

# VISTALBA®

WINE BAR

## DISHES TO SHARE

---

**Cheese Plate:** Camembert with pepper, Morbier cheese, Gruyere, Gouda, figs, dried pears, almonds, fresh apple and strawberries. **\$13.000**

**Spanish Serrano** 18-month reserve ham plate accompanied by bocconcini and our exclusive “Corte V” olive oil. **\$17.000**

**Smoked premium meat:** Deer, trout, salmon, almonds, nuts, black olives, capers and salmon paté. **\$18.000**

**Bruschetta** in country bread with grilled cheese, mushroom and romesco sauce. **\$13.000**

**Salad:** Fresh greens, slices of zucchini and carrot, gruyere cheese, sunflower seed praline and lemonette dressing with our exclusive “Corte V” olive oil. **\$10.800**

## CIABATTA

---

**Spanish Serrano ham**, sweet tomato juice, arugula and our exclusive “Corte V” olive oil. **\$15.000**

**Italian Mortadella**, mozzarella cheese, fresh pesto and “Corte V” olive oil. **\$13.000**

**Vegetarian**, mozzarella, butter and herbs, tomatoes, bell peppers, arugula, salt, pepper and our exclusive “Corte V” olive oil. **\$13.000**

## DESSERT

---

**Rich semi bitter chocolate cake**, orange marmalade, chocolate slab and flower powder. **\$12.000**

**Ingot of white chocolate**, sponge hibiscus cake, crusty almonds and citric sauce. **\$12.000**

**A selection of cheeses with sweet potato and quince strips**, mixed nuts and dried fruits. **\$10.000**



*Consult tacc-free menu*

# VISTALBA®

WINE BAR

## WINE BY GLASS

---

Classic Wines \$ **4.000**

Reserve Wines \$ **7.000**

Grand Reserve \$ **15.000**

VISTALBA COLLECTION

TOMERO COLLECTION

GRAN TOMERO COLLECTION

PROGENIE COLLECTION

AUTÓCTONO COLLECTION

## GOURMET OPTIONS

---

Nut mix \$ **7.300**

Rosemary tomatoes \$ **7.300**

Olives mix \$ **7.300**

Breadbasket \$ **4.000**

## INFUSIONS

---

Coffee Nespresso \$ **2.700**

Tea \$ **1.500**

## SOFT DRINKS

---

Lemonade \$ **3.000**

Orange juice \$ **3.800**

Sparkling water \$ **3.500**

Water service \$ **2.500**

# VISTALBA®

WINE BAR

## WINE BAR MENU FOR TWO PEOPLE

---

### 1 BOTTLE OF GRAN TOMERO COLLECTION WINE

---

#### 1 PLATE OF CHOICE

- **Cheese Plate:** Camembert with pepper, Morbier cheese, Gruyere, Gouda, figs, dried pears, almonds, fresh apple and strawberries.
  - **Spanish Serrano** 18-month reserve ham plate accompanied by bocconcini and our exclusive “Corte V” olive oil.
  - **Smoked premium meat:** Deer, trout, salmon, almonds, nuts, black olives, capers and salmon paté.
- 

#### 2 DISHES TO CHOOSE

- **Bruschetta** in country bread with grilled cheese, mushroom and romesco sauce
  - **Salad:** Fresh greens, slices of zucchini and carrot, gruyere cheese, sunflower seed praline and lemonette dressing with our exclusive “Corte V” olive oil.
  - **Spanish Serrano ham**, sweet tomato juice, arugula and our exclusive “Corte V” olive oil.
  - **Italian Mortadella**, mozzarella cheese, fresh pesto and “Corte V” olive oil.
  - **Vegetarian**, mozzarella, butter and herbs, tomatoes, bell peppers, arugula, salt, pepper and our exclusive “Corte V” olive oil.
- 

#### 2 DESSERTS TO CHOOSE

- **Rich semi bitter chocolate cake**, orange marmalade, chocolate slab and flower powder.
  - **Ingot of white chocolate**, sponge hibiscus cake, crusty almonds and citric sauce.
  - **A selection of cheeses with sweet potato and quince strips**, mixed nuts and dried fruits.
- 

#### 2 INFUSIONS

Coffee Nespresso or tea

**PRICE \$90.000 for two people**

*Visit (without tasting) included at 3 p.m. (Previous reservation required)*

*Prices are subject to change without notice.*