

the authentic Asado

an **authentic** experience

About

the authentic Asado

We open the doors of our home and welcome you to immerse yourself in a true local **culinary experience**. Indulge in our traditional asado with the finest cuts, cooked on our wood fired parrilla. Pair this with a tasting of Argentina's most sumptuous wines, originating from the Patagonian region of the south, to the high altitude vineyards of the North.

Join our expert team of grillmasters, sommeliers and hosts for the **most authentic asado experience** Buenos Aires has to offer.

Submerge yourself in local folk music, culinary history, and the rich and unique flavours of the Asado and wine pairings.



the Experience

4 – hours

Igniting the Spark

Setting and feeding the fire properly is crucial for the Asado's success. Together we will undertake this ritual and unveil the secrets behind the source of the Asado's unique flavour.

Hands-on Experience:

Crafting your own Traditional Empanada

If we are to talk tradition, we mustn't forget our most beloved pastry, the Empanada. We will teach you how to create this delicacy from the dough upwards, leaving you with a recipe to take home and treat your loved ones.

Tasting Local Wines

Argentina is world renowned for its wines, and it is the perfect pairing for an Asado.

From the classic Malbec to the Argentinian-born Torrontés, you will experience some of the elegance and zest that our local wines can produce.

Learning about Argentinian Foods and their Source

We will talk about the features of each meat cut, its history, and the key points to consider when placing them on the grill.

From delicious steak, homemade empanadas, grilled local vegetables, and freshly made salad, we'll take you on a journey through our culture's most revered delicacies.

Sharing our Table

Our goal is to provide you with the most authentic, engaging and flavoursome Asado experience in Argentina.

But truly, for us, the meaning of an Asado goes well beyond food: it's about the gathering; interacting and experiencing new things, with new people.

Our Menu

Asado, Dessert & Wine

OUR ENTRÉES

Provoleta

Local Grilled Cheese

Empanadas

Grilled traditional Pastry



OUR MAINS

served with fresh salad, grilled tomatoes
and sweet potatoes

Matambrito de Cerdo

Pork Belly

Molleja

Sweetbreads

Entraña

Skirt



Asado de Tira

Short Ribs

Ojo de Bife

Rib Eye



OUR DESSERT

Chocotorta

Dulce de Leche Cake

OUR WINES

Featured wines may change dependent on the season, but our Sommelier's selection will always include the following


Sparkling Chardonnay - Pinot Noir


Torrontés

Malbec


Cabernet Franc

Join us for this
one-of-a-kind experience

 hello@authenticba.com

 [the.authentic.ba](https://www.instagram.com/the.authentic.ba)

 www.authenticba.com

 +54 11 23918584



the
authentic
BA