# Traveling Spoon - Enjoy an Authentic Argentinean Meal & Cooking Lesson with a Local in their Home

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| **Location:** Buenos Aires, Argentina  **Language:** English  **Duration:** 3.0 hours | **Magpie Product Code:** KZEHQL  **Company Website:** travelingspoon.com/hosts/2793-northern-argentine-cuisine-with-a-lovely-couple-in-buenos-aires?utm\_source=tripadvisor  **Primary Contact:** Traveling Spoon |

**Description Summary:**
Jorge learned cooking from his grandmother, who cooked for the whole family. You can expect an authentic, fresh, and delicious meal at Jorge and Mariela’s home while sharing stories, food, and music! 
Jorge is a professional musician who is quite popular and recognized in Chile. Mariela lives in Buenos Aires and has a degree in tourism; she has worked as a tour guide for 8 years. Her job has allowed her to travel around the world and she can speak three different languages - Spanish, English and Portuguese! Jorge and Mariela often shuttle between Santiago and Buenos Aires, so that they can spend more time together.
Please note: On days when Jorge is in Chile or is traveling Mariela will host with her equally wonderful friend. They can even serve a vegetarian meal on request.

**Description:**
Mariela has worked as a tour guide for the past eight years and speaks Spanish, English and Portuguese. She lives in the hip neighborhood of Palermo and offers a hands-on experience, where you will get to cook along with her in her home kitchen. Since her kitchen is small, you might use the dining area for demonstrations and to prep the ingredients for your meal. You will learn to make an appetizer and a main dish, and will also be taught to prepare some local drink like fernet. 
For the meal, first you will be served a picada, a selection of finger foods such as different types of cheese, homemade sauces, spiced butter, and bread. This will be followed by tapa de asado (a meat roast with onions, peppers and red Argentinean wine) served with a side of mashed carrots, potatoes, pumpkins and sweet potatoes. Your meal will end with a sweet dessert.
You can expect an authentic and delicious meal at Mariela’s home while sharing stories, food, and music!

**Inclusions:**

Private cooking class with Mariela

Homecooked meal

Local alcohol (1-2 glasses)

Non-alcoholic beverages

All taxes, fees and handling charges

Gratuities

Lunch

Dinner

Alcoholic Beverages

**Exclusions:**

Hotel pickup and drop-off

**Know Before You Book:**

- Duration: 3h

- Mobile tickets accepted

**Health items:**

Regular temperature checks for staff, , Regularly sanitized high-traffic areas

### Locations:

**Pickup:**
none

**Starts Notes:**
Location Name: Please meet your hosts Mariela and Jorge at their home<br>Buenos Aires, Buenos Aires, Capital Federal District

### Cancellation

**Cancellation Policy:**
standard

**Cancellation Cut-off:**
24
hours

**Cancellation Notes:**
If you cancel at least 3 days in advance of the scheduled departure, there is no cancellation fee.

### Pricing