

VISTALBA®

WINE BAR

BREAKFAST TIME

(9.30 hs - 11.30 hs)

COFFEE AND BEVERAGES:

Nespresso Coffee \$6.000

Naser Tea \$3.000

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

VISTALBA®

WINE BAR

MENU

DISHES TO SHARE

Smoked Delicacies Platter Venison, trout, salmon, almonds, walnuts, black olives, capers, and salmon pâté dips. **\$30.000**

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

Platter of 18-month-aged Spanish ham and bocconcini with our VISTALBA CORTE V olive oil. **\$25.000**

Duo of Mendoza-style empanadas. **\$12.000**

SALAD and SOUP

Mixed green salad, candied pears, thinly sliced vegetables, orange, blue cheese and walnuts. **\$22.000**

Cream of pumpkin and orange soup with toasted almonds. **\$22.000**

SANDWICHES

Ciabatta with pulled beef and red wine demiglace. **\$32.000**

Ciabatta with 18-month-aged Spanish ham, sweet tomato juice, and arugula, drizzled with our VISTALBA CORTE V olive oil. **\$25.000**

Ciabatta with Italian mortadella, pistachios, basil pesto, and mozzarella. **\$25.000**

PIE / QUICHES

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

Chicken Quiche, broccoli, asparagus, and béchamel sauce. **\$28.000**

Vegetable Quiche Savory tart with a shortcrust pastry crust, filled with leeks, blue cheese and bell peppers. **\$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**

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

COCKTAILS

PROGENIE SPRITZ Progenie Extra Brut, Rossato aperitif, soda, orange. **\$12.000**

PINK MOJITO Tomero Rosé, rum, mint, simple syrup, soda, red berries. **\$12.000**

GOURMET OPTIONS

Nut mix **\$10.000**

Rosemary tomatoes **\$10.000**

Olives mix **\$9.000**

Breadbasket **\$6.500**

INFUSIONS

Coffee Nespresso **\$6.000**

Tea **\$3.000**

SOFT DRINKS

Lemonade **\$5.000**

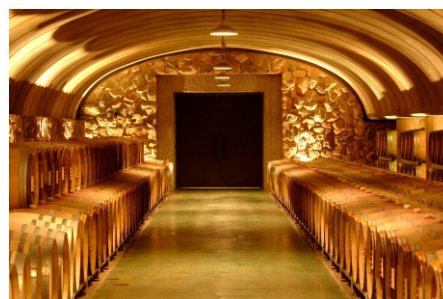
Orange juice **\$5.500**

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 and a duo of Mendoza-style empanadas per person. Ideal for groups of friends.*

\$ 36.000 Price per person (Minimum 2 people)

RESERVATIONS | ✉ turismo@bodegavistalba.com

B O D E G A
VISTALBA
MENDOZA ARGENTINA

TOMERO

Menu

STARTER

Mendoza - style empanada duo

MAIN COURSE

Ossobuco pie with sweet potato

*Vegetable Quiche: Savory tart, filled with
leeks, blue cheese, and bell peppers*

DESSERT

*Pancake with dulce de leche,
toffee sauce, and nut praline*

Nespresso Coffee

\$65.000 *p/p*

*It includes one bottle of TOMERO MALBEC
for two people or 2 glasses for each person.*

