

Be in Love with our
Valentine's Menu



Reservation at 4983377
katharina@entrecielos.com

AR\$ 980 (per couple)

*Includes TAX.

*In order to guarantee your booking, a credit card will be requested.

*Cancel for free up to 3 days before the date, after that period, a cancellation fee of 50% will be charged.

Amuse Bouche

Dry Martini and green apple foam

Starters tasting

Cold soup of potatoes with truffle flavour

Sweetbread lacquered with balsamic vinegar, and grilled plums

Small puff pastries filled with rabbit over corn and burnt tomatoes

Pairing: Gala 3 Viognier Chardonnay riesling

Main courses alternatives

Grilled salmon with an emulsion of pumpkins, carrots and ginger and marinated peaches in balsamic vinegar

Veal filet mignon, pommes fondant, and grilled Portobello mushrooms with sauteed cherries and smoked bacon

Pairing: Luigi Bosca Malbec Doc

Pre-dessert

Staple and lime granite

Desserts tasting

Chocolate cake with Jack Daniels, citric and red fruits

Lemon and gin pie with Eucalyptus

Pairing: Espumante Luigi Bosca Brut

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entre cielos
VIVIENDO LA VIDA

Bodega Renacer

Bodega Renacer would like to invite you to “Live an Italian Romance” as a very special way to celebrate Valentine’s Day. A 5 step dinner set in a beautiful pergola surrounded by vineyards. The majestic scenery will be accompanied with live music. Renowned cheff Rosario Díaz Araujo will offer a menu in which each step alludes to different love stages.

First Step: Shy Romance. Arugula, sautéed apricots, thin layers of pecorino cheese and grind nuts salad. Dressing: Sauvignon Blanc reduction and Arauco olive oil, sea salt and pink pepper. Wine pairing: *Punto Final Sauvignon Blanc 2014.*

Second Step: Gallantry. Bruschetta with Philadelphia cheese and ciboulette, prawns sautéed in Mezcal, sweetened garlic aioli and avocado mousse. Wine pairing: *Punto Final Malbec Rosé 2014.*

Third Step: Falling in Love. Pear and brie cheese extra large ravioli, with cream reduction, prosciutto scales and crunchy leek flowers and threads. Wine pairing: *Punto Final Malbec 2014.*

Fourth Step: Blazing Passion. Flank steak cooked for 4 hours, garnished with a creamy mushrooms risotto, Cabernet Sauvignon reduction, beetroot rouille sauce and sprouts and cherry tomatoes salad. Wine pairing: *Punto Final Cabernet Sauvignon 2014.*

Fifth Step: Fatal Slow cook. Mascarpone and red fruits trifle with chocolate sauce. Wine pairing: *Enamore 2011.*

Expect a night of candles, interesting tastes, romance and surprises. Limited capacity: 20 couples only. Price AR\$500 per person.

Club Tapiz

VALENTINE'S DAY

Menu 2015

WELCOME APERITIF

Red Apple + Tapiz Malbec Rosé + Vodka + Syrup

APPETIZER

Sweetbread in ground almonds + Brie cheese
+ Pear

MAIN COURSE (select one)

Trout ravioli in a Torrontés, saffron
and lemon cream sauce

Or

Rib-eye steak + Potato purée + Smoked bacon
and spring onion

DESSERT

Tiramisu

Something Sweet to Share

Includes 1 Mineral Water and 2 glasses of Tapiz Clasico Wine

\$300 taxes included per person

Casa Coupage

Casa Coupage Mendoza has a charming proposal to celebrate Valentine's Day in the privacy of our rooms, with innovative Zuccardi winery.

In the name of love, we couple the star dishes from the summer menu with distinguished labels of the winery, a menu of 5 courses and 5 wines, designed by Chef Michele Aretini. Dinner will be served for only 20 persons. The tables can be reserved for 8:30, 9:30, or 10:30.

You may pay by cash, Visa or Master Card.

Appetizer

Tempura Shrimp and vegetables

Alma 4 Chardonnay Oak

1 Course

Focaccia with rosemary, goat provoleta, piperade, green leaves

2nd Course

Warm marinated salmon, carrots, honey, baked apples trail on 7 spices.

Zuccardi Q Chardonnay

Main course

Carré rolled pork, stewed tomatoes, green beans and sweet potato mash.

Brazos de los Andes

Zuccardi Q Cabernet Sauvignon

Dessert

Chocolate Mousse, trace of Nutella, roasted peaches.

Malamado Malbec

Coffee Nespresso y petitfours

\$ 450 per person.

Atamisque

Welcome:

- Cave extreme glass of sangria and trout sushi.

First course:

- Crispy asparagus, leeks and cheeses with chardonnay and honey reduction.

Or

- Summer salad with variety of lettuce and smoked pheasant

Between courses:

Lemon Cave Sorbet.

Second course :

- Meuniere Trout with pumpkin souffle and black sesame seeds

Or

- Iberian pork cooked at a low temperature with caramelized apples and walnuts

Desserts:

- Passion fruits sorbet with cave extreme.

Or

- Strawberries tartare and rose petals with campari syrup, grenadine and mint flavorings
Jasmine.

Price Per Person: AR\$360

Casa del Visitante

Casa del Visitante has two different options to celebrate Saint Valentine's

Picnics in the Gardens: on February 13,14 and 15th we invite you to enjoy a picnic surrounded by vineyards and olive trees. The basket includes a selection of delicatessen products, homemade bread, olive oils, two varieties of sandwiches and fresh fruits, everything paired with our Santa Julia wines and sparkling wines.

Basket for 2 people \$460

Saint Valentine's Dinner: on Saturday 14th at 9:30pm we invite you to share a romantic dinner under the vineyards at Casa del Visitante. It includes a reception sparkling wine glass and a 3 steps menu.

Value per person: \$450

Al Pasillo

PANKO CRUSTED
COCONUT SHRIMP

with apricot-mustard sauce
PROGENIE EXTRA BRUT



HAM CROQUETTES

home made croquettes w/ spicy mayo
RECUERDO TORRONTES

VENEZUELAN AREPAS

filled with Cuban-style shredded chicken
AÑADA DIEZ MOSCATEL ROSÉ

CHULETAS Y TOSTONES

Puerto Rican-Style Pork, tostones
& mixed green salad
ALTO VILERO ESTATE BLEND

PINEAPPLE RUM CAKE

with coconut whipped cream
PUERTO RICAN COFFEE



5 COURSE MENU - \$400 ARS

Reservations Only

Every Friday & Saturday, 21:00

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