



B O D E G A
V I S T A L B A
M E N D O Z A A R G E N T I N A

WELCOME SNACK

2 FRESH OYSTERS WITH SEA WATER FROM OUR OWN FARM, LEMON DROPS, FRENCH SHERRY VINEGAR AND A TOUCH OF SRIRACHA SAUCE

 **PROGENIE III EXTRA BRUT**

Price per person | \$25.000

*Los precios están sujetos a cambios sin previo aviso.
Prices are subject to change without notice.*

MENU

COURSES

The seas, our fresh fish and Iberian hams

Welcome snack

FRESH OYSTER WITH SEA WATER FROM OUR OWN FARM, LEMON DROPS,
FRENCH SHERRY VINEGAR AND A TOUCH OF SRIRACHA SAUCE

🍷 **PROGENIE III EXTRA BRUT**

First Course

ANDALUSIAN GAZPACHO MADE FROM LATE HARVEST TOMATOES, PATAGONIAN
RED BERRIES, CUCUMBER BRUNOISE AND BASIL GEL

🍷 **TOMERO ROSÉ PINOT NOIR 2022**

Second Course

WHITE HOOF GRAND RESERVE HAM AGED FOR 24 MONTHS
ITALIAN HAM FROM SAN DANIELE

ACCOMPANIED WITH A SOURDOUGH TOAST WITH CONCASSÉ TOMATO AND
VISTALBA OLIVE OIL PEARLS

🍷 **TOMERO CABERNET FRANC 2021**

Third Course

GRILLED MEDITERRANEAN BABY SQUIDS

🍷 **TOMERO SAUVIGNON BLANC 2022**

Fourth Course

GRILLED JUMBO PRAWNS WITH ROMESCO SAUCE

🍷 **BLEND DE BLANCAS BODEGA VISTALBA 2019**

Fifth Course

FRESH SEAFOOD CEVICHE

🍷 **TOMERO CABERNET SAUVIGNON 2021**

Sixth Course

GRILLED POLLACK WITH CLAMS

🍷 **VISTALBA CORTE B 2019**

Seventh Course

DESSERT OF THE DAY

🍷 **PROGENIE III EXTRA BRUT ROSÉ**

Price per person | \$110.000

(It includes still or sparkling water and coffee)

MENU

COURSES

Through the fields, our vegetable garden and Iberian hams

Welcome snack

FRESH OYSTER WITH SEA WATER FROM OUR OWN FARM, LEMON DROPS,
FRENCH SHERRY VINEGAR AND A TOUCH OF SRIRACHA SAUCE

🍷 **PROGENIE III EXTRA BRUT**

First Course

SPANISH RESERVE HAM AGED FOR 18 MONTHS
ITALIAN HAM FROM THE REGION OF VAN DEL CINHGIO

ACCOMPANIED WITH A SOURDOUGH TOAST WITH CONCASSÉ
TOMATO AND VISTALBA OLIVE OIL PEARL

🍷 **TOMERO CHARDONNAY 2022**

Second Course

RABBIT ROTOLO PASTA WITH COLIFLOUR CREAM,
BASIL PESTO AND GRILLED MUSHROOMS

🍷 **VISTALBA MALBEC 2020**

Third Course

GOAT STEAK ROLL WITH REDUCTION SAUCE
AND WHITE TRUFFLE AIR

🍷 **TOMERO CABERNET SAUVIGNON 2021**

Fourth Course

HILTON STEAK TACO WITH VISTALBA CORTE C REDUCTION
AND BABY VEGETABLES FROM OUR GARDEN

🍷 **VISTALBA CORTE B 2019**

Fifth Course

DESSERT OF THE DAY

🍷 **PROGENIE EXTRA BRUT ROSÉ**

Price per person | \$96.500

(It includes still or sparkling water and coffee)

VEGETARIAN MENU

COURSES

Our vegetable garden

First Course

ANDALUSIAN GAZPACHO MADE FROM LATE HARVEST TOMATOES,
PATAGONIAN RED BERRIES, CUCUMBER BRUNOISE AND BASIL GEL
🍷 **TOMERO ROSÉ PINOT NOIR 2022**

Second Course

A TASTE OF CHEESE WITH NUTS
🍷 **TOMERO CHARDONNAY 2023**

Third Course

BEETROOT TARTAR WITH CONFIT TOMATO SAUCE
AND CASHEW CHEESE
🍷 **TOMERO SAUVIGNON BLANC 2022**

Fourth Course

SPINACH AND NUT PASTA ROTOLO WITH KALE AND
ARTICHOKE WITH BLUE CHEESE CREAM
🍷 **VISTALBA CORTE B 2019**

Fifth Course

DESSERT OF THE DAY
🍷 **PROGENIE EXTRA BRUT ROSÉ**

Price per person | \$84.000

(It includes still or sparkling water and coffee)

DELI

A taste of the Mediterranean | \$43.500

A tasting of our Mediterranean hams from Italy and Spain.

Reserve Spanish ham - 12 months
Reserve Spanish ham - 18 months
Grand Reserve Spanish ham - 24 months
Duroc breed Iberian ham - 30 months

San Danielle P.D.O. Prosciutto
Parma D.O.P Prosciutto
Val del Cinghio Diossato Prosciutto
Reserva Dolce Prosciutto
M.E.C Vismara Prosciutto

A taste of Italy | \$33.000

Reserva Dolce Prosciutto
Parma D.O.P Prosciutto
San Daniele P.D.O. Prosciutto
M.E.C Val Del Cinghio Prosciutto
M.E.C Vismara Prosciutto

A taste of Spain | \$35.000

Reserve Spanish ham - 12 months
Reserve Spanish ham - 18 months
Grand Reserve Spanish ham - 24 months
Duroc breed Iberian Spanish ham - 30 months

All our hams are served with sourdough toast, concassé tomato and a Vistalba olive oil pearl.

Spanish Hams (x 100gr)

White Hoof Reserve Serrano ham - 12 months | **\$28.800**

White Hoof Reserve Serrano ham - 18 months | **\$30.000**

White Hoof Grand Reserve Serrano ham - 24 months | **\$31.800**

Duroc Breed Iberian ham - 30 months | **\$38.000**

Italian Hams (x 100gr)

Reserva Dolce Prosciutto | **\$23.700**

Parma D.O.P Prosciutto | **\$37.300**

San Danielle P.D.O. Prosciutto | **\$39.000**

M.E.C Vismara Prosciutto | **\$29.000**

M.E.C Val Del Cinghio Prosciutto | **\$30.000**

Italian Pistachio Mortadella | \$

Italian mortadella served in Wolf vinegar pickles and pistachio crisp.

All our hams are served with sourdough toast, concassé tomato and a Vistalba olive oil pearl.

TAPAS

Tapas

Cheese Platter | \$38.000

Includes goat cheese, Farcell, Labneh, Huellas, Neuf Chattel, Brie, Camembert, Gouda, blue cheese, almonds, walnuts, pistachios and seasonal fruits.

Pacific | \$31.700

Fresh oysters from the Pacific Ocean grilled with Parmigiano Reggiano P.D.O. 2014 with lime-juice butter.

Cantabrian | \$30.200

Cantabrian Sea oysters with lemon glee and caviar duet.

Almeria | \$36.100

Spanish squid from the coasts of Almeria grill-cooked with garlic and parsley, served with a mix of homegrown greens and a subtle touch of aioli.

Mediterranean | \$37.000

Baby squids from the Mediterranean Sea in tempura with drops of their own ink.

Roca | \$30.400

Mussels from the South Pacific Ocean cooked in white wine.

Navajas en salsa cítrica | \$38.000

Mediterranean Party | \$57.500

Seashells, Jumbo prawns, prawns, mussels, Cholga mussels, white clams, oysters and razor clams.

Prawns in garlic | \$39.600

Prawns, garlic, baby vegetables and paprika powder from La Vera, province of Cáceres, Spain.

Jumbo prawns | \$39.600

Grilled Jumbo prawns with Romesco and aioli.

Trilogy | \$30.000

Squid trilogy in beetroot tempura, squid ink and basil Provençal. Served with aioli and a mix of homegrown greens.

Sweet anchovies | \$27.500

Sweet anchovies with sweet peppers, olives and garlic confite, with olive oil. Ham Trilogy.

Boquerones | \$20.500

Anchovies with garlic confit, sherry vinegar from Cádiz and aged balsamic vinegar.

Fish Bites | \$21.600

Cornalitos

Tortilla | \$23.700

Tortilla with “chistorra”

MAIN COURSES

Fish

Atlantic | \$38.500

Pollack ceviche from the Atlantic Ocean with seafood and wild mango.
(Options: Pollack, salmon or tuna)

Spanish pollack | \$38.500

Grilled Pollack with Grand Reserve Spanish ham - 24 months,
with chickpeas and tomato base.

Merluza negra | \$49.800

Black hake from the depths of the Pacific Ocean on acorn-fed Iberic ham,
mousseline cream, scallops and wild asparagus wrapped in Parma P.D.O ham.

Fish-of-the-day | \$39.000

Grilled fish-of-the-day with Spanish “panaderas” potatoes, red bell pepper,
red onion with lemon and garlic.

Pasta

Paella cadaqués | \$40.300

Cadaqués-style seafood paella, from Gerona.

Vegetarian paella | \$28.800

Roasted vegetables paella

Mushroom Risotto | \$28.800

Mushroom risotto with clams, Parmigiano Riggiano 2014 P.D.O. from Italy, and Parma D.O.P ham.

Vegetarian Risotto | \$28.800

Vegetarian Risotto with homegrown vegetables and roasted tomatoes.

Fetuccini | \$27.000

Beetroot fetuccini with basil pesto and white clams.

Ossobuco Ravioli | \$30.700

Ossobuco ravioli served with pistachio cream.

Salmon Ravioli | \$30.700

Wild salmon ravioli with spinach, with a coriander and sage cream.

Rabbit ravioli | \$30.700

Rabbit ravioli with confit tomato sauce and pumpkin and sage butter.

Spinach rotolo pasta | \$30.700

Ricotta, nuts with blue cheese cream and artichoke hearts.

Papardeles | \$33.000

con frutos de mar y salsa de ostras

Meat

Stuffed rabbit | \$36.200

Stuffed rabbit on top of mashed truffled potatoes.

Rack 8 | \$37.400

Steer's 8 beef rack with cauliflower emulsion and baby vegetables.

Lamb and cinnamon | \$38.600

Rack of lamb with eggplant and cinnamon aired sauce.

Garlic Goat | \$36.600

Goat beef with white wine and garlic.

Goat and sweetbread | \$36.600

Goat on top of sweetbread “a la criolla”

CHILDREN'S MENU

Spaghetti with tomato sauce or cream | **\$21.000**

Meat milanesa with French fries | **\$21.000**

DESSERTS

Chocolate coolant with red berries and orange ice-cream | **\$19.000**

Dulce de leche pancakes | **\$19.000**

Dark chocolate nemesis cake | **\$19.000**

Tres leches cake (three milks cake) with condensed milk, | **\$19.000**
evaporated milk and meringues

Cheese and regional sweets | **\$19.000**

Coffee | **\$3.200**

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