ATAMISQUE

WINE LODGE

# Dinner Menu

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# Appetizers

Assorted cheeses and cold cuts // $38.000
to share

Trio of Mendoza-style empanadas // $20.000
Choose from:
*Beef empanada*
*Zucchini with cheese*
*And caprese*

Green leaf salad // $20.000
with caramelized pears and Roquefort

Shrimp and vegetable skewers sautéed
with honey and soy sauce // $22.000

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# Main Dishes

Veal tenderloin // $42.000
served with golden oven-roasted
wedge potatoes, sweet potato dips,
and grape and onion chutney. Creole sauce

Baked trout // $35.000
with lemon cream and a medley
of seasonal roasted vegetables

Homemade sorrentinos // $32.000
served with jarilla-infused cream
or Bolognese sauce
Varieties:
*pumpkin or ham and cheese*

Homemade lasagna with
Bolognese sauce, topped with cheese
and béchamel sauce // $32,000

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# Desserts

Pears in Malbec // $20.000
scented with anise flower.
Served with mascarpone cream

Traditional Argentine
homemade flan // $20.000
with dulce de leche or cream

Warm pancakes // $23.000
with dulce de leche, a scoop of cold cream,
and white wine syrup

Pavlova with seasonal fruit // $20.000

# Children's Menu

**$32.000 drinks not included**

*Check available options*

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