



PATIOS DE CAFAYATE  
WINE HOTEL

## LUNCH

Chef Virginia Marin

### • FIRST COURSE •

Trio of empanadas \$

Provoleta + Malbec + apples + grilled tomatoes \$

Carob tortilla tasting:  
(artisanal cheese / Fish (silverside- perch)  
cured with lemon verbena herb/ loin with  
paprika) \$

Artisanal charcuterie and local cheeses  
from "Finca Santa Helena" \$

### • MAIN COURSE •

Green salad + smoked eggplant + roasted mushrooms + criollo cheese + egg + chickpeas \$

Vegan quinoa medallion + roasted vegetables \$

Hamburger + grilled onion + bacon + cheddar + egg + bbq \$

Marinated and breaded chicken + tomato mix + olives + celery \$

### • MEATS •

All include a garnish of your choice, except the Plate of 3 sides

Ribeye + ají chimichurri \$

Iron griddle American steak + fennel criolla sauce \$

Flamed and smoked flank steak + demi-glace \$

Grilled trout fillets + sage butter \$

### • SIDE DISHES •

Spinach + potato + pennyroyal puree

Greens + croutons + pickled cucumber + fried corn + almond and pistachio fresh cheese

Mixed potatoes + red onion + cumin butter + Warm saffron quinoa

Warm quinoa +saffron

Side Dish Plate - 3 choices \$

## EL ESTECO MENU

### FIRST COURSE

Blood sausage croquette + focaccia toast + sour cream

Smoked eggplant with paprika + goat yogurt + sesame  
Glass of wine "Torrontes Blend de Extremos 2021"

### MAIN COURSES

Purple corn cavatelli + pumpkin + mushrooms + green leaves  
Braised and pressed pork + garden salad + roasted pears  
Glass of wine "El Esteco Malbec 2020"

### DESSERT

Chocolate mousse + roasted orange + cedrón sand  
 Torrontés panna cotta + pineapple soup + almond and api brittle  
Glass of wine "El Esteco Tardío 2020"

**Includes 3 glasses of wine +1 soda or water \$**

**Only with soda or water \$**

**Service charge \$**