

MENÚ 3 PASOS 3 COURSES MENU



ENTRADAS / STARTERS

Carpaccio con alcaparras fritas, rúcula, tomates secos, escamas de queso Lincoln, aceite de oliva y tomillo

Carpaccio with fried capers, arugula, sun-dried tomatoes, Lincoln cheese shavings, olive oil and thyme ✂

Provoleta al horno de barro con tomates cherry, ají molido, cebolla morada y perejil

Clay-oven baked, Provolone cheese with cherry tomatoes, chili flakes, red onion and parsley ✂ ✓

Empanada mendocina del horno de barro, ensalada verde y llajua

Mendoza-style empanada from our clay oven, green salad and llajua sauce

Sopa de zanahorias, sriracha y pan a la brasa

Carrot soup with sriracha and ember-grilled bread ✓ 🌿

Langostinos a la plancha, palta, tomates secos, chiles, papas pai y cilantro

Grilled prawns, avocado, sun-dried tomatoes, peppers, string potatoes and cilantro ✂

Burrata, aceite de albahaca, hierbas frescas, tomates secos, aceitunas negras, cebolla morada y alcaparras

Burrata, basil oil, fresh herbs, sun-dried tomatoes, black olives, red onion and capers ✂ ✓

The Vines wedge ensalada, lechuga repollada, aderezo Cesar, rabanitos, palta, nueces, panceta ahumada y tomates cherry

The Vines wedge salad with iceberg lettuce, Caesar dressing, radishes, avocado, walnuts, smoked pancetta, and cherry tomatoes ✂

Tomate mendocino, durazno, pesto y menta

Tomato from Mendoza, peach, pesto and mint ✂ ✓

Polenta a la plancha, salsa de tomates quemados, jamón crudo y queso cheddar

Seared polenta with charred tomato sauce, prosciutto and cheddar cheese ✂

Pulpo a la plancha, palta, papas rotas, cilantro y tomates cherry

Grilled octopus, avocado, crushed potatoes, cilantro and cherry tomatoes ✂

Uvas, jamón serrano, labneh, tomillo, pistachos y ají molido

Grapes, Serrano ham, labneh, thyme, pistachios and chili flakes ✂

Pasta de garbanzos, hongos chamuscados, cilantro, cebollas encurtidas y pimentón español

Chickpea spread, charred mushrooms, cilantro, pickled onions and Spanish paprika ✂ ✓ 🌿

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PRINCIPALES / MAIN COURSE

Pollo marinado a las brasas, chilli, cilantro, limas, palta y endivias frescas

Marinated ember-grilled chicken with chili, cilantro, limes, avocado, and fresh endives ✂

Ojo de bife a la parrilla, chimichurri, papa aplastada, cebolla a la plancha y verdeo

Grilled ribeye steak, chimichurri, crushed potato, seared onion and scallions ✂

Ñoquis en caja de hierro, panceta, ajo, tomates, langostinos, queso pepato y albahaca

Cast-iron gnocchi, pancetta, garlic, tomatoes, prawns, Pepato cheese and basil

Cordero 7 1/2 hs, puré de papa y gremolata

7 1/2 hour-cooked lamb, potato purée and gremolata ✂

Milanesa de lomo, papas y huevo frito, mostaza y ensalada de repollo, tomates y cebolla morada

Beef tenderloin *Milanesa*, fried egg and french fries, mustard and cabbage, tomatoes and red onion salad

Zapallo anco a la plancha, palta, avellanas, cilantro, chili y migas de pan

Grilled butternut squash, avocado, hazelnuts, cilantro, chili, and breadcrumbs ✓🌿

Entraña a la parrilla, chimichurri, papas dominó y salsa criolla

Grilled skirt steak, *chimichurri*, domino potatoes and *salsa criolla* ✂

Spaguettis, jugo de hongos, escamas de queso y hongos chamuscados

Spaghetti with mushroom sauce, cheese shavings and fire-kissed mushrooms ✓

Trucha a la plancha, ensalada fresca de zucchini, hinojo, apio, menta, cilantro y eneldo

Grilled trout, fresh zucchini salad with fennel, celery, mint, cilantro and dill ✂

Filet a la plancha, jugo de carne, papas rotas y cebollas al rescoldo

Flat-iron filet mignon *au jus*, crushed potatoes and roasted onions ✂

Berenjena asada, salsa de pimientos y ajies, ragout de hongos y hierbas frescas

Roasted eggplant with sweet pepper and chili sauce, mushroom ragout and fresh herbs ✂✓🌿

Hamburguesa de ojo de bife, panceta ahumada, queso raclette and pepinillo

Ribeye burger, smoked pancetta, raclette cheese and pickles

Costillas de cordero, papas cubo, cebolla morada, menta y orégano fresco

Rack of lamb, roasted cubed potatoes, red onion, mint and fresh oregano ✂

Menú 3 pasos. Incluye una entrada, un plato principal, un postre, servicio de agua y un café o infusión.
Valor por persona: \$120.000. Bebidas con alcohol, gaseosas y tragos no incluido. Por favor, tenga en cuenta que se incluye automáticamente una propina del 10% en su cuenta. Si prefiere ajustarla o declinarla, simplemente informe a su camarero.

3 courses menu. Includes a starter, a main course, a dessert, water service and a coffee or infusion.
Price: \$120.000 each (argentinian pesos). Alcoholic drinks, sodas or cocktails are not included. Please note that a 10% gratuity is automatically included in your bill. If you wish to adjust or decline it, kindly inform your server.



GLUTEN
FREE



VEGETARIAN



VEGAN

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POSTRES / *DESSERTS*

Panqueque de dulce de leche acompañado de naranja quemada

Dulce de leche “*pancake*” with burnt orange ✓

Torre mendocina con dulce de leche, mousse de chocolate, queso mascarpone y frutos rojos

Mendocino tower of dulce de leche with chocolate mousse, mascarpone and berries ✓

Némesis de chocolate con frutillas maceradas en azúcar negra

Chocolate “*Nemesis*” cake with strawberries macerated in brown sugar ✕ ✓

Banana a la brasa con crema de vainilla, dulce de leche y praliné

Grilled banana with vanilla cream, dulce de leche and “*Praline*” ✕ ✓

Affogato con biscotti de chocolate

Affogato with chocolate biscotti ✓

Degustación de helados caseros

Assortment of homemade ice creams ✕ ✓

Flan de dulce de leche y crema montada

Dulce de leche puddin and whipped cream ✕ ✓

Mousse de chocolate, frutos rojos y garrapiñada de almendras

Chocolate mousse, mixed berries and candied almonds ✕ ✓ 🌿 ✕



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