

# WINSTON

*Club*

## Bar Menu

We present a selection of small plates, thoughtfully paired with the wines, cocktails, and spirits featured on our Winston Bar menu.

The menu draws inspiration from English, Argentine, and other culinary traditions, as well as the tastes of Winston Churchill, featuring classics such as fish and chips, braised roast beef, and one of the British bon vivant's favorite combinations: cured ham and figs.

These are complemented by dishes that reflect the finest Argentine preserved products and seasonal fresh ingredients, combined with English products such as cheeses, sauces, and other preparations.

We hope you enjoy the meeting point between the classic, the traditional, and the reflections of both cultures.

### ***Our Local Suppliers***

**El Abascay** - Cheeses

**Atelier Fuerza** - Baked Goods

**Nare** - Sea Catch

**Las Dinás** - Charcuterie

**La Anunciación** - Organic Farm

**Ochoses Central** - Seasonal Vegetables

**Lucrino Mare** - Seafood

**Oleo & Gourmet** - Argentine Products

**Zuelo** - Extra Virgin Olive Oil

*“My tastes are simple: I am easily satisfied with the very best.”*

*- Winston Churchill.*



## BITES

- SOURDOUGH BREAD & OLIVES** \$7.000  
Organic sourdough bread from Atelier Fuerza, black, green and greek olives from La Rioja, Zuelo olive oil.
- CHURCHILL'S FAVORITE: CURED HAM & FIGS** \$19.000  
Las Dinias reserve cured ham, preserved figs, gremolata and Zuccardi olive oil.  
*/ SUGGESTED: LIGHT REDS, ROSÉS.*
- ASADITO ARGENTINO SANDWICH** \$17.000  
Atelier Fuerza brioche bun, Las Dinias asadito beef, whole grain mustard aioli, pickled cucumbers and chimichurri.  
*/ SUGGESTED: ROSÉ WINES AND LIGHT REDS.*
- ABASCAY CHEESES & HONEYCOMB** \$19.000  
Four varieties of cheese, honeycomb, candied pumpkin, pickles, sprouts.  
*/ SUGGESTED: MEDIUM-BODIED REDS.*
- FISH AND CHIPS** \$21.000  
Tempura white fish, French fries, lime and tartar sauce.  
*/ SUGGESTED: FRESH WHITE WINES, ROSÉS.*
- PAPAS FRITAS** \$10.000  
Abascay sardo cheese, lime zest and parsley, with homemade ketchup.  
*/ SUGGESTED: FULL-BODIED WHITES.*
- BRAISED ROAST BEEF EMPANADAS** \$11.000  
Three small pieces. Served with yasgua sauce and fresh lime.  
*/ SUGGESTED: FRESH WHITE WINES.*
- FARINATA WITH MUSHROOMS AND BRUSSEL SPROUTS** \$14.000  
Confit garlic aioli, oyster mushrooms, sautéed brussel sprouts, chimichurri.  
*/ SUGGESTED: LIGHT AND MEDIUM-BODIED REDS.*
- CURED HAM AND SARDO CHEESE CROQUETTES** \$17.000  
Filled with béchamel, cured ham and sardo cheese. Parsley aioli, fresh lime.  
*/ SUGGESTED: FRESH AND MEDIUM-BODIED WHITES.*
- ORGANIC BEETS AND ENGLISH CHEESE** \$15.000  
Herb and nut pesto, ricotta Abascay, aged english cheddar, sprouts.  
*/ SUGGESTED: ROSÉ WINES AND LIGHT REDS.*
- VITEL TONÉ** \$17.000  
Sliced beef eye round, tonnata sauce, tapenade, furikake, capers.  
*/ SUGGESTED: ROSÉ WINES AND FULL-BODIED WHITES.*
- MAR DEL PLATA WHITE ANCHOVIES** \$23.000  
Greek yogurt with dill, roasted red pepper, citrus, herb and nuts pesto, pangrattato.  
*/ SUGGESTED: LIGHT AND MEDIUM-BODIED REDS.*
- PRAWNS AND ROMESCO** \$23.000  
Akusay, cassava farofa, lime zest.  
*/ SUGGESTED: FRESH AND MEDIUM-BODIED WHITES.*

## SWEET BITES

- TIRAMISÚ** \$11.000
- AFFOGATO ALLA ZABAIONE** \$13.000  
Zabaglione ice cream, espresso, spiced crumble.
- NARANJO EN FLOR** \$13.000  
Orange crème anglaise, orange ice cream, cocoa crisp, flowers.