

# Menú

## ENTRADAS | STARTERS

### EMPANADA MENDOCINA

Salsa llajua y ensalada verde

MENDOZA-STYLE EMPANADA FROM  
OUR CLAY OVEN

Llajua sauce and mixed green salad

### PROVOLETA AL HORNO DE BARRO

Tomatines, perejil y cebolla morada

PROVOLETA FROM OUR CLAY OVEN

Cherry tomatoes, parsley and red onion

### POLENTA A LA PLANCHA, JAMÓN IBÉRICO

Salsa de tomates y queso cheddar

SEARED POLENTA WITH JAMÓN IBÉRICO

Tomato sauce and cheddar cheese

### PULPO ESPAÑOL, PALTA, CILANTRO

Pimentón, papas rotas y oliva

SPANISH OCTOPUS, AVOCADO,  
CILANTRO

Paprika, black olives, and olive oil

### GRAVLAX DE TRUCHA, RÚCULA

Hinojo, palta, papas pai

TROUT GRAVLAX, ARUGULA

Fennel, avocado, shoestring potatoes

### REMOLACHA A LA PLANCHA, QUESO DE CABRA

Naranja, rúcula, garrapiñada de girasol

GRIDDLED BEETS, GOAT CHEESE

Orange, arugula, sunflower seed praline

### LANGOSTINOS, ROMESCO, AVELLANAS

Naranja, perejil, menta, chips de papa

PRAWNS, ROMESCO, HAZELNUTS

Orange, parsley, mint, potato crisps

### HIJOJOS BRASEADOS, REMOLACHAS A LA PLANCHA

Repollitos de bruselas, avellanas, alioli de  
pimentón y sriracha, huevo poche

EMBER-ROASTED FENNEL, GRIDDLED BEETS

Brussels sprouts, hazelnuts, paprika and  
sriracha aioli, poached egg

### LECHUGA ROMANA A LA PLANCHA, AJO, VINAGRE

Pollo, avellanas, escamas de queso

GRIDDLED ROMAINE LETTUCE, GARLIC,  
VINEGAR

Chicken, hazelnuts, cheese shavings

## ENSALADAS | SALADS

### THE VINES WEDGE SALAD

Hojas verdes, aderezo Caesar, rabanitos,  
tomatines, palta, nueces y panceta crocante

THE VINES WEDGE SALAD

Mixed greens, Caesar dressing, radishes,  
cherry tomatoes, avocado, walnuts, and crispy  
pancetta

### POLLO CRISPY, PALTA, HOJAS VERDES, HIERBAS FRESCAS, ALMENDRAS

CRISPY CHICKEN, AVOCADO, MIXED  
GREENS, FRESH HERBS, ALMONDS

### HOJAS VERDES, ZAPALLO A LA PLANCHA

Zucchini, nueces, escamas de queso

MIXED GREENS, GRILLED SQUASH

Zucchini, walnuts, and cheese shavings

### PALTA, TOMATINES, CEBOLLA MORADA, PEPINO

Migas de pan

AVOCADO, CHERRY TOMATOES, RED  
ONION, CUCUMBER

Toasted breadcrumbs

## PRINCIPALES | MAIN COURSES

### CARNES A LA PARRILLA GRILLED MEAT

🌿 **OJO DE BIFE**  
RIBEYE STEAK

🌿 **TIRA DE ASADO**  
ARGENTINE-STYLE SHORT RIBS

🌿 **ENTRAÑA**  
SKIRT STEAK

🌿 **BIFE DE CHORIZO**  
STRIP STEAK

🌿 **FILET DE LOMO**  
FILET MIGNON

🌿 **CORDERO 7 ½ H Y PURÉ DE PAPA**  
Gremolata

7½-HOUR LAMB, MASHED POTATOES  
Gremolata

**ÑOQUIS EN CAJA DE HIERRO,  
LANGOSTINOS, PANCETA**  
Ajo, queso pepato, cherries, manteca

GNOCCHI IN CAST IRON SKILLET,  
PRAWNS, PANCETTA  
Garlic, pepato cheese, cherry tomatoes,  
butter

**MILANESA DE LOMO, PAPAS FRITAS**  
Mostaza y huevo frito

BEEF TENDERLOIN MILANESE WITH  
FRENCH FRIES  
Mustard and fried egg

**HAMBURGUESA DE OJO DE BIFE Y  
PANCETA**  
Pepinillos y queso

RIBEYE BURGER WITH PANCETTA  
Pickles and cheese

**POLLO MARINADO A LA PLANCHA**  
Palta, ajíes y lima

GRILLED MARINATED CHICKEN  
Avocado, chili, and lime

### PAPAS Y GUARNICIONES POTATOES AND VEGETABLES

🌿 **PAPA DOMINÓ**  
DOMINO POTATO

🌿 **PAPA APLASTADA**  
CRUSHED POTATO

🌿 **PAPA PATAGONIA**  
PATAGONIA POTATO

🌿🌿 **VERDURAS ASADAS**  
GRILLED VEGETABLES

🌿 **RÚCULA, QUESO CHEDDAR INGLÉS**  
ARUGULA, ENGLISH CHEDDAR CHEESE

🌿🌿 **HOJAS VERDES, HIERBAS FRESCAS**  
MIXED GREENS, FRESH HERBS

🌿🌿 **ARROZ BASMATI CROCANTE, GIRGOLAS**  
Palta, crema de hinojo y hierbas frescas

CRISPY BASMATI RICE AND OYSTER  
MUSHROOMS  
Avocado, fennel cream, and fresh herbs

🌿 **RISOTTO DE HONGOS DE PINO FRESCOS,  
ESPINACA**  
Queso parmesano

FRESH PINE MUSHROOM AND SPINACH  
RISOTTO  
Parmesan cheese

🌿 **SOPA DE CALABAZA, HINOJO, RÚCULA**  
Semillas de zapallo, tostada de pan con  
queso gratinado

SQUASH SOUP, FENNEL, ARUGULA  
Pumpkin seeds, toasted bread with gratinated  
cheese

🌿 **SOUFFLÉ DE ESPINACA Y QUESO**  
Trucha del Valle

SPINACH AND CHEESE SOUFFLÉ  
Valley trout

🌿 **POLLO PATAGONIA, AJO, LIMÓN**  
Palta, salsa criolla, tabasco

PATAGONIA CHICKEN, GARLIC, LEMON  
Avocado, salsa criolla, Tabasco



GLUTEN  
FREE



VEGETARIAN



VEGAN



sietefuegosbymallmann

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# Menú

## POSTRES | DESSERTS

 **Panqueque de dulce de leche, naranja quemada y romero**

Dulce de leche crêpe, charred orange, and rosemary

 **Flan de dulce de leche y crema montada**

Dulce de leche flan with lightly whipped cream

 **Banana a la brasa, crema doble, dulce de leche y praliné**

Ember-seared banana, double cream, dulce de leche, and praline

 **Némesis de chocolate, frutillas maceradas en azúcar negra y tomillo**

Flourless chocolate cake, strawberries macerated in brown sugar, and thyme

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

Mendocina tower, dulce de leche, chocolate mousse, mascarpone, and mixed berries

 **Helados caseros**

Housemade ice cream

 **Crostata de limón, frutillas, crema doble**

Lemon crostata, strawberries, and whipped cream



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