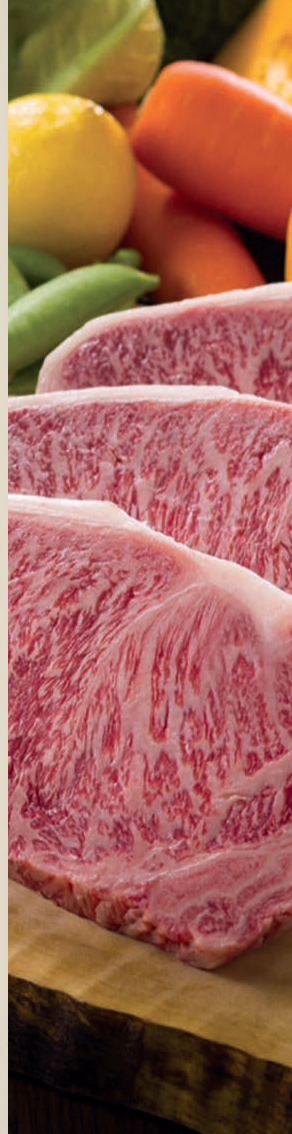


# *Hidalgo*

BEEF TASTING 

ORIGINAL KOBE BEEF, JAPANESE WAGYŪ  
AND WAGYŪ SOUTH TYROL  
THE MOST EXPENSIVE MEAT IN THE WORLD



# 神戸市和牛

The Hidalgo Beef Tasting is the new "restaurant in the restaurant" Hidalgo in Japanese- Mediterranean ambience in which you can exclusively taste the most expensive and most tender meat in the world: original Kobe beef, Japanese Wagyu and Wagyu from South Tyrol - try the originals from Japan and compare with that from South Tyrol.

Why taste only wine? With us you can enjoy three different types of Wagyu meat as an exclusive meat comparison tasting with the most precious meats of the world on a plate.

The Hidalgo has created a unique place, the new Hidalgo **Beef Tasting**, which offers the perfect stage for the most expensive, most delicate and most tender meat in the world. Savour this unique melt-in-the-mouth culinary experience in the truest sense of the word.

Kobe & Wagyu Beef is:

- **Tender**; because of the fine marbling
- **Melting**; between the tongue and palate
- **Healthy**; due to the unsaturated omega 3 and 6 fatty acids
- **Exclusive**; due to the strict evaluation criteria, the BMS - Beef Marbling Standard

- **Expensive**; due to the long rearing time of 32 months for Tajima cattle
- **Rare**; because of limited availability of meat that must meet all quality standards
- **Original**, Tajima cattle breed with pure bloodline



**H**idalgo Beef Tasting is the restaurant for Wagyū and Kobe beef lovers which exemplifies the enjoyment of meat without distraction, grilled at 900 degrees with the Beef Grill. Here, the Hidalgo philosophy comes into play: **We prefer meat pure.**

For more information, visit our website **[www.restaurant-hidalgo.it](http://www.restaurant-hidalgo.it)**. If you want to read stories and learn interesting facts on the subject, please visit our beef blog at **[www.bestbeef.it](http://www.bestbeef.it)**. Those who reads stories instead of what they would want to experience, should get to know the Hidalgo Beef Tasting with their own senses.







# Craving meat? Book your sensory experience.

Via Roma 7, 39014 | Postal, vicinity of Merano

**open 365 days**

warm dishes: 12 pm to 2 pm & 7 pm to 10 pm

**reservations**

(by telephone only)

+39 0473 292 292

info@restaurant-hidalgo.it



Most often, the evenings are even longer than planned.

Lodge in one of our 20 modern Hidalgo apartment suites and jumpstart the day with a great breakfast buffet!

## Our partners

