

VISTALBA®

WINE BAR

BREAKFAST TIME

(9.30 hs - 11.30 hs)

COFFEE AND BEVERAGES:

Nespresso Coffee \$3.000

Naser Tea \$1.500

Lemonade \$3.500

Orange Juice \$4.000

Kombucha 500ml: \$7.500

Infusions:

Specialty Nespresso Coffee:

- Indonesia – woody and malted cereal profile. High intensity.
- Decaffeinated – Dense and powerful. Medium intensity.
- Guatemala – Silky and intense profile. Medium intensity.

Naser Tea: (green tea blend / red tea blend / black tea blend).

Yerba Mate Kombucha: Carbonated beverage naturally fermented with Yerba Mate.

TOASTS (Country bread or whole grain with seeds)

Butter with homemade jam. \$5.000

Olive oil with tomato, fresh basil, and cuartirolo cheese. \$8.000

Avocado with sour cream, smoked salmon, and poached egg. \$15.000

Olive oil with fresh tomato and 18-month aged Spanish ham. \$12.500

PASTRY

Artisan Croissant \$8.000

Artisan Croissant with butter and homemade jam \$9.500

Cinnamon Roll \$8.000

Chocolate Roll \$8.000

SAVORY

Caprese croissant (tomato, bocconcini, basil, and olive oil) \$10.500

Brioche toast with ham and cheese \$16.000

VISTALBA®

WINE BAR

MENU

DISHES TO SHARE

Cheese Plate: Camembert with pepper, Morbier cheese, Gruyere, Gouda, figs, dried pears, almonds, fresh apple and strawberries. **\$14.000**

Spanish Serrano 18-month reserve ham plate accompanied by bocconcini and our exclusive VISTALBA CORTE V olive oil. **\$18.000**

Smoked Premium Meat: Deer, trout, salmon, almonds, nuts, black olives, capers and salmon pâté. **\$21.500**

SALADS

Fennel Salad, sliced vegetables, orange, and blue cheese with walnuts. **\$15.000**

Mixed Green tomato salad with poached egg and croutons. **\$15.000**

SANDWICHES

Spanish Serrano Ham Ciabatta, sweet tomato juice, arugula and our exclusive VISTALBA CORTE V olive oil. **\$18.000**

Roast Beef with mustard ciabatta, pickles, and arugula. **\$19.000**

Cheese Focaccia with candied tomatoes and sliced vegetables. **\$17.000**

Brioche Toast with ham and cheese. **\$16.000**

QUICHE

Quiche Lorraine: Savory tart with a short crust pastry base, filled with ricotta, crispy bacon, caramelized onions, and egg. **\$18.000**

Vegetable Quiche: Savory tart with a short crust pastry base, filled with ricotta, cream, eggs, mushrooms and seasonal vegetables. **\$ 18.000**

DESSERT

Citrus Key: vanilla crunch, citrus cream, toasted meringue, and nuts earthy. **\$13.000**

Noir & Pistache: pistachio sable, semi-bitter chocolate mousse, red fruit insert. **\$13.000**

Affogato: Nespresso Coffee, cardamom ice cream and biscotti. **\$11.000**

A selection of cheeses with **sweet potato** and **quince strips**, mixed nuts and dried fruits. **\$11.000**



Consult tacc-free menu

Prices are subject to change without notice.

VISTALBA[®]

WINE BAR

WINE BY GLASS

Reserve Wines **\$8.000**

Grand Reserve **\$15.000**

VISTALBA COLLECTION

GRAN TOMERO COLLECTION

PROGENIE COLLECTION

AUTÓCTONO COLLECTION

GOURMET OPTIONS

Nut mix **\$8.000**

Rosemary tomatoes **\$8.000**

Olives mix **\$7.000**

Breadbasket **\$4.000**

INFUSIONS

Coffee Nespresso **\$3.000**

Tea **\$1.500**

SOFT DRINKS

Lemonade **\$3.500**

Orange juice **\$4.000**

Yerba Mate Kombucha 500ml: Carbonated drink naturally fermented from Yerba Mate. **\$7.500**

Sparkling water **\$3.500**

Water service **\$2.500**