



CAVAS
WINE LODGE



Starters

Homemade "Empanadas", tossed green salad - \$44

Goat Cheese Terrine, Roasted Aubergine & Grilled Zucchini - \$50
Late Harvest Wine & Crispy Vegetables Vinagrette

Vegetables Stew, Molleaux Egg, Black Olives Coulis & fried Prosciutto - \$55

Onion Soup with Lamb stock - \$45

Autumn Salad - \$55
Mix of green leaves, Prosciutto, quail eggs, nuts vinagrette, goat cheese into thin slices

Rabbit Terrine & its Rilleto into Crispy Crepin - \$65
Red Wine reduction & caramelized onion

Salmon Tartare and Avacoda, Lake Trout confited with fennel, Wrapped in Spinach - \$75
Ginger & Carrots Reduction

Argentine Cheeses and seasonal fruits - \$50



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Main Courses

Chicken Breast, Pumpkin Confit, Mushrooms Soft Cream - \$85
Chicken Stock Sauces with cumin & capers

Fresh Fish of the Day in Cilantro Croute & Brioche Bread - \$95
Grilled Autumn Vegetables Compote & Spicy Vegetables Stock

Baby Goat from Cuyo Region & Mashed Peas with smoked pepper - \$90
Tree Pulses Sauté & Peppers Sauce

Goat Cheese Ravioli in Lljua Sauce & Cauliflower cream with saffron - \$80
"Carrots Air"

Stewed Lamb & Andean potatoes - \$105

Our Beef

Rib Eye
Sirloin Strip Steak \$ 120
Dainty Fillet

Sides: Mashed potatoes, French Fries potatoes or Provenzal Green Beans





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Desserts

Warm Profiteroles, Chocolate & Caramel ice-cream - warm honey and cacao sauce - \$ 45

Puff Pastry & Seasonal Sauté Red Berries, vanilla crumble, cinnamon and red wine syrup. - \$40

Black Chocolate Coulant, Mascarpone ice-cream and Raspberry sauce - \$50

Pumpkin in 5 techniques - \$45

Seasonal fresh fruit - \$35

Pears Flan & Caramel Mousse with raisin tulle - Torrontes and Orange blossom reduction - \$40

Homemade ice cream selection: Dulce de Leche, Chocolate and Mascarpone Cheese - \$40



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Beverages

“Teeson” Tea Blends \$18

“Taragüü” Tea \$12

Illy Espresso \$15
Decaffeinated

Nespresso Coffee \$18

Prices in Argentinian pesos