



BODEGA
VISTALBA
MENDOZA ARGENTINA

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

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

4 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

A taste of the Mediterranean | \$6.100

A tasting of our Mediterranean hams from Italy and Spain.

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

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

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)

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)

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

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

Fish

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

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

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

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

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

DESSERTS

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