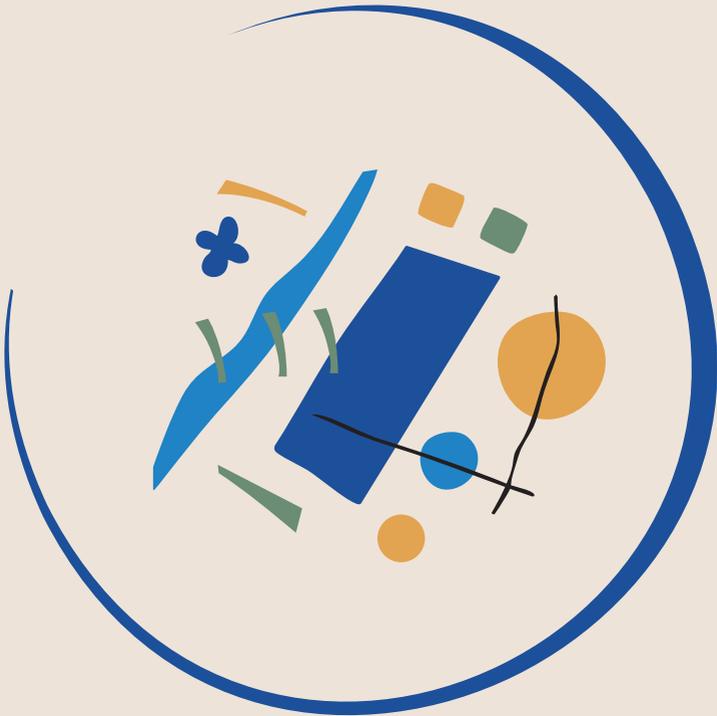


EVENT MENU

# VIRGILIO MARTÍNEZ



SANI  
GOURMET

**SEA SOIL 10 MBSL**

Lobster. Scallop. Yuyo

**Taittinger Prélude Grands Crus N.V, Champagne Taittinger  
Champagne A.O.P., France**

**DESERTIC COAST 900 MASL**

Loche Squash. Carabinero. Avocado

**Hell Freezes Over Chardonnay 2021, Two Hands Wines  
Adelaide Hills, Australia**

**EXTREME ALTITUDE 4200 MASL**

Endemic Corn. Kiwicha. Quinoa

**"Hedgehog" Xinomavro Single Vineyard 2022, Alpha Estate  
Amyndeon P.D.O., Greece**

**THE CORAL 5 MBSL**

Octopus. Codium. Lentil

**Viñas De Gain Blanco 2019, Bodegas Artadi  
Rioja, Spain**

**AMAZONIAN WATER 180 MASL**

Pacu Fish. Amazonian Nut. Uva

**Pétale De Rose 2024, Château La Tour De L'évêque  
Côtes De Provence A.O.P., France**

**ANDEAN FOREST 2700 MASL**

Short rib. Oca. Olluco Tuber

**Malbec Reserva 2021, Bodegas Krontiras  
Mendoza, Argentina**

**THEOBROMAS IN THE JUNGLE 1800 MASL**

Cacao. Macambo. Copoazu

**Y.O. Bual, Blandy's  
Madeira D.O.P., Portugal**

**Nepal Lamjung exclusive selection by Nespresso Professional**

POWERED BY:



ALPHA PRIVATE BANK