

## BITES

- .SOURDOUGH FOCACCIA, OLIVE OIL AND BALSAMIC VINEGAR** \$6.000  
24 hrs cold fermentation. Zuccardi olive oil, Millan balsamic vinegar.
- .HEIRLOOM TOMATOES** \$12.000  
Romesco sauce, basil, radish, sweet balsamic vinegar Millan.  
*/ SUGGESTED: LIGHT REDS.*
- .CHURCHILL'S FAVORITE: CURED HAM AND FIGS** \$13.000  
Reserva Las Dinás cured ham, preserved figs, gremolata, and Zuccardi olive oil.  
*/ SUGGESTED: LIGHT REDS, ROSÉS.*
- .ARGENTINIAN ASADITO BRUSCHETTA** \$13.000  
Las Dinás asadito, old-style mustard aioli, pickled cucumbers, and chimichurri.  
*/ SUGGESTED: ROSÉS AND LIGHT REDS.*
- .LAS DINAS CHARCUTERIE** \$16.000  
Three varieties and roasted peppers.  
*/ SUGGESTED: ROSÉS AND FULL BODIED WHITES.*
- .ABASCAY CHEESES** \$16.000  
Four varieties, seasonal sweet jam.  
*/ SUGGESTED: MEDIUM-BODIED REDS.*
- .POTATO FRIES** \$9.000  
Reggianito cheese, lime zest, and parsley, with homemade ketchup.  
*/ SUGGESTED: WHITE WINES AND ROSÉ.*
- .BRAISED ROAST BEEF EMPANADAS** \$10.000  
Three pieces. With yasgua sauce and fresh lime.  
*/ SUGGESTED: FRESH WHITE WINES.*
- .FISH AND CHIPS (our version)** \$16.000  
Tempura fish sticks, French fries, lime, and tartar sauce.  
*/ SUGGESTED: FRESH WHITE WINES, FULL BODIED WHITES, ROSÉS.*
- .FARINATA WITH MUSHROOMS AND ZUCCHINI** \$10.000  
Garlic aioli, chimichurri with Worcestershire sauce, parsley.  
*/ SUGGESTED: ROSÉS AND FULL BODIED WHITES.*
- .CURED HAM CROQUETTES** \$13.000  
Filled with béchamel and Reggianito cheese. Parsley aioli, fresh lime.  
*/ SUGERIDO: BLANCOS DE CUERPO MEDIO.*

## SWEET BITES

- .TIRAMISÚ** \$9.000
- .CHEESE AND SWEET JAM** \$10.000  
Abascay Cheese, seasonal fruit jam.