

DIETER MEIER

# OJO DE AGUA

MENDOZA

## Menú

### LUNCHE

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

#### 4-COURSE MENU

Paired with 4 wines

##### First course

Variety of breads with beetroot hummus/Smoked eggplant lactonesa.

##### Second course

Meat empanada and vegetable empanada

Tomato bread with prosciutto, sprouts and olive oil

Zucchini carpaccio with mustard, bocconcini, crispy capers and lemongrass

Pumpkin Cream Soup

Shish Kebab with Natural Yogurt

##### Third course

Ribeye with Creamy Humita

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

Mushroom risotto (Porto Bello, Oyster mushroom, Pine mushroom)

Spinach sorrentinos stuffed with pumpkin and mozzarella and saffron cream

##### Fourth course

Homemade flan with dulce de leche foam

Chocolate bavaoise

Cheese and mendocinian jam bites tasting

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

#### Tasting menu paired with Ojo de Agua wines

\$ 90.000 p/p

#### Tasting menu paired with Ojo Negro wines

\$ 100.000 p/p

#### Tasting menu paired with Puro wines

\$ 110.000 p/p

#### Tasting menu paired with ICONO wines

\$ 135.000 p/p



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# OJO DE AGUA

MENDOZA

## Menú

### LUNCHE

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

#### Menu without course

*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

