

# aZafrán

BRIEF  
EXPERIENCE  
A THREE COURSE MENU

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Day's snack  
Starter + Main or  
Main + Dessert

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\$5400

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+ Pairing \$2200

EXTENDED  
EXPERIENCE  
A FOUR COURSE MENU

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Day's snack  
Starter + Main  
+ Dessert

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\$6900

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+ Pairing \$2500

## AZAFRAN EXPERIENCE A SUMMARY OF THE BEST OF OUR CUISINE

### SEASONAL SNACKS

Tomato, provolone, bell pepper

Cured loin, yolk, sriracha

Squid, corn, kimchi

Zuchinni, eggplant, saffron

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### II

Prawn, beet, teriyaki

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### III

Trout, chickpeas, grapes

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### IV

Goat, carrot, rhubarb

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### V

Veal, tomato, saffron

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### VI

Rice, lemon, dulce de leche

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\$8500

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+ Pairing \$3500

# aZafrán

## SEASONAL MENU

### RECEPTION

Carob, goat cheese, jerky

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### SNACKS

Mushrooms, potato, zucchini

Veal, tomato, saffron

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### STARTERS

Egg, miso, mushrooms

Goat, carrot, rhubarb

Prawn, beet, teriyaki

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### MAIN

Tomato pasta, parmesan, arugula

Trout, chickpeas, grapes

Rib eye, tomato, saffron

Tomahawk, chimichurri, kimchi (+ \$2500 )

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### DESSERTS

Chocolate, beet, raspberries

Grape, ginger, mint

Rice, lemon cream, dulce de leche

(Addition of day's bread \$200)

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CHEF SEBASTIAN WEIGANDT  
SOUS-CHEF DIEGO TAPIA

# azafraán

## SEASONAL PAIRINGS

### BRIEF PAIRING

(300ml)

SELECTION OF THREE WINES

### EXTENDED PAIRING

(360ml)

SELECTION OF FOUR WINES

### AZAFRAN PAIRING

(500ml)

SELECTION OF SEVEN WINES

## WINE SELECTION

Baron B Extra Brut

El Esteco Old Vines Torrontes 2019  
Terrazas Grand Chardonnay 2018  
Las Perdices Reserva Fumé Blanc 2020  
Costa y Pampa Albariño 2020

Susana Balbo Signature Rose 2021  
Alma Negra L'Orange 2021

45 Rugientes Pinot Noir 2020  
Bianchi Particular Merlot 2018  
Emma Zuccardi Bonarda 2019  
Andeluna Pasionado Cab Franc 2019  
Luca Laborde Double Select Syrah 2018  
Biutiful Malbec 2020  
Colomé Auténtico Malbec 2018  
Cadus Ap Tupungato Cab Sauvignon 2019  
Diamandes Grande Reserve Blend 2017

Mistela Domiciano Moscatel Torrontés  
Saint Felicien Semillón Doux 2012  
Rutini Encabezado de Malbec 2014

## NON ALCOHOL

Mineral water still or sparkling

Sodas and flavored water

\$250

## MALTS

Bulleit Bourbon Frontier  
Jack Daniel's Tennessee whiskey  
Chivas Regal 18Y Gold Signature  
The Spice Tree Blended Scotch  
Glenmorangie Highland Single Malt  
Caol Ila 12Y Islay Single Malt  
\$2000

## COCKTAILS

Gin & Tonic / Vodka & Tonic  
Negroni / Old fashioned  
Martini / Manhattan  
Fernet Branca / Drambuie / Disaronno  
\$1500

ALL OF OUR MENUS INCLUDE FILTERED WATER, COFFEE AND INFUSIONS