

# WENTE

FAMILY VINEYARDS

*From the Kitchen*

## INTRODUCING OUR NEW MENU

*Pair your tasting with seasonal bites thoughtfully crafted to complement our wines.*

*Available Thursday - Sunday.*

### CHEESE BOARD

A curated selection of artisanal cheeses, thoughtfully paired with seasonal accompaniments.

\$25

### CHEESE & CHARCUTERIE

An abundant spread of artisanal cheeses and aged salumi, served with house-crafted accompaniments.

\$25

### MIXED BRUSCHETTA

An assortment of toasted baguette topped with caponata, olive tapenade, and green pea ricotta cheese.

\$20

### POTATO & PEA SAMOSAS

Crisp pastries filled with spiced potato and peas, served with date-tamarind chutney.

\$16

### ROPA VIEJA EMPANADAS

Braised short rib with olive and caper, wrapped in golden pastry, finished with aji Verde sauce.

\$24

### ROSEMARY PARMESAN FRIES

Crispy fries tossed with rosemary and parmesan, served with lemon-garlic aioli and truffle ketchup.

\$12

### OBOUR HUMMUS & PITA CHIPS

Creamy, handcrafted hummus served with crisp pita chips for an easy grab-and-go snack.

\$14