

OCHO

MUCHO MÁS
QUE UN RESTAURANTE ARGENTINO

SLOW FOOD & ART

JAVIER CORTÉS-PERRIN AND DAVID PERRIN-CORTÉS WELCOME YOU AND INVITE YOU TO MAKE A GASTRONOMIC TRIP THAT IS BORN OF TYPICAL ARGENTINE FOOD AND TRAVELS THE WORLD THROUGH ITS FUSIONS, ACCOMPANIED BY THE BEST NATURAL AND ORGANIC WINES OF THE MOMENT FROM INDEPENDENT WINERIES. A UNIQUE SPACE IN MÁLAGA, BASED ON AUTHENTIC ARGENTINEAN GASTRONOMY, WITH PREMIUM QUALITY PRODUCTS AND ARTISAN ELABORATION OF ITS DISHES. FROM A GLASS OF WINE, THROUGH THE MOST TRADITIONAL OF SNACKS, TO THE MOST GLAMOROUS FOOD... OCHO OFFERS YOU LIFE ON A PLATE AND THE WORLD IN A GLASS OF WINE. OH, AND YES: IF YOU ARE IN A RUSH, DON'T COME TO OCHO.

DCHO

PRESENTA

SU NUEVA CARTA DE
INVIERNO

GUISO TERAPIA

ESTRENO MIÉRCOLES 16 DE DICIEMBRE

#CUCHAREOARGENTINO

LOCRO

A STEW OF PRE-HISPANIC ORIGIN,
INDISPENSIBLE IN ARGENTINIAN WINTERS

26 €

HUMITA

CREAMED CORN OF COLONIAL ORIGIN

24 €

CARBONADA EN CALABAZA

A STEW TYPICAL OF THE NORTHEAST OF ARGENTINA

25 €

THE RAGU OF DUCK OF MY GRANDMOTHER MARÍA

A SPECTACULAR RECIPE RECYCLING THE JOURNEY OF THE OLD AND
THE NEW WORLDS

26 €

LAMB STEW IN SOUTH ARGENTINIAN STYLE

A GREAT EXPONENT OF THE KITCHEN OF THE 40s

26 €

VEGAN LOCRO

A REINVENTION OF THE CLASSIC PRE-HISPANIC DISH,, BUT WITHOUT
THE MEAT

25 €

and

now

the

CLASICS

of

OCHO

ABOUT THE ARGENTINE EMPANADA

EMPANADA CORDOBESA:

MINCED BEEF, WHITE ONION, POTATO, CARROT, HARD BOILED EGG, OLIVE,
RAISINS, PEPPER, CUMIN, SWEET CHILLI
AND A TOUCH OF SPICY CHILLI. Ud. 5 €

EMPANADA TUCUMANA:

HAND CUT MATAMBRE, WHITE AND GREEN ONION, CHOPPED HARD
BOILED EGG, CUMIN, PEPPER, SWEET CHILLI
AND A TOUCH OF SPICY CHILLI. Ud. 5 €

EMPANADA SANTIAGUEÑA:

MINCED BEEF, WHITE AND GREEN ONION, CUMIN, PEPPER, SWEET CHILLI
AND LOTS OF SPICY CHILLI. Ud. 5 €

EMPANADA TURCA:

MINCED BEEF, WHITE ONION, TOMATO, LEMON JUICE, LIME ZEST, PEPPER,
BLACK PEPPER, CINNAMON, PEPPERMINT, AND CLOVES. Ud. 5 €

HUMITA EMPANADA:

CREAMED CORN AND CUARTIROLO CHEESE. Ud. 6 €

“THE EMPANADA IS EATEN WITH THE HANDS”

THE VEGETABLE KINGDOM

CREAM OF PUMPKIN

SPECTACULAR PUMPKIN AND VEGETABLE CREAM SOUP, WITH THE UNPARALLELED TOUCH OF A
DRIZZLE OF CREAM AND A PINCH OF CUARTIROLO CHEESE. 8 €

ENSALADA OCHO

THE CLASSIC MIXED SALAD OF ARGENTINA, BUT WITH NATURALLY CULYIVATED LETTUCE,
TOMATOES AS AVAILABLE AT THE MARKET TODAY, RED ONION, A TOUCH OF CORRIANDER,
EXTRA VIRGIN OLIVE OIL, SALT FLAKES
AND A REDUCTION OF MÓDENA BALSAMIC VINEGAR. 11 €

ENSALADA JC

TOMATO AS AVAILABLE AT THE MARKET TODAY, RED ONION, AVOCADO, CORRIANDER,
LEMON JUICE, SALT FLAKES, EXTRA VIRGIN OLIVE OIL, AND OPTIONAL SPICY CHILLI. 18 €
MILLFEUILLE OF GRILLED AUBERGINE AND SHIITAKE
WITH ANTIPESTO OF PISTACHOS AND FRESH BASIL. 26 €

WARM SALAD OF SHIITAKE A LA BRANDY

WITH FRESH SPINACH, CARAMELISED ONION, WALNUT AND POMEGRANADE. 26 €

THE WORLD OF DUCK

ESCALOPE OF FOIE GRAS *FERM'ADOUR* ©:

THE BEST FOIE GRAS IN THE WORLD, SIMPLY SEALED ON THE GRILL, SERVED WITH PEAR, APPLE AND CLOVE MAMARLADE AND HOMEMADE TOAST. 30 €

TERRINA OF TRUFFLED FOIE *FERM'ADOUR* © WITH BRANDY:

SERVED WITH A HOMEMADE MAMERLADE FIGS, HOMEMADE TOAST, PISTACHIOS AND WHITE TRUFFLE OIL. 32 €

DUCK BREAST *FERM'ADOUR* ©:

SERVED WITH PEAR IN A RED WINE, CINNAMON AND CLOVE SYRUP, SAUTEED RED FRUITS AND FLAKES OF SUMMER TRUFFLE. 28 €

HOMEMADE RAVIOLIS FILLED WITH A RAGU OF DUCK AND PEAR

..WITH A SAUCE OF FOIE AND LIME
26 €

DUCK SWEETBREADS IN PIL PIL STYLE

20

DE LA PARRILLA ARGENTINA

CERTIFIED, PREMIUM QUALITY, BLACK ANGUS

CHORIZO CRIOLLO: SPICY SAUSAGE WITH CHIMICHURRI. Ud. 5 €

MORCILLA CORDOBESA: BLOOD SAUSAGE WITH ONION. Ud. 5 €

MOLLEJAS: SWEETBREADS GLAZED WITH LEMON. ½ R. 11 € - 1 R. 20 €

PROVOLONE ON THE GRILL 10 €

OJO DE BIFE (RIB EYE) (500 GR. APROX.) 45 €

BIFE DE CUADRIL (RUMP) (400 GR. APROX.) 32 €

BIFE DE CHORIZO (SIRLOIN) (400 GR. APROX.) 32 €

ENTRAÑA (SKIRT) (300 GR. APROX.) 21 €

ASADO DE TIRA (SHORT RIB) (400 GR. APROX.) 32 €

ASADO DE TIRA CORDOBÉS (SHORT RIB) (600 GR.
APROX.) 54 €

VACÍO (FLANK) (300 GR. APROX.) 24 €

EXTRA GARNISHES

MUSHROOMS SAUTEED IN BRANDY 10 €

SLICED TOMATO 7 €

GRILLED SHIITAKE 12 €

CHEESELANDIA

SEMI-MATURE MALAGUEÑO ½ R. 6 € - R. 10 €

MATURE MALAGUEÑO ½ R. 6 € - R. 10 €

MATURE ZAMORA ½ R. 7 € - R. 12 €

TRUFFLED MOLITERNO ½ R. 11 € - R. 20 €

FONTINA ½ R. 9 € - R. 16 €

TALEGGIO ½ R. 9 € - R. 16 €

CUARTIROLO ½ R. 7 € - R. 12 €

OCHO´S SPECIAL CHEESE SELECTION ½ R. 14 € - R. 26 €

ALL CHEESES ARE SERVED WITH BREADSTICKS,
FRESH GRAPES, RAISINS AND PISTACHIOS

DESSERTS

BROWNIE WITH VANILLA ICE CREAM

MADE WITH 85% DARK CHOCOLATE, AUTHENTIC BROWNIE YET AS CONCENTRATED AS IT IS
POTENT, UNIQUE IN ITS CLASS

9 €

CARROT CAKE

A FAMILY RECIPE AND SECRET, ORIGINATING FROM THE 1920s, AS DIFFERENT AS IT IS
SURPRISING, SERVED WITH HOMEMADE CARROT MARMALADE

8 €

SARAGLI

A DESSERT OF GREEK ORIGIN CONSISTING OF ROLLS OF FILO PASTRY FILLED WITH ALMONDS,
PISTACHIOS, WALNUTS AND GROUND CLOVES, TOPPED WITH A CINNAMON AND CLOVE SYRUP
... AS CALORIFIC AS IT IS DELICIOUS

9 €

PANCAKES WITH DULCE DE LECHE

BATHED IN A SAUCE OF DULCE DE LECHE AND BRANDY... SWEETER IS IMPOSSIBLE

10 €

PASTAFROLA

8 €



BREAD SERVICE

2 €