

VISTALBA®

WINE BAR

BREAKFAST TIME

(9.30 hs - 11.30 hs)

COFFEE AND BEVERAGES:

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)

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

Medialuna \$2.500

Medialuna with butter and homemade jam \$5.500

Cinnamon Roll \$2.800

Chocolate Roll \$2.800

VISTALBA®

WINE BAR

MENU

DISHES TO SHARE

Cheese Plate: Pepato cheese, Criollo cheese, Gruyère cheese, Morbier cheese, figs, dried pears, almonds, and seasonal fruits. **\$20.000**

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

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

Mendoza style empanada duo. **\$12.000**

SALAD and SOUP

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

Cream of pumpkin and orange soup with toasted almonds. **\$20.000**

SANDWICHES and BRUSCHETTAS

Spanish Serrano ham ciabatta, sweet tomato juice, arugula and our exclusive “Corte V” olive oil. **\$24.000**

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

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

Cheese Focaccia with candied tomatoes and sliced vegetables. **\$22.000**

Tomatitan bruschetta with poached egg. **\$18.000**

Bruschetta with pulled pork and charred peppers. **\$28.000**

PIE / QUICHE

Ossobuco pie with sweet potato. **\$29.000**

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

DESSERT

Pancake duo with dulce de leche, toffee sauce, and nut praline. **\$15.000**

Semi-sweet chocolate mousse and red fruit. **\$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

Prices are subject to change without notice.

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 **\$6.000**

INFUSIONS

Coffee Nespresso **\$5.500**

Tea **\$2.500**

SOFT DRINKS

Lemonade **\$5.000**

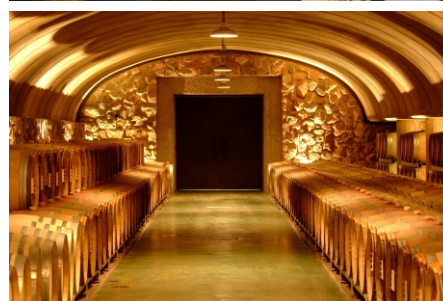
Orange juice **\$5.500**

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

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

BODEGA
VISTALBA
MENDOZA ARGENTINA