



*Viña Indómita*

*Restaurant*





## SEA MENU

### *TILAPIA AND SALMON CEVICHE*

Delicate tilapia and salmon cubes seasoned with subtle lemon, chives, and ginger with crunchy sesame.

### *SEALED GROUPE*

Fresh grilled sealed, slowly cooked grouper, dried tomatoes gnocchi, tat soy salad, and shrimp bisque reduction.

### *CREME BROULEE*

Classic French preparation in three formats:  
Basil, Chocolat, Mango.





## **GROUND MENU**

### *ROAST BEEF AND STRAWBERRIES SALAD*

Green leaf salad, shoots mix, grilled spicy – marinated steak (served rare), fresh strawberries, parmesan cheese flakes and balsamic vinaigrette.

### *WAGYU*

Wagyu offal crusted en laminated almonds on grilled – sealed Oyster mushroom, brie and parmesan cheese risotto, with a blackberries and Merlot reduction.

### *CHOCOLAT AND RASPBERRY*

Modern chocolate cake with pistachio biscuit, berries compote and strawberry mint ice cream.





## **CHILEAN MENU**

### *CHUPE TASTING*

Classic nacional preparation in two formats:  
Shrimp and crabs.

### *STEAK WITH TAPENADE*

Steak crusted with olive tapenade, accompanied with  
native potatomilcao, stuffed with crispy bacon and ciboulette,  
with cabernet Sauvignon sauce

### *MYRTLEBERRY TARTLET AND CARMEL*

Myrtleberry tartlet with chocolate covered caramel,  
molasses ice cream and caviar.





## **VEGETARIAN MENU**

### *FIGS AND GOAT CHEESE SALAD*

Green leaf salad, grilled figs,  
marinated goat cheese and fig vinaigrette.

### *CHAMPIGNON RAVIOU*

Crunchy raviou with parmesan cheese on noodles  
and sauteed vegetables in pure thai style, pistacho and unagi sauce.

### *STRAWBERRIES AND BASIL NAPOLEON*

Almonds bioscuits, strawberries in syrup  
and basil with cottage cheese ice cream.





## Summary of quote

All our menu includes:

1. Two coup of wine of Selected Varietal Line (in harmony whit the menu).
2. Grain coffee or Infusion of fresh herbs.

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