

Foto-Ruta also run customized private tours (on demand, price varies) an iPhoneography tour (*Tuesdays, Palermo, US\$65*) and their latest venture **Comida-Ruta** (*Thursdays or on demand, San Telmo and Costanera Sur, US \$125*). At the latter, expect to stuff yourself silly on the best street food in the city, pausing between bites to take pictures of sausages bursting from their skins, smoking barbeques and the rotund owners of vintage food trucks. Tour designer and guide Allie Laazar, who was vegetarian until she arrived in Argentina and realised what she was missing, is an expert on local cuisine and happily shares food and photography tips. Her food blog *Pick Up The Fork* ([www.pickupthefork.com](http://www.pickupthefork.com)) is a favourite among locals and expats and is packed with reviews, recipes and copious amounts of food porn.

### THE WAY TO BUENOS AIRES IS THROUGH THE STOMACH...

It's not just the meat that excites foodies in Buenos Aires. Other must-try local delicacies include stuffed pastries called *empanadas* – common fillings are meat, ham and cheese, and chicken, *alfajores*, two biscuits sandwiched together with *dulce de leche*, and the glorious Argentine ice cream, which can be bought by the kilo and even delivered to your door. To try it all, **The Argentine Experience** ([www.theargentineexperience.com](http://www.theargentineexperience.com), Fitzroy 2110, 38967552, dinner: US\$ 85, dinner + wine cocktail mixology class: US\$115) have scoured the country for its best ingredients, flown their team in from across the globe and rolled private-dinner party, cooking class and crash course in Argentine cuisine into one fun-filled evening. Guests at the Palermo closed-door restaurant make their own *empanadas* and *alfajores*, sample the nation's favourite tea *mate* and even learn how to gesticulate like a local. Add that to unlimited silky smooth Malbec, attentive and energetic staff and a heavenly tender fillet steak, and it's no wonder satisfaction is absolutely guaranteed. Before dinner, a wine cocktail mixology class is an optional extra and is well worth it for the chance to don a bow tie and shake that cocktail mixer.

Alternatively, the lovely ladies of **Fuudies** ([www.fuudis.com](http://www.fuudis.com), 31433159, see website for dates, from AR\$250 for aperitif tours, AR\$360 for lunch/dinner tours) guide an international crowd through a whirlwind social dining experience: three courses in three restaurants over three hours. Diners should expect top-quality ingredients, upmarket restaurants they might otherwise not discover and a meet and greet with charming local chefs. Fuudies draws a large international crowd, roughly 25 people per tour, and is also popular with locals. To ensure the best of both worlds, guests switch seats at each restaurant. Fuudies also run aperitif tours, where drink fanatics can sample typical Argentine spirits like Campari, Cinzano and Cynar in various stylish cocktail bars.



*The Argentine Experience*



*The Argentine Experience*



*Cocktail Shaking at The Argentine Experience*