
CASA

argentina

~ WINE LIST ~

A trip through Argentina wine regions

Glass 125 ml / Glass 175 ml / Carafe 500 ml / Bottle 750 ml

SPARKLING WINES

LUMINIS EXTRA BRUT NV, LUMINIS £ 9.50 / £ 27.90

Chardonnay, Semillon. Traditional method. Vegan. Luján de Cuyo, Mendoza.

DE ROCHEBOUËT EXTRA BRUT NV ROSÉ, CAVE EXTREME £ 34.90

56% Chardonnay, 40% Pinot Noir, 4% Malbec. Traditional method. Uco Valley, Mendoza.

WHITE WINES

TORRONTÉS LABORUM 2018, EL PORVENIR £ 8.90 / £ 28.90

Torrentés. No oak. Cafayate, Salta.

FINCA LA LINDA VIOGNIER 2018, LUIGI BOSCA £ 24.90

Viognier. No oak. Maipú, Mendoza.

ZUCCARDI Q CHARDONNAY 2018, FAMILIA ZUCCARDI £ 37.90

Chardonnay. Fermented in concrete and used oak barrels. Aging "sur lie". Uco Valley, Mendoza.

CHARDONNAY SIGNATURE 2015, SUSANA BALBO £ 38.90

Chardonnay. 6 months in French oak barrels. Uco Valley, Mendoza.

ROSÉ WINE

CRIS ROSÉ DE MALBEC 2019, SUSANA BALBO £ 28.90

Malbec. No oak. Uco Valley, Mendoza.

RED WINES

CAT LAS PINTADAS CABERNET FRANC 2017, ANIMA MUNDI £ 38.90

Cabernet Franc. 9 months in oak barrels. Uco Valley, Mendoza.

BRAZOS CABERNET SAUVIGNON 2018, FAMILIA ZUCCARDI £ 26.90

Cabernet Sauvignon. No oak. Uco Valley, Mendoza.

PURO CABERNET SAUVIGNON ORGANIC 2018, OJO DE VINO £ 39.90

Cabernet Sauvignon. No oak. Organic, vegan. Luján de Cuyo, Mendoza.

FINCA LA LINDA MALBEC 2018, LUIGI BOSCA £ 8.90 / £ 24.90

Malbec. 3 months in oak barrels. Luján de Cuyo, Mendoza.

All prices are VAT inclusive - November 2019

In accordance with the revised legislation for Capacity Measures (Intoxicating Liquor) Regulations, this establishment will sell wine by the glass in 125ml / 175ml and 500ml by request.

Wine List created by Nomad Somm Gabriela Zimmer
gabrielazimmer.com

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For allergens, please ask a member of our friendly staff for a full menu allergens declaration. Always available on site and online.

VALLISTO MALBEC 2014, VALLISTO £ 38.90

Malbec. 50% of the wine spend 12 months in oak. Cafayate, Salta.

SERIE A MALBEC 2018, FAMILIA ZUCCARDI £ 31.90

Malbec. Part of the wine was aged in French oak barrels. Uco Valley, Mendoza.

JOSE ZUCCARDI MALBEC 2015, FAMILIA ZUCCARDI £ 59.00

Malbec. Fermented in concrete vats with native yeasts. Aged in fudres. Uco Valley, Mendoza.

BENMARCO MALBEC 2016, SUSANA BALBO £ 40.90

Malbec. 11 months in French oak. Uco Valley, Mendoza.

GRAN MALBEC DE POTRERO 2016, POTRERO WINES £ 43.90

Malbec. 11 months in oak barrels. Luján de Cuyo, Mendoza.

006 MALBEC 2018, ANIELLO £29.90

Malbec. 30% of the wine aged for 12 months in oak. Río Negro, Patagonia.

MIRALUNA MERLOT 2015, MIRALUNA £29.90

Merlot. 12 months in French oak barrels. Cachi, Salta.

OVERGROUND TANNAT 2018, VIÑA PROGRESO £ 41.90

Tannat. 6 months French and American oak. Canelones, Uruguay.

PURO CORTE ORGANIC 2018, OJO DE VINO £ 41.90

42% Merlot, 38% Malbec, 20% Cabernet Sauvignon. 20% of the wines spend 10 months in French oak and the rest ages in concrete vats. Organic, vegan. Luján de Cuyo, Mendoza.

ANIMA MUNDI CORTE 2014, ANIMA MUNDI £ 49.90

36% Malbec, 33% Petit Verdot, 31% Cabernet Franc. 12 months in French oak barrels. Uco Valley, Mendoza.

LUIGI BOSCA GALA 1 2017, LUIGI BOSCA £ 49.90

85% Malbec, 10% Petit Verdot, 5% Tannat. Luján de Cuyo, Mendoza.

BENMARCO EXPRESIVO 2016, SUSANA BALBO £ 55.00

75% Malbec, 25% Cabernet Franc. 14 months in French oak barrels. Uco Valley, Mendoza.

AMAUTA CORTE III "REFLEXIÓN" 2017, EL PORVENIR £ 36.90

60% Malbec, 40% Cabernet Sauvignon. 6 months in French and American oak. Cafayate, Salta.

DESSERT WINES

SIGNATURE RANGE GEWÜRZTRAMINER 2015, LUIGI BOSCA £ 7.85

Gewürztraminer. Late harvest. No oak. Maipú, Mendoza.

MALAMADO FORTIFIED MALBEC NV, FAMILIA ZUCCARDI £ 7.85

Malbec. 2 years in French and American oak. Uco Valley, Mendoza.

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gabrielazimmer.com

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~ BEERS ~

QUILMES - ARGENTINA - 4.9% 340ml £ 4.50

ALHAMBRA RESERVA 1925 - SPAIN - 6.4% 330ml £ 4.95

BUENOS AYRES GOLDEN - GERMANY - 4.8% - 330ml £ 4.50

~ SOFT DRINKS - MINERALS - JUICES ~

COKE / DIET COKE / [Glass Bottle] x 330ml £ 2.35

STILL OR MINERAL WATER 330ml £ 1.95 / 750ml £ 2.95 [Glass Bottle]

TONIC WATER x 200ml £ 1.95

APPLE / MANGO / PEAR / ORANGE JUICE x 250ml £ 2.95

LEMONADE & ELDEFLOWER / APPLE & RHUBARD SPARKLING MIX JUICES x 275ml £ 2.95

GINGER BEER [Glass Bottle] x 275ml £ 2.95

~ LIQUEURS - SPIRITS & MIXERS ~

SINGLE [25ml] £3.75 / DOUBLE [50ml] £5.75

YERBA MATÉ GRAPPA

AMARETTO DI SARONNO / AMARO LUCANO / JAGERMEISTER

JACK DANIELS / JAMESON / HENDRICK'S

BAILEYS / REMY MARTIN / JANNEAU

GIN & TONIC / JACK DANIEL'S & COLA

FERNANDO [FERNET BRANCA & COLA] / SINGLE [25ml] £5.85 / DOUBLE [50ml] £7.85

PIMM'S PINT £ 6.50 / JUG £ 20 / SANGRIA PINT £ 6.50 / JUG £ 20

~ COCKTAILS ~

MOJITO £ 8.25

White rum, fresh sliced lime, mint leaf, sugar & soda water.

CUBA LIBRE £ 7.85

White rum, cola, lime and mint leaf.

MARGARITA £ 8.50

Tequila, fresh lime juice and triple sec.

CAIPIRINHA £ 7.85

Cachaca and lime on the rocks.

MOSCOW MULE £ 8.25

Vodka, ginger beer and lime.

BLOODY MARY £ 8.50

Vodka, tomato juice, tabasco sauce, Worcestershire sauce. Virgin Mary available for £5.25

~ COFFES & TEAS ~

ESPRESSO / DOUBLE / MACCHIATO / AMERICANO / FLAT WHITE / CORTADO / CAPPUCCINO / LATTE / LAGRIMA / ENGLISH BREAKFAST / EARLY GREY / GREEN TEA / CAMOMILE / PEPPERMINT / MATÉ / GUNPOWDER

DRINK MATÉ THE SOUTH AMERICAN WAY £ 4.00

We provide you with a set of 1 thermos flask with hot water, maté gourd & bombilla [filtering straw] and a full pack of 250g Yerba Mate Piporé to take home to enjoy your Maté experience, the perfect excuse to gather together at Casa Argentina.

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~ POSTRES CASEROS / DESSERTS ~

FLAN CON DULCE DE LECHE £ 4.50

Crème caramel served with dulce de leche and whipped cream.
Add a scoop of ice cream [vanilla, chocolate or dulce de Leche] for £1.50.

LEMON PIE £ 5.50

Flaky crust with a zesty creamy lemon filling and dreamy Italian meringue on top.

ARGENTINE STYLE THIN PANCAKES £ 6.90

Home-made Argentine-style pancakes [1 plain / 1 cocoa] both filled with dulce de leche or jam.

CHOCOTORTA £ 5.50

Delicious Argentine chilled chocolate biscuits (chocolinas®) cake with a soft dulce de leche filling and a scoop of ice cream [vanilla, chocolate or dulce de leche].

QUESO Y DULCE £ 6.50

Creamed sweet quince and creamed sweet potato on slices of cheddar and brie cheese.
One of the most traditional Argentines desserts now served in SW London.

ICE CREAM SELECTION £ 5.00

Choice of vanilla, chocolate or dulce de Leche / Add extra scoop for £1.50.

CHURROS CON CHOCOLATE £ 6.00

Crispy churros served with melted chocolate sauce and 1 scoop of ice cream,

~ DESSERT WINES ~

MALAMADO £ 7.85

100ml - Malbec - Argentine style Port wine. Notes of dry fruits, chocolate, caramel.
By Zuccardi - Mendoza, Argentina.

GEWURZTRAMINER £ 7.85

100ml - Late harvest. Notes of orange blossom, orchard fruits, hint of spice
By Luigi Bosca - Mendoza, Argentina.

156 Arthur Road - Wimbledon Park - SW19 8AQ - t: +44 20 8946 9944

w: www.casaargentina.co.uk - e: deli@casaargentina.co.uk

Please ask a member of our friendly staff for a full menu allergens declaration.
Also available online.
