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

ESPÁRRAGOS, CHAUCHAS, ARVEJAS
Menta, huevo frito, sésamo, comino, coriandro

ASPARAGUS, GREEN BEANS, PEAS
Mint, fried egg, sesame, cumin, coriander

LANGOSTINOS, ROMESCO, AVELLANAS
Naranja, perejil, menta

PRAWNS, ROMESCO, HAZELNUTS
Orange, parsley, mint

HINOJOS 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

ALCAUCILES, RICOTTA, CHILI
Piel de naranja, avellanas, perejil, sal de mar

ARTICHOKES, RICOTTA, CHILI
Orange peel, hazelnuts, parsley, sea salt

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
Zucchinis, nueces, escamas de queso

MIXED GREENS, GRILLED SQUASH
Zucchini, walnuts, and cheese shavings

GRAVLAX DE TRUCHA, PALTA, TOMATINES, CEBOLLA MORADA
Pepino, rabanito, mix de hierbas

TROUT GRAVLAX, AVOCADO, CHERRY TOMATOES, RED ONION
Cucumber, radish, mixed herbs

RÚCULA, QUESO CHEDDAR INGLÉS, AVELLANAS

ARUGULA, ENGLISH CHEDDAR CHEESE, HAZELNUTS

Todos los platos pueden ser adaptados a pedido según requerimientos dietarios específicos. / All dishes can be adapted upon request to meet specific dietary requirements.

Francis Mallmann's
SIETE FUEGOS
at the vines resort & spa

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

HAMBURGUESA DE OJO DE BIFE Y PANCETA
Pepinillos y queso

RIBEYE BURGER WITH PANCETTA
Pickles and cheese

MILANESA DE LOMO, PAPAS FRITAS
Mostaza y huevo frito

BEEF TENDERLOIN MILANESE WITH FRENCH FRIES
Mustard and fried egg

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, GÍRGOLAS
Palta, crema de hinojo y hierbas frescas

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

RISOTTO DE CALABAZA, PASTA DE TOMATES Y AJO
Tomillo, avellanas

SQUASH RISOTTO, TOMATO AND GARLIC CONFIT
Thyme, hazelnuts

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

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

MERLUZA NEGRA, RATATOUILLE
Alioli

CHILEAN SEA BASS, RATATOUILLE
Aioli

GLUTEN FREE · VEGETARIAN · VEGAN

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Francis Mallmann's
SIETE FUEGOS
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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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