

VISTALBA®

WINE BAR

MENU

DISHES TO SHARE

Cheese Plate: Camembert with pepper, Morbier cheese, Gruyere, Gouda, figs, dried pears, almonds, fresh apple and strawberries. **\$17.500**

Spanish Serrano 18-month reserve ham plate accompanied by bocconcini and our exclusive VISTALBA CORTE V olive oil. **\$22.500**

Smoked Premium Meat: Deer, trout, salmon, almonds, nuts, black olives, capers and salmon pâté. **\$27.000**

SALADS

Fennel Salad, sliced vegetables, orange, and blue cheese with walnuts. **\$18.500**

SANDWICHES

Spanish Serrano Ham Ciabatta, sweet tomato juice, arugula and our exclusive VISTALBA CORTE V olive oil. **\$22.500**

Italian Mortadella sandwich, mozzarella cheese, fresh pesto and CORTE "V" olive oil. **\$22.500**

Roast Beef with mustard ciabatta, pickles, and arugula. **\$23.7500**

Cheese Focaccia with candied tomatoes and sliced vegetables. **\$21.200**

Brioche Toast with ham and cheese. **\$20.000**

QUICHE

Quiche Lorraine: Savory tart with a short crust pastry base, filled with ricotta, crispy bacon, caramelized onions, and egg. **\$22.500**

Vegetable Quiche: Savory tart with a short crust pastry base, filled with ricotta, cream, eggs, mushrooms and seasonal vegetables. **\$22.500**

DESSERT

Citrus Key: vanilla crunch, citrus cream, toasted meringue, and nuts earthy. **\$15.000**

Noir & Pistache: pistachio sable, semi-bitter chocolate mousse, red fruit insert. **\$15.000**

Affogato: Nespresso Coffee, cardamom ice cream and biscotti. **\$15.000**

A selection of cheeses with **sweet potato** and **quince strips,** mixed nuts and dried fruits. **\$15.000**



Consult tacc-free menu

VISTALBA®

WINE BAR

WINE BY GLASS

Reserve Wines **\$9.000**

Grand Reserve **\$16.000**

VISTALBA COLLECTION

GRAN TOMERO COLLECTION

PROGENIE COLLECTION

AUTÓCTONO COLLECTION

GOURMET OPTIONS

Nut mix **\$10.000**

Rosemary tomatoes **\$10.000**

Olives mix **\$9.000**

Breadbasket **\$5.000**

INFUSIONS

Coffee Nespresso **\$4.000**

Tea **\$1.800**

SOFT DRINKS

Lemonade **\$4.500**

Orange juice **\$5.000**

Yerba Mate Kombucha 500ml: Carbonated drink naturally fermented from Yerba Mate. **\$9.000**

Sparkling water **\$4.500**

Water service **\$3.000**

WINE AND SNACK

BODEGA VISTALBA



*A fresh and relaxed proposal to enjoy our wines, landscape, and architecture. The **Wine Bar** at Bodega Vistalba offers specially selected premium cheeses, 18-month Spanish reserve ham, rosemary tomatoes, olive mix, nuts, and a variety of breads accompanied by our VISTALBA Corte V olive oil. This option includes 1 glass of VISTALBA Corte C wine per person. Ideal for groups of friends.*

\$ 63.000 (for two)

RESERVATIONS | ✉ turismo@bodegavistalba.com

BODEGA
VISTALBA
MENDOZA ARGENTINA



SPARKLING AND SNACK

FOR TWO

1 bottle of PROGENIE BRUT NATURE

APPETIZER

Chipá filled with goat cheese, served with a delicate quince emulsion.
(two pieces)

STARTER

Spanish Serrano ham, aged 18 months, served with bocconcini and our exclusive “CORTE V” olive oil.

DESSERT

Affogato: Nespresso coffee poured over cardamom ice cream, served with biscotti.

\$ 92.500 (for two)

RESERVAS | ✉ turismo@bodegavistalba.com

BODEGA
VISTALBA
MENDOZA ARGENTINA