

DIETER MEIER

OJO DE AGUA

MENDOZA

Menú

ALMUERZOS

Monday to Sunday, from 12:30 pm to 3:00 PM.

5-STEP MENU

Paired with 4 wines

First step

Variety of breads with beetroot hummus/Smoked eggplant lactonesa.

Second step

Crispy Bocconcini / Spinach Malfatti

Third step

Meat empanada and vegetable empanada

Tomato bread with raw ham, sprouts and olive oil

Zucchini carpaccio with mustard, bocconcini, crispy capers and lemongrass

Pumpkin Cream Soup

Shish Kebab with Natural Yogurt

Fourth step

Ribeye with Creamy Humita

Pork Shoulder Slow-Cooked for 8 Hours with Sweet Potato Cream

Mushroom risotto (Porto Bello, Girgolas, Mushrooms)

Spinach sorrentinos stuffed with pumpkin and mozzarella and saffron cream

Fifth step

Flan casero con espuma de dulce de leche

Bavaroise de chocolate

Degustación de quesos y dulces Mendocinos

Includes: Still and sparkling water, assorted breads, coffee, and tea.

\$ 95.000 p/p

Menú degustación de 5 pasos con VINOS ICONOS

\$ 135.000 p/p

Menu without steps

1 bottle of young line wine ojo de agua, puro or ojo negro every 2 people

Starter

Variety of breads, Appetizer, Chipá

Menu

Cheese and cold cuts board

Meat empanada and vegetable empanada

Flank Steak or Rib eyes

Pork with roasted vegetables

Dessert of your choice

Includes: Sparkling and still water.

\$ 75.000 p/p

Menu children :

Empanada

Milanesa or steak with mashed potatoes or fries

Ice cream • Soda

\$ 30.000 p/p

Reserva con 24 horas de anticipación

Consultar por opciones veganas y celiacas

