



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 | \$1.500**

# 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 | \$17.500**

*(It includes still or sparkling water and coffee)*

# MENU

## COURSES

### The seas, the earth 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 24 MONTHS  
ITALIAN HAM FROM THE REGION OF PARMA D.O.C.

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

🍷 **TOMERO CHARDONNAY 2022**

#### Third Course

RAZOR CLAMS WITH CITRUS SAUCE

🍷 **TOMERO SAUVIGNON BLANC 2022**

#### Fourth Course

FRESH OYSTERS FROM THE PACIFIC OCEAN GRILLED WITH PARMIGIANO  
REGGIANO D.O.C.

🍷 **TOMERO SINGLE VINEYARD SEMILLON 2021**

LEMON, LIME AND GINGER SORBET

#### Fifth Course

RACK OF LAMB WITH POTATO AND EGGPLANT ASHES.

🍷 **VISTALBA CORTE B 2019**

#### Sixth Course

DESSERT OF THE DAY

🍷 **PROGENIE EXTRA BRUT ROSÉ**

**Price per person | \$15.500**

*(It includes still or sparkling water and coffee)*

# MENU

## 4 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

GOAT STEAK ROLL WITH WHITE TRUFFLE AIR

🍷 **TOMERO CABERNET SAUVIGNON 2021**

### Third Course

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

🍷 **VISTALBA CORTE B 2019**

### Fourth Course

DESSERT OF THE DAY

🍷 **PROGENIE EXTRA BRUT ROSÉ**

**Price per person | \$14.000**

*(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

BEETROOT TARTAR, WATERMELON EMULSION AND CHARRED  
RICOTTA  
🍷 **TOMERO SAUVIGNON BLANC 2022**

#### Third Course

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

#### Fourth Course

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

**Price per person | \$10.500**

*(It includes still or sparkling water and coffee)*

# DELI

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## **A taste of the Mediterranean | \$6.100**

*A tasting of our Mediterranean hams from Italy and Spain.*

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Reserve Spanish ham - 18 months

Grand Reserve Spanish ham - 24 months

Duroc breed Iberian ham - 30 months

100% acorn-fed Spanish ham from Jaburgo, Huelva - 60 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 | \$4.100**

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Reserva Dolce Prosciutto

Parma D.O.P Prosciutto

San Daniele P.D.O. Prosciutto

M.E.C Val Del Cinghio Prosciutto

Cotto "Effe" Jamón Cocido Prosciutto

M.E.C Vismara Prosciutto

## **A taste of Spain | \$4.100**

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Reserve Spanish ham - 18 months

Grand Reserve Spanish ham - 24 months

Duroc breed Iberian Spanish ham - 30 months

100% acorn fed Spanish ham from Jaburgo, Huelva - 60 months

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

### **Spanish Hams (x 100gr)**

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White Hoof Reserve Serrano ham - 18 months | **\$2.900**

White Hoof Grand Reserve Serrano ham - 24 months | **\$3.300**

Duroc Breed Iberian ham - 30 months | **\$3.600**

Black label Iberian ham from Jaburgo, Huelva - 60 months  
Black label ham from oak fields of Daesa. | **\$6.800**

### **Italian Hams (x 100gr)**

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Reserva Dolce Prosciutto | **\$3.600**

Parma D.O.P Prosciutto | **4.100**

San Danielle P.D.O. Prosciutto | **\$4.500**

M.E.C Vismara Prosciutto | **\$3.600**

M.E.C Val Del Cinghio Prosciutto | **\$3.600**

**Cotto “effe” Prosciutto | \$1.500**

Italian cooked ham served with homegrown tomatoes,  
Vistalba olive oil and aioli.

**Italian Pistachio Mortadella | \$1.800**

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

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## Tapas

### **Cheese Platter | \$4.600**

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

### **Pacific | \$4.300**

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

### **Cantabrian | \$4.100**

Cantabrian Sea oysters with lemon glee and caviar duet.

### **Almeria | \$5.500**

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 | \$5.000**

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

### **Roca | \$4.300**

Mussels from the South Pacific Ocean cooked in white wine.

### **Razor clams with citrus sauce | \$4.900**



**Mediterranean Party | \$4.700**

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

**Prawns in garlic | \$4.700**

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

**Jumbo prawns | \$4.700**

Grilled Jumbo prawns with Romesco and aioli.

**Trilogy | \$3.600**

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

**Sweet anchovies | \$3.700**

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

**Boquerones | \$2.900**

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

**Fish Bites | \$2.900**

Cornalitos

**Tortilla | \$4.100**

Tortilla with “chistorra”

# MAIN COURSES

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## Fish

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### **Atlantic** | \$4.600

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

### **Spanish pollack** | \$4.800

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

### **Merluza negra** | \$6.500

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** | \$4.700

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

## Pasta

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### **Paella cadaqués** | \$5.800

Cadaqués-style seafood paella, from Gerona.

### **Vegetarian paella** | \$4.500

Roasted vegetables paella

**Mushroom Risotto | \$4.700**

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

**Vegetarian Risotto | \$4.300**

Vegetarian Risotto with homegrown vegetables and roasted tomatoes.

**Fetuccini | \$3.500**

Beetroot fetuccini with basil pesto and white clams.

**Ossobuco Ravioli | \$4.300**

Ossobuco ravioli served with pistachio cream.

**Salmon Ravioli | \$4.300**

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

**Rabbit ravioli | \$4.300**

Rabbit ravioli with pumpkin and sage butter.

**Spinach rotolo pasta | \$4.300**

Ricotta, nuts with blue cheese cream and artichoke hearts.

**Meat**

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**Stuffed rabbit | \$5.800**

Stuffed rabbit on top of mashed truffled potatoes.

**Rack 8 | \$5.900**

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

**Lamb and cinnamon | \$5.400**

Rack of lamb with eggplant and cinnamon aired sauce.

**Garlic Goat | \$5.900**

Goat beef with white wine and garlic.

**Goat and sweetbread | \$5.800**

Goat on top of sweetbread “a la criolla”

**Low tempura lamb | \$5.400**

Tempura lamb with season vegetables.

## CHILDREN'S MENU

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Spaghetti with tomato sauce or cream | **\$3.000**

Meat milanesa with French fries | **\$3.000**

## DESSERTS

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Chocolate coulant with truffe secret | **\$2.100**

Pancakes | **\$1.800**

Red-berries cloud | **\$2.200**

Coffee explosion | **\$2.300**

Dark chocolate galore | **\$2.200**

**Coffee | \$330**