

CORAJE

M E N D O Z A

FARM-TO-TABLE CUISINE · ITALIAN INSPIRATION

Las Compuertas, Mendoza, Argentina.

WINES

BOTTLE

Pasión \$38.000

Coraje \$80.000

GLASS

Pasión (glass) \$10.900

Coraje (glass) \$22.900

BEVERAGES

NON-ALCOHOLIC

Water \$5.000

Soft drinks \$5.000

Coffee \$5.000

COCKTAILS

Aperol Spritz \$15.000

Fernet con coca \$15.000

Gin & Tonic \$15.000

Negroni \$15.000

Vermouth \$15.000

Campari Tonic \$15.000

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

\$55.000

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	V	\$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	V	\$20.000
Roasted eggplant, tomato sauce and melted cheese		
Burrata	V	\$25.000
Served with vegetables from our garden		

MAIN COURSES

Pasta al limone	V	\$25.000
Light mascarpone and lemon sauce		
Conchiglioni verdi al gratin	V	\$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