SEASONAL VEGETABLES

Lamadrid Gran Reserva Malbec / Upgrade: Matilde Malbec

FOURTH

PEAR WITH MASCARPONE MOUSSE, CARAMEL, AND A CRUMBLE MADE WITH PEPATO CHEESE AND ALMONDS

Zunzun Pet Nat / Upgrade: Margarita Espumoso

CARAMELIZED FLAN CAKE WITH ICE CREAM

Zunzun PetNat / Upgrade: Margarita Espumoso

ARTISANAL SWEET CHEESE

Zunzun PetNat / Upgrade: Margarita Espumoso

WARM COCOA PANCAKE WITH HOMEMADE DULCE DE LECHE AND ICE CREAM

Zunzun PetNat / Upgrade: Margarita Espumoso



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Spring Menu: 7 step

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First

GRILLED ASPARAGUS, PARMESAN CHEESE, TOASTED ALMONDS, LEMON GEL, AND CURED EGG YOLK.

Lamadrid Blanc de Blancs / Upgrade: Lamadrid Gran Reserva Chardonnay

Second

CURED PORK TENDERLOIN WITH APPLES AND GREENS.

Lamadrid Terroir Selection Bonarda / Upgrade: Lamadrid Reserva Malbec

Third

GOAT CHEESE, BEETS, ARTISAN YOGURT, BERRIES, AND HAZELNUTS

Lamadrid Terroir Selection Cabernet Sauvignon / Upgrade: Lamadrid Reserva Cabernet Sauvignon

Fourth

EMPANADA LOS BOCHEROS

Lamadrid Reserva Malbec / Upgrade: Lamadrid Gran Reserva Malbec

Fifth

RIBEYE STEAK AND SEASONAL VEGETABLES

Lamadrid Gran Reserva Malbec / Upgrade: Matilde Malbec

Sixth

STRAWBERRY

Seventh

PEAR WITH MASCARPONE MOUSSE, TOFFEE, AND A CRUMBLE MADE WITH PEPATO CHEESE AND ALMONDS

Zunzun Pet Nat / Upgrade: Margarita Espumoso



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