

WHAT A TRIP!

Grilling, Argentine style

La Cabrera, Buenos Aires, Argentina

Submitted by Peter Coe, founder of Taste Unlimited

A March visit to Buenos Aires unveiled one of the most beautiful cities in the world, and a place where food is very important. When it comes to eating, parrillas rule the city. Parrillas are charcoal grill restaurants that expertly manipulate their grills to cook meat and vegetables in an extraordinary fashion. One of the hottest and most packed parrillas in Buenos Aires is La Cabrera in the Palermo section. You are greeted with mounds of bread and grilled chorizo, followed by a wooden board loaded with gorgeous pieces of beef – and accompanied, at our request, by grilled sweetbreads that melt in your mouth. The wine is a rich malbec, Argentina's signature red. What delicious fun!

www.parrillalacabrera.com.ar



COURTESY OF LA CABRERA

Share your adventure Tell us about one favorite part – a restaurant, a hike, a monument, a hotel room – of one of your trips. Submit a photo and a description of not more than 125 words to caroline.luzzatto@pilotonline.com.