

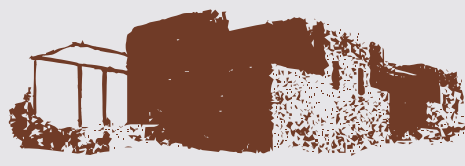


ATAMISQUE

WINE LODGE

Dinner Menu

TIERRAS
ATAMISQUE



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Appetizers

Assorted cheeses and cold cuts // \$32.000
to share

Trio of Mendoza-style empanadas // \$15.000

Choose from:

Beef empanada

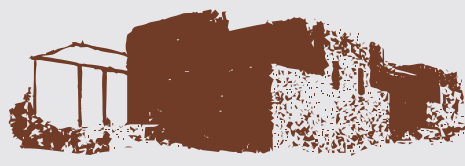
Zucchini with cheese

And caprese

Seasonal pumpkin soup // \$15.000
with crunchy nuts

Green leaf salad // \$15.000
with caramelized pears and Roquefort

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Main Dishes

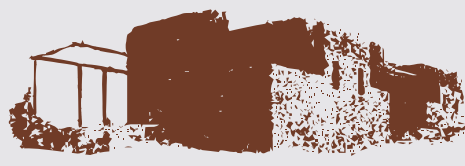
Veal tenderloin // \$32.000
served with golden oven-roasted
wedge potatoes, sweet potato dips,
and grape and onion chutney. Creole sauce

Baked trout // \$29.000
with lemon cream and a medley
of seasonal roasted vegetables

Homemade sorrentinos // \$25.000
served with jarilla-infused cream
or Bolognese sauce

Varieties:
pumpkin or ham and cheese

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Desserts

Pears in Malbec // \$17.000
scented with anise flower.
Served with mascarpone cream

Traditional Argentine
homemade flan // \$17.000
with dulce de leche or cream

Warm pancakes // \$19.000
with dulce de leche, a scoop of cold cream,
and white wine syrup

Children's Menu

\$25.000 drinks not included
Check available options

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