



LUNCH MENU



Each mouth watering dish is traditionally prepared with only the finest local ingredients from our own plantation and those of our neighbors. The wines, born of our vineyards and winery, are an essential addition to each meal. Try one of our main courses with a garnish and sauce to round an exceptional and traditional Argentine culinary experience.

MAIN



GRAN RESERVA BURGER
PORK FLANK STEAK MARINATED IN CITRUS
BEEF CHORIZO WITH CHORIZO OIL
CATCH OF THE DAY

GARNISHES



POMMES FRITES FROM ALGODON WINE ESTATES
MASHED POTATOES WITH TRUFFLE ESSENCE
SAUTÉED VEGETABLES FROM OUR ESTATE
SPINACH GRATIN

SAUCES



MALBEC AND TAMARIND CRIOLLA
SPICY CHIMICHURRI
FIG CHIMICHURRI
SUNDRIED TOMATO PESTO

DESSERTS



DULCE DE LECHE TASTING
WARM QUINCE TART WITH WHITE CHOCOLATE
SORBET AND ALGODON OLIVE OIL
ESTATE GROWN FRUIT WITH CHARDONNAY
SABAYON AND BASIL SORBET

\$109

Includes glass of wine, water and Nespresso coffee

ALL PRICES ARE IN ARGENTINE PESOS & INCLUDE 21% VAT TAX.
