



# SEAYRO 2

*Michelin Star Excellence*

FOR THE FIRST TIME SINCE THE FOUNDING OF SEAYRO 1 IN BUENOS AIRES,  
WE INVITE YOU TO INDULGE IN AN EXCLUSIVE ARGENTINIAN TASTING  
EXPERIENCE BY CHEF ESTEBAN DE LA RÚA.

*CHEF'S SEATING · 6:30 PM*

Scottsdale, Arizona  
7965 E Cavasson Boulevard - Scottsdale, AZ 85255  
[reservations@seayro2.com](mailto:reservations@seayro2.com)



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## APPETIZERS

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### **Empanadas de Res**

Traditional beef pastry, roasted chimichurri

### **Provoleta al Horno**

Oven-baked provolone, honey, and herbs.

### **Fire-Grilled Prawns**

Smoked paprika, lemon oil, charred lime.

### **House-Made Chorizo**

Seared Argentine sausage, garlic purée.

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## ENTRÉES

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### **Bife de Chorizo**

Aged New York strip, flame-seared to perfection.

### **Ribeye Añejo**

Hand-cut ribeye, Malbec reduction, rosemary salt.

### **Patagonian Lamb**

Slow-grilled, smoked pepper glaze.

### **Fresh Grouper**

Wood-roasted fillet, citrus beurre blanc.

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Please inform your server of any allergies or dietary restrictions.  
Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.



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## CHEF'S FIRE TABLE

### **Tomahawk Para Dos**

Mesquite-roasted ribeye, chimichurri flight.

### **Patagonian Cordero Asador**

Lamb saddle over quebracho coals, smoked harissa.

### **Salt-Baked Dorado**

Citrus salt crust, fennel pollen, charred lemon.

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## POSTRES & CELLAR

### WHITE

#### **La Crema Chardonnay – Monterey, California**

Meyer lemon, ripe pear, subtle oak.

#### **Kim Crawford Sauvignon Blanc – Marlborough, New Zealand**

Passionfruit, citrus zest, mineral snap.

### RED

#### **La Crema Pinot Noir – Monterey, California**

Cherry, rose petal, seaside spice.

#### **The Prisoner Red Blend – Napa Valley, California**

Blackberry jam, cocoa, toasted vanilla.

### SIGNATURE COCKTAILS

#### **El Toro Old Fashioned**

Añejo rum, smoked bitters, torched orange.

#### **Seayro Smoked Manhattan**

Rye, Patagonian vermouth, cedar smoke.

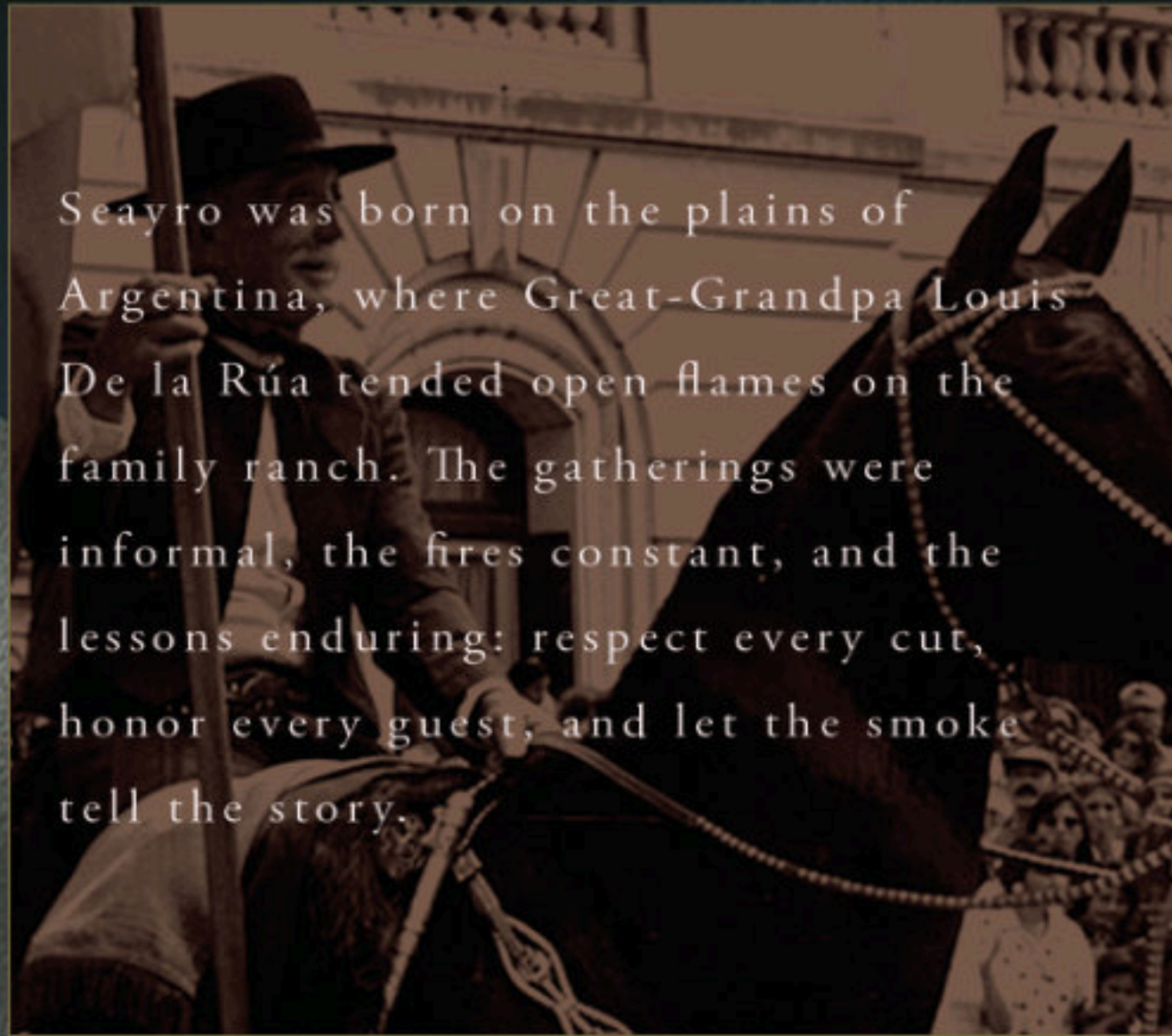
#### **Mate Spritz**

Yerba mate infusion, Brut bubbles, bergamot peel.

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## OUR LEGACY TO SHARE



Seayro was born on the plains of Argentina, where Great-Grandpa Louis De la Rúa tended open flames on the family ranch. The gatherings were informal, the fires constant, and the lessons enduring: respect every cut, honor every guest, and let the smoke tell the story.

### CULINARY ARTISTS

Firekeepers and sommeliers behind every course.

### GUEST STORIES

From Buenos Aires terraces to Scottsdale nights.



Tonight's pop-up in Scottsdale marks the first time since SEAYRO 1 that our family brings this tradition to the United States. Chef Esteban De la Rúa and the brigade translate 52 years of craft into a modern firelit tasting just for the board and founders who shaped the brand.

### SEASONAL DELIGHTS

Patagonian cuts, coastal catch, market produce.

### LEGACY MOMENTS

Boardroom celebrations, terrace memories

Tonight's terrace is more than a tasting; it is a rehearsal for the next chapter of SEAYRO. Thank you for gathering with us under Arizona's desert sky to toast the fire that started in Buenos Aires and now burns for Scottsdale.

*Together we continue the lineage: one ember, one glass, one story at a time.*

7965 E CAVASSON BOULEVARD · SCOTTSDALE, AZ 85255

RESERVATIONS@SEAYRO2.COM