

A5 MIYAZAKI WAGYU BEEF

NOSE-TO-TAIL TASTING JOURNEY

宮崎

\$259PP

SIX COURSE MENU



NOSE-TO-TAIL TASTING JOURNEY

\$259PP

LA BOCA
BAR AND GRILL

THIRD COURSE, Crudo Criollo

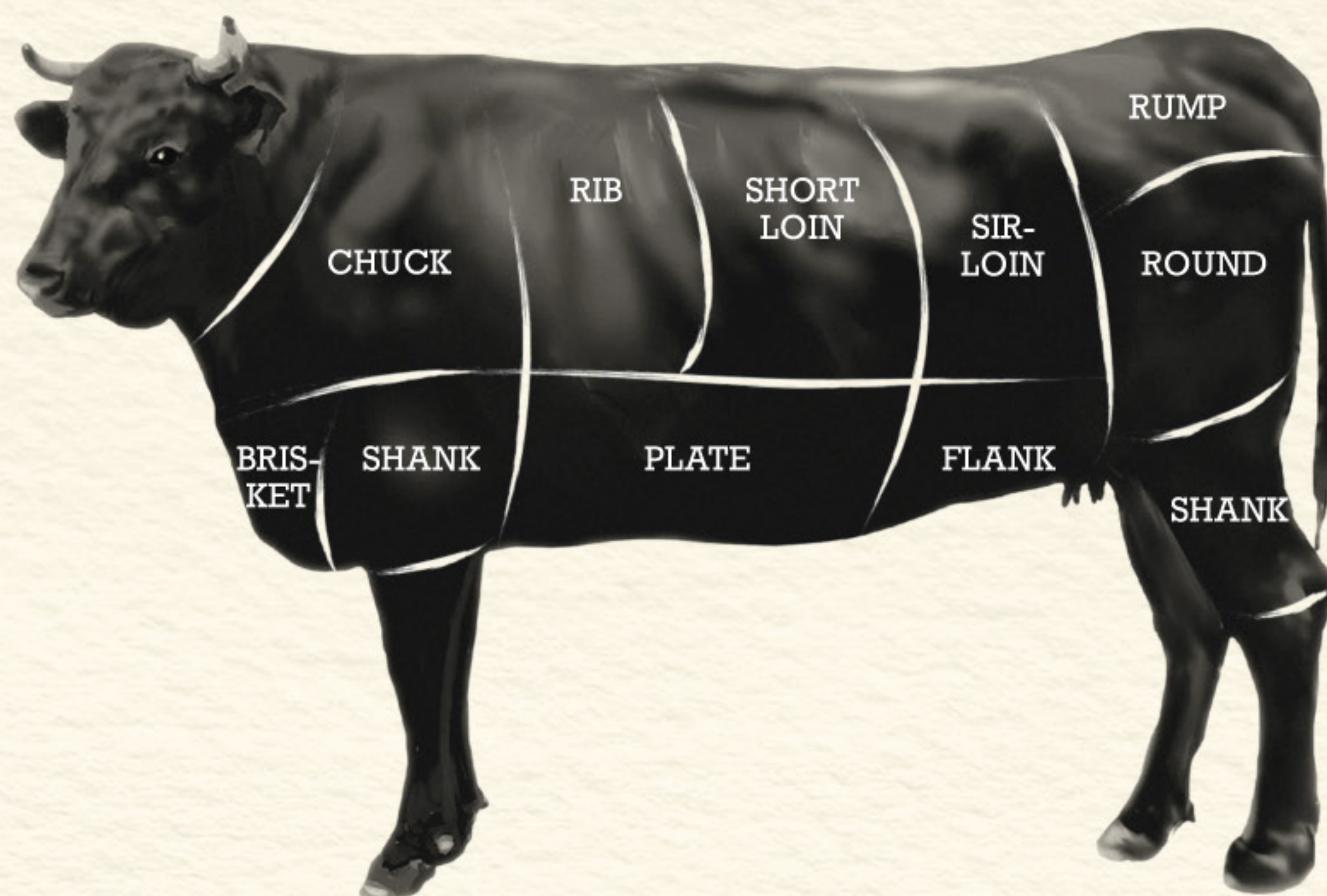
Cold-smoked A5 Wagyu ribeye cap infused with yerba mate, lightly charred over wood fire, served with corn purée, pickled red onion, and crispy capers

SECOND COURSE, Carpaccio de Lomo de Wagyu

Thinly sliced A5 Miyazaki Wagyu tenderloin with tuna-caper emulsion, crispy shallot crumb, and aged balsamic

FIRST COURSE, Pan de Fuego

Wood-fired grilled flatbread with whipped Wagyu tallow, black garlic confit, and smoked porcini sea salt



FOURTH COURSE, Empanada

Hand-folded pastry filled with slow-cooked minced Wagyu beef, bell pepper, onion, and provolone cheese

FIFTH COURSE, La Parrilla

Parrilla-grilled selection of A5 Miyazaki Wagyu Rump, Striploin, Ribeye Cap, and Denver, served medium-rare with chimichurri salt

SIXTH COURSE, Oscuro Dulce Final

Wagyu tallow chocolate alfajores filled with dulce de leche and dipped in dark chocolate, served with Malbec-poached pear and tonka bean cream

宮崎牛