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THIS WEEK'S INSPIRATION

La Casa Argentina

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Your taste buds will do the tango at this vibrant Argentinean restaurant/cocktail bar! You'll love the decor almost as much as the food as you enjoy three full courses of South American inspired cuisineincluding a range of stunning steaks. {Menu}

- Choose a main course from one of six tantalising choices on La Casa's main menu (see below). * Bookend your meal with any starter and dessert you'd like.
- * Mouthwatering vegetarian option available: Sous vide filet of cod fish with slices of cauliflower marinated in nut oil.
- * Valid for two (2). Reservations required in advance.
- Vouchers are valid until: 10/08/2012.

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TIME REMAINING

1,190 czk

Normal price: 2,460 CZK

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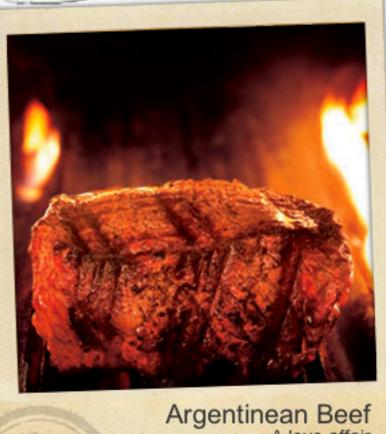


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A love affair

MORE ABOUT THIS OFFER

You might be greeted by a tankful of piranha when you enter La Casa Argentina, but make no mistake: you're the king of the food chain here. After you pass the always-hungry fish, you'll be able to work up your own appetite thanks to the aroma of freshly grilling steaks--La Casa's speciality. You can choose to dine in any of the restaurants colourful themed spaces, populated with a menagerie of live animals and each evoking a particular area of Argentina.

"Salon Caminito", for instance, is a restaurant/cocktail bar modeled on Buenos Aires' colourful La Boca district while "Salon Isla" resembles a coral bar on a tropical island. "Salon Iguazú" reflects Argentina's natural beauty, "Salon Puerta La Boca" has a nautical theme, and the "Calle de fútbol" is dedicated to Argentinean football.

Throw in a lively tango soundtrack and you're all set for a fabulous feast.

Start with something light like tuna tartare with capers, pine nuts and orange zest or octopus carpaccio with rucola. Why light? Because the mains are mighty indeed! You can choose from six of La Casa's most tantalising choices: fillet of cod in a maté sauce; strip loin steak with roasted potatoes in chive cream; rib eye steak with roasted beans and garlic; rump steak with grilled vegetables; lamb shank with a lentil salad; or pork tenderloin wrapped in pancetta with a spicy kumquat and ginger sauce. Finish it all off dessert (we particularly like grilled pineapple with cinnamon and vanilla ice cream coated in pistachios) for a sweet ending to what's sure to be an even sweeter night!

BET YOU DIDN'T KNOW

Argentineans eat more beef per person--up to 65 kilograms per year--than anybody else in the world, and it's said their country annually produces enough beef to provide everyone on the planet with two 240gram steaks.

The reason for this love affair is simple: It's because the meat Argentina produces is among the very best in the world.

This didn't happen by accident. Most of the country's 50 million cattle are raised on fertile grassy plains, meaning they're spared the stresses of factory farming and the use of growth hormones.

Grazing on grass rather than grain makes Argentinean beef especially succulent, giving it a distinct colour and flavour. Even better, grass-fed beef contains less fat and cholesterol and more minerals and proteins.

Good to know as you tuck in ...

{Menu}



Address: La Casa Argentina Dlouhá 35 Stare Mesto 110 00 Praha 1 Show on map GPS: 50.0907, 14.4262 Tel: +420 222311512 info@argentinarestaurant.c2

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