

# VISTALBA®

WINE BAR

## BREAKFAST TIME

(9.30 hs - 11.30 hs)

### COFFEE AND BEVERAGES:

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**Nespresso Coffee \$5.500**

**Naser Tea \$2.500**

**Lemonade \$5.000**

**Orange Juice \$5.500**

#### Infusions:

Specialty Nespresso Coffee:

- Indonesia – woody and malted cereal profile. High intensity.
- Decaffeinated – Dense and powerful. Medium intensity.
- Guatemala – Silky and intense profile. Medium intensity.

Naser Tea: (green tea blend / red tea blend / black tea blend).

### TOASTS (Country bread or whole grain with seeds)

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**Butter with homemade jam. \$6.000**

**Avocado and poached egg. \$15.000**

**Avocado, smoked salmon, and poached egg. \$19.000**

**Olive oil with fresh tomato and 18-month aged Spanish ham. \$17.000**

### PASTRY

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**Medialuna \$2.500**

**Medialuna with butter and homemade jam \$5.500**

**Cinnamon Roll \$2.800**

**Chocolate Roll \$2.800**

# VISTALBA®

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## MENU

### DISHES TO SHARE

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**Cheese Plate:** Pepato, Morbier cheese, Gruyere, “Criollo2, figs, dried pears, almonds and seasonal fruits. **\$20.000**

**Spanish Serrano** 18-month reserve ham plate accompanied by bocconcini and our exclusive VISTALBA CORTE V olive oil. **\$24.000**

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

### SALADS

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**Fennel Salad,** sliced vegetables, orange, and blue cheese with walnuts. **\$20.000**

### SANDWICHES

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**Spanish Serrano Ham Ciabatta,** sweet tomato juice, arugula and our exclusive VISTALBA CORTE V olive oil. **\$24.000**

**Italian Mortadella sandwich,** mozzarella cheese, fresh pesto and CORTE “V” olive oil. **\$24.000**

**Roast Beef** with mustard ciabatta, pickles, and arugula. **\$26.000**

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

**Brioche Toast** with ham and cheese. **\$22.000**

### QUICHE

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**Quiche Lorraine:** Savory tart with a short crust pastry base, filled with ricotta, crispy bacon, caramelized onions, and egg. **\$28.000**

**Vegetable Quiche:** Savory tart with a short crust pastry base, filled with ricotta, cream, eggs, mushrooms and seasonal vegetables. **\$26.000**

### DESSERT

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**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. **\$12.000**



*Consult tacc-free menu*

# VISTALBA®

WINE BAR

## WINE BY GLASS

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Reserve Wines **\$9.000**

Grand Reserve **\$16.000**

VISTALBA COLLECTION

GRAN TOMERO COLLECTION

PROGENIE COLLECTION

AUTÓCTONO COLLECTION

## GOURMET OPTIONS

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Nut mix **\$10.000**

Rosemary tomatoes **\$10.000**

Olives mix **\$9.000**

Breadbasket **\$6.000**

## INFUSIONS

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Coffee Nespresso **\$5.500**

Tea **\$2.500**

## SOFT DRINKS

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Lemonade **\$5.000**

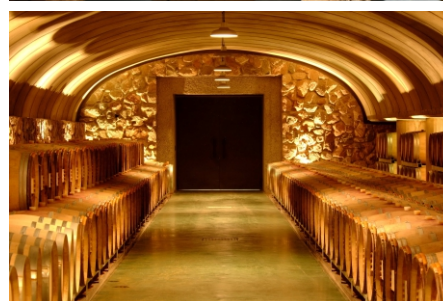
Orange juice **\$5.500**

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](mailto: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.**

**\$ 80.000** (for two)

**RESERVAS** | ✉ [turismo@bodegavistalba.com](mailto:turismo@bodegavistalba.com)

BODEGA  
**VISTALBA**  
MENDOZA ARGENTINA