

Perfect Wine Pairings

Origin	1/2 Glass	1/2 Bottle	Bottle	Style
250 BV Chile	MONTES ALPHA \$7.00	Cabernet \$13.00	\$23.00 \$42.00	FBB
255 BV Chile	STA EMA CATALINA BLEND N/A	CAB/MER/FRAN N/A	\$65.00	FBB
260 BV Argentina	NAVARRO CORREAS \$6.50	COLECCION PRIVADA Cab \$10.00	\$19.00 \$35.00	FBB
267 BV Argentina	NA	LUCA BESO DE DANTE CAB/MALBEC NA	\$99.00	FBB
405 Argentina	\$7.00	CRIOS SYRAH/BONARDA BLEND \$11.00	\$19.00 \$33.00	FBB
350 BV Chile	MONTES ALPHA Merlot \$7.00	\$13.00	\$22.00 \$40.00	FBB
54 BV Argentina	NAVARRO CORREAS \$7.00	COLECCION PRIVADA Malbec \$10.00	\$18.00 \$34.00	FBB
56 BV Chile	MONTGRAS LIMITED EDITION \$7.00	Malbec \$13.00	\$20.00 \$37.00	FBB



the
gaucho
steak
at

La DUNI
LATIN KITCHEN & BAKING STUDIO

el gauch^o

land, beef, fire & knife - a steak story



From the barrios of Buenos Aires to the green Pampas prairie, the king of steaks is the *ojo de bife* or *rib-eye*. Only the lucky few Estancia owners know that the Gaucho cut (long bone-in, double rib-eye) is reserved for special occasions and honored guests

La Duni's Gaucho Bife is custom selected, hand cut, dry aged USDA prime beef from one of the premier meat packing companies in Chicago

It is our pleasure to present "el gauch^o"

el gauch^o bife ritual

Market price

*Aged USDA prime 14 inch bone-in
32oz rib-eye steak*

iron skillet seared to order
please allow 30 minutes

serves 2 to 4 guests

riding options

grilled asparagus & vine ripen tomatoes	12
arepa crusted calamari	9
buttermilk onion rings	7
pampas potatoes	6.5
garlic frites	7