

aZafrán



aZafrán

NUEVA COCINA

BY SW

Welcome to our home.

*Please make yourself comfortable. Get ready to enjoy a journey through our landscapes
and producers, reinterpreted through our cuisine.*

*We seek to transform local ingredients into flavors and textures that challenge
convention, ensuring that above all, you have a memorable time.*

Thank you very much for choosing us for this special night.



You can choose between two menu options that we like to understand as trips.

Azafrán Walk, in 4 stages, is a short and less risky tour through different corners and producers of Mendoza and Argentina.

Azafrán Expedition, in 7 times, will take you on an adventure journey in which we will propose ingredients, flavors and textures that will seek to challenge some preconceptions, but always highlighting the bases of Mendoza cuisine.

AZAFRAN WALK

A FOUR-COURSE MENU

RECEPTION

Carob, goat cheese, jerky

FIRST STOP

Tomaticán

SECOND STOP

Tomato, white garlie, onion
or
Cheek stew

MAIN STOP

Rib eye, onion, carrot, chimi
or
Trout, pea, XO

LAST STOP

Alfajor de dulce de leche
or
Corn

FARAWELL

Coffe, petit fours

\$90.000

WINE PAIRING
\$35.000

AZAFRAN EXPEDITION

A SEVEN-COURSE MENU

RECEPTION

Carob, goat cheese, jerky

FIRST STOP

Tribute to tomato

SECOND STOP

Noble vegetables

THIRD STOP

Trout - shrimp

FOURTH STOP

Goat in dough

MAIN STOP

Rib eye cap steak

REST

Seasonal fruits

LAST STOP

Apolo

FARAWELL

Coffe, petit fours

\$120.000

WINE PAIRING
\$50.000

Chef Sebastian Weigandt



MICHELIN
2024

WINES BY THE GLASS

SELECTION FOR PAIRINGS

Baron B Extra Brut

La Coste de los Andes, Andillan Sauvignon Blanc 2021
Puerta del Abra, Insólito, Riesling, 2021
Andeluna, Edición Limitada Semillón 2020
Buscado Vivo o Muerto, Chardonnay 2020
Susana Balbo Barrel Fermented Torrontes 2022

Mendel, Rosadía 2021
El Esteco, Old Vines Criolla 2022

Sposato, Reserve Pinot Noir 2019
Onofri Wines, Alma Gemela Garnacha 2023
Bira, Brunetto 2020
Bodegas Caro, Petit Caro 2021
MAAL, Bestial Malbec 2021
Ernesto Catena, Tikal Natural Malbec Syrah 2021
Cadus, Apellation Petit Verdot 2020
Trapiche, Gran Medalla Cabernet Franc 2020
Funckenhausen, La Espera Blend N/V

Lagarde, Dolce Nature 2022
Luigi Bosca, Gewurztraminer 2021
Los Stradivarius, Porto de Magoas Tinto 2019

SIN ALCOHOL

Agua mineral con o sin gas Eco de los Andes
Gaseosas y aguas saborizadas línea Pepsi

\$3000

Acqua Panna or San Pellegrino

\$9000

MALTS / WHISKYS

Bulleit Bourbon Frontier
Jack Daniel's Tennessee whiskey
Chivas Regal 18Y Gold Signature
The Spice Tree Blended Scotch
Sallywag Small Batch Release Scotch
Bruichladdich Scottish Barley Single Malt
Glenmorangie Highland Single Malt
Scapa Skiren Single Malt
Caol Ila 12Y Islay Single Malt
\$17000

COCKTAILS

Gin & Tonic / Vodka & Tonic
Negroni / Old fashioned
Martini / Manhattan
Fernet Branca Cola o Tonic
Aperol Spritz
\$13000

CERVEZAS / BEER

Patagonia 730ml
Bohemian Pilsener / Amber Lager / Weisse
\$9000



MICHELIN
2024



SARMIENTO 765, MENDOZA CITY
+5492615334999 | reservas@azafranresto.com