

CORAJE

M E N D O Z A

FARM-TO-TABLE CUISINE · ITALIAN INSPIRATION

Las Compuertas, Mendoza, Argentina.

WINES

BOTTLE

Pasión	\$38.000
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Coraje	\$80.000
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GLASS

Pasión (glass)	\$10.900
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Coraje (glass)	\$22.900
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BEVERAGES

NON-ALCOHOLIC

Water	\$5.000
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Soft drinks	\$5.000
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Coffee	\$5.000
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COCKTAILS

Aperol Spritz	\$15.000
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Fernet con coca	\$15.000
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Gin & Tonic	\$15.000
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Negroni	\$15.000
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Vermouth	\$15.000
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Campari Tonic	\$15.000
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CORAJE
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DAILY MENU

2 COURSES

Empanada + Dish of the day
or
Dish of the day + Flan

Includes a glass of Pasión Malbec or Chardonnay wine and water

\$48.000

CITTANINA MENU

3 COURSES

STARTER

Empanada

MAIN (choice of)

Pasta al limone
Conchiglioni Verdi (V)
Lasagna criolla
Trout al cartoccio

DESSERT

Flan della casa

COFFEE

Includes a glass of Pasión Malbec or Chardonnay wine and water

\$70.000

CORAJE MENU

4 COURSES

STARTER (choice of)

Empanada
Burrata

FIRST COURSE

Pasta al limone

MAIN COURSE and SIDE DISH (choice of)

Milanesa Coraje	Salad
Entraña	French fries
Sirloin steak	Grilled vegetables
Ribeye steak	

DESSERT (choice of)

Cannoli due sapori
Flan della casa

COFFEE

Includes a glass of Chardonnay wine, a glass of Pasión Malbec, a glass of Coraje Malbec, and water

\$115.000

STARTERS

Smoked Provoleta al tegame  \$22.000

Served in a cast iron pan with farm vegetables

Tabla Coraje \$22.000

Selection of cheeses and cured meats to share

Empanadas de ossobuco al forno \$15.000

Two homemade empanadas filled with oven-braised ossobuco

Eggplant alla Parmigiana  \$20.000

Roasted eggplant, tomato sauce and melted cheese

Burrata  \$25.000

Served with vegetables from our garden

MAIN COURSES

Pasta al limone  \$25.000

Light mascarpone and lemon sauce

Conchiglioni verdi al gratin  \$28.000

Spinach-filled pasta, gratinated with tomato sauce and pine mushrooms

Lasagna criolla \$30.000

Layers of fresh pasta with slow-cooked meat ragù and mozzarella

Trout al cartoccio \$40.000

With seasonal vegetables, cooked in its own steam

Milanesa Coraje \$42.000

Breaded sirloin steak with homemade tomato sauce and melted mozzarella

FROM THE GRILL

Ribeye steak \$52.000

Sirloin steak \$52.000

Skirt steak \$42.000

SIDES

French fries \$10.000

Salad \$10.000

Grilled vegetables \$10.000

DESSERTS

Vigilante Coraje \$12.000

Selection of cheeses and regional preserves

Cannoli due sapori \$12.000

Crispy shell filled with two creams: classic lemon-scented ricotta and smooth chocolate mousse

Flan della casa \$12.000

Homemade flan with dulce de leche and cream