



## MENU #1

*Buffet*

### • APPETIZERS & SALADS •

#### EMPANADAS

*Beef & Spinach*

#### TABLA DE CHORIZOS

*Assorted Argentinean sausages*

#### **PICK TWO SALADS**

#### ENSALADA DE LA CASA

*Organic mixed green salad | radicchio | radish | celery | carrots | corn | balsamic vinaigrette*

#### MALBEC SALAD

*Romaine, radicchio, cucumber, tomato, goat cheese & creamy anchovies dressing*

#### REMOLACHAS Y PERAS

*Wild arugula | golden & red beets | roasted pears | toasted walnuts | blue cheese | grain mustard vinaigrette*

#### ESPINACA Y HONGOS

*Organic baby spinach | red onions | toasted walnuts | green apple | mushroom | bacon | tomato | feta cheese | warm grain mustard dressing*

### • FROM OUR WOOD FIRED GRILL •

CHURRASCO *Hanger steak*

POLLO A LA PARRILLA *Herbs lemon chicken*

LOMO DE CERDO *Pork tenderloin wrapped in bacon*

### • SIDE ORDERS •

#### GRILLED SEASONAL VEGETABLES

*Includes chimichurri and bread*

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## MENU #2

*Buffet*

### • APPETIZERS & SALADS •

#### EMPANADAS

*Beef & Spinach*

#### TABLA DE CHORIZOS

*Assorted Argentinean sausages*

#### **PICK TWO SALADS**

##### MALBEC SALAD

*Romaine, radicchio, cucumber, tomato, goat cheese & creamy anchovies dressing*

##### REMOLACHAS Y PERAS

*Wild arugula | golden & red beets | roasted pears | toasted walnuts | blue cheese | grain mustard vinaigrette*

##### ESPINACA Y HONGOS

*Organic baby spinach | red onions | toasted walnuts | green apple | mushroom | bacon | tomato | feta cheese | warm grain mustard dressing*

##### ENSALADA RUSA

*Organic yukon gold potato, carrots, green peas, parsley and caper-mayonnaise*

### • FROM OUR WOOD FIRED GRILL •

CHURRASCO *Hanger steak*

BIFE DE CHORIZO ENTERO *New York striploin*

POLLO A LA PARRILLA *Herbs lemon chicken*

LOMO DE CERDO *Pork tenderloin wrapped in bacon*

### • SIDE ORDERS •

GRILLED SEASONAL VEGETABLES

MUSHROOMS PROVENZAL

*Includes chimichurri, salsa criolla & our homemade bread*

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## MENU #3

### • HORS D'OEUVRES • *Pick three*

MINI EMPANADAS *small turn over pie beef / spinach*

PINCHO CAPRESE *Organic cilingiene fresh mozzarella, cherry tomato, kalamata & castelvestrano olives, basil*

TUNA TARTAR *Wild ahi tuna, avocado, red onion, balsamic vinaigrette over a endive leaf*

SPICY TUNA TARTAR *Wild ahi tuna, avocado, shallots, cucumbers, tomato, lemon & spicy Calabria peppers over a endive leaf*

CAPONATA *Organic eggplant vegetable stew over ciabatta toast*

ALBONDIGAS EN TOMATE *Meatballs*

MATAMBRE *Veal flank steak with vegetables & hard boiled eggs, potato "Rusa" salad over thin crostino*

PINCHO DE CAMARONES *Grilled marinated shrimp*

### • SALADS • *Pick two*

MALBEC SALAD *Organic Romaine, radicchio, cucumber, tomato, goat cheese & creamy anchovies dressing*

ENSALADA DE LA CASA *Mixed greens, baby frisse, carrots, white beans, cherry tomatoes, balsamic vinaigrette*

ENSALADA RUSTICA *Red Potato, green onions, red onions, crispy prosciutto, capers & grain mustard mayonnaise*

ENSALADA DE TOMATE Y AJOS ASADOS *Tomate, corn, avocado y ajos asados- cluster tomato, avocado, sweet corn, roasted garlic and lemon dressing*

### • FROM OUR WOOD FIRED GRILL • *Pick four*

TABLA DE CHORIZOS *chorizo argentino, morcilla, chorizo española y salchicha parrilera*

CHURRASCO *Hanger steak*

BIFE DE CHORIZO ENTERO *New York striploin*

POLLO A LA PARRILLA *Herbs lemon chicken*

SALMON A LA PARRILLA *Scottish Salmon*

CORDERO Y OJO DE BIFE *Lamb & Rib Eye steak (extra charge)*

### • SIDE ORDERS • *Pick two*

GRILLED SEASONAL VEGETABLES | GRILLED FLAT POTATOES WITH AIOLI

MUSHROOMS PROVENZAL | GRILLED CORN | PROVOLETA

*Includes chimichurri, salsa criolla, salsa mia & bread*

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## MENU #4 | TAPAS & PAELLA

### • HORS D'OEUVRES • *Pick three*

MINI EMPANADAS *Small turn over pie beef / spinach*

PINCHO CAPRESE *Organic cilingiene fresh mozzarella, cherry tomato, kalamata & castelvestrano olives, basil*

TUNA TARTAR *Wild ahi tuna, avocado, red onion, balsamic vinaigrette over a endive leave*

SPICY TUNA TARTAR *Wild ahi tuna, avocado, shallots, cucumbers, tomato, lemon & spicy Calabria peppers over a endive leave*

CAPONATA *Organic eggplant vegetable stew over ciabatta toast*

ALBONDIGAS EN TOMATE *Meatballs*

MATAMBRE *Veal flank steak with vegetables & hard boiled eggs, potato "Rusa" salad over thin crostino*

PINCHO DE CAMARONES *Grilled marinated shrimp*

MONTADITO DE CARNE *Grilled hanger steak, spicy chimichurri, roasted peppers over french baguette*

CHORIBURGUER *Grilled Argentinean chorizo, chimichurri, tomato, romaine in a roll*

SHRIMP MALBEC SALAD *Romaine, radicchio, cucumbers, frisse, caviar creamy anchovies dressing*

BOQUERONES *White anchovies, piquillo pepper, basil extra virgin olive oil infused over french baguette*

ESCABECHE DE PULPITOS *Wild baby octopus, vegetables, pimenton, cherry vinegar, micro arugula over a toast*

### • PAELLA EXPERIENCE • *On-site cooking | Buffet style*

#### PAELLA DE MAR (SEAFOOD PAELLA)

*Spanish "bomba" rice, spanish saffron, vegetables, natural fish broth, assorted seafood*

#### FIDEUA (CATALONIAN SEAFOOD PAELLA)

*Spanish short pasta, spanish saffron, vegetables, natural fish broth, assorted seafood*

#### PAELLA NEGRA DE MAR (BLACK SQUID INK SEAFOOD PAELLA)

*Spanish "bomba" rice, squid ink, vegetables, natural fish broth, assorted seafood & garlic aioli*

#### PAELLA VALENCIANA (ASSORTED MEAT PAELLA)

*Spanish "bomba" rice, spanish saffron, chicken broth, marys chicken, natural pork.*

*Rabbit (optional extra charge)*

#### PAELLA VEGETARIANA (VEGETARIAN PAELLA)

*Spanish "bomba" rice, spanish saffron, vegetable broth, artichokes, mushrooms, asparagus, eggplant, zucchini, yellow squash.*

*(Add lobster & sigala prawn to any paella extra charge)*

***Includes homemade bread***

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## MESA DULCE / DESSERT STATION

**PICK 3 DESSERTS (MUST BE COMBINED WITH A FOOD MENU)**

**BUDIN DE PAN CON CARAMELO DE FRUTOS SECOS**

*Argentinean bread pudin custard, dried fruit caramel, chantilly cream & dulce de leche*

**FLAN CON CREMA Y DULCE DE LECHE**

*Argentinean custard, caramel, chantilly cream & dulce de leche*

**GANACHE DE CHOCOLATE**

*Flourless chocolate cake, cacao powder & berries*

**ALFAJORES DE MAIZENA**

*Cornstarch cookies, dulce de leche & coconut shredded*

**PLATO DE FRUTAS FRESCAS**

*Fresh seasonal fruits, berries & chantilly cream*

**LEMON PIE**

*Thin dough, lemon curd & Italian meringue*

**PASTRA FROLA**

*Frola dough, quince or potato jam*

**BROWNIES**

*Chocolate brownie, walnut & dulce de leche*

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