

MDL



**50** *Discovery*  
**BEST**

MDL is a contemporary Argentine dining house,

led by chef Dante Liporace, where meat takes center stage as

an expression of territory, culture, and craft. The name refers to

the former Buenos Aires Livestock Market and pays tribute to the

ranching tradition and to those who made it possible.

MDL's cuisine aims to go beyond the classic steakhouse format:

it approaches meat through technique, emotion, time, and a deep respect

for the product, integrating it into a creative and modern perspective.

An experience that brings together tradition and research, memory

and present, in constant dialogue with Argentine identity.



## STARTERS

PROVOLONE PIZZA (\*) \$23.000

PRAWN TARTARE, CHERRY JUICE, STRACCIATELLA  \$25.000

BEEF TARTARE, AVOCADO, TARTARA SAUCE  \$25.000

OXTAIL SANDWICH \$28.000

SWEETBREADS WITH POLENTA  \$30.000

## MAIN COURSES

CACIO E PEPE RISOTTO, OHITASHI  \$35.000

SALMON WITH SPINACH CREAM  \$60.000

BEEF CHEEK WITH ALIGOT  \$40.000

EYEBROW BEEF (\*) \$110.000

SORRENTINOS WITH CHICKEN BLANQUETTE AND BABY SQUID \$40.000

## DESSERTS

FLAN WITH PEANUT SAUCE  \$22.000


CHOCOLATE AND COFFEE  \$22.000

BANANA \$22.000

PAVLOVA  \$22.000

BREAD SERVICE \$8.000

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 Gluten-free    (\*) Gluten-free adaptable

**10% discount for cash payment.**

The restaurant is not prepared to offer a vegetarian or vegan alternative to the dishes or to modify them in any way, except due to allergies or other health issues.  
Red meats are served rare or medium rare without exception.



# COW SEQUENCE 2026

## CHAPTER 1

PÂTÉ

TRIPE / BONE MARROW

TARTARE / BRAIN / TONGUE

## CHAPTER 2

CHINCHULINES (SMALL INTESTINES)

SWEETBREADS

## CHAPTER 3

HEART

KIDNEY

BEEF CHEEK

## CHAPTER 4

OMACARNE (THREE CUTS OF MEAT)

## CHAPTER 5

OXTAIL

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WINE PAIRING



Reservations by advance booking only  
through the **bigbox** website

**LIMITED SEATING**



**MUGE**  
CARNÉ ARGENTINA

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