

aZafrán



MICHELIN
2024

aZafrán

NUEVA COCINA
BY SW

Welcome to our home

Make yourself comfortable and get ready to enjoy. We will do our best to provide you with a memorable experience.

Understanding gastronomy as another way to get to know a place, we suggest you enjoy a trip through our land, our landscapes, our ingredients and producers.

Through a premeditated, technical cuisine full of flavors and textures, we will show you who we are and why we like living in Mendoza so much.

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



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

Paseo por Mendoza, in 6 courses, is a short and less risky tour through different corners and producers of Mendoza.

Paseo por Argentina, in 10 courses, 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 Argentina.

Pequeño Paseo, in 3 courses, is a summarized experience of the tours through Mendoza and Argentina.

PASEO POR MENDOZA

A six-course experience

Reception

Snacks

Tomato

Mushrooms

Goat

Steer, salad

Our chocotorta

Coffee, petit fours

\$145.000

WINE PAIRING

\$60.000

PASEO POR ARGENTINA

A ten-course experience

Reception

Snacks

Eggs

Corn

Oyster

Trout

Argentine proteins

Bread basket

Steer

Lemon pie

Our bread pudding

Coffee, petit fours

\$190.000

WINE PAIRING

\$80.000

Chef Sebastián Weigandt



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PEQUEÑO PASEO
A three-course experience

Reception

First course

Corn

or

Tomato

Second course

Steer, salad

or

Cassava pearls, beet, cashew nuts

Third course

Our chocotorta

or

Ice cream tasting

Coffee, petit fours

\$95.000

WINE PAIRING

\$25.000

Chef Sebastián Weigandt



MICHELIN



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