



APPETIZERS

	1/2 PORTION	PORTION
Empanadas Hand-cut beef / Spinach and béchamel / Chicken / Humita Onion & Cheese / Ham & Cheese		\$ 4.500
Grilled provolone oreganato		\$ 17.000
Special grilled provolone Arugula, sun dried tomatoes and carameled onions.		\$ 19.000
Caprese grilled provolone Prosciutto tomatoes and basil.		\$ 21.000
Filleted heart sweetbreads	\$ 39.000	\$ 59.000
Veal kidneys		\$ 18.000
Veal chitterlings	\$ 12.000	\$ 19.000
Sausage		\$ 9.500
Basque Blood sausage		\$ 9.500
Pork sausage		\$ 9.500
Roasted red peppers with roasted garlic cream and black olives		\$ 13.000
Offal selection Sausage, blood sausage, kidneys, chitterlings and sweetbread.	\$ 46.000	\$ 69.000
Spiral sausage		\$ 13.000
Serrano ham with fresh tomatoes and basil (To share)		\$ 21.000
Fresh burrata with tomato confit, arugula and prosciutto		\$ 33.000
Spinach & parmesan snacks (To share)		\$ 13.000
Spanish tortilla with red sausage		\$ 17.000
Breaded mozzarella		\$ 13.000

SERVICE CHARGE \$2.500

The service charges includes one glass of drinkg water per person for consumption, a basket with at least one gluten-free option, sodium free salt and traditional bread and/or diabetic, at the costumer's chocice. Children under 12 will not pay for service charges.



GRILLED MEAT

BEEF CUTS

Strip steak (400 g.)	\$ 39.000
Special Strip steak (700 g.)	\$ 64.000
Ribeye steak (400 g.)	\$ 44.000
Tenderloin steak (350 g.)	\$ 57.000
Short ribs (6 ribs)	\$ 61.000
Skirt steak (To share)	\$ 79.000
1/2 Skirt steak	\$ 44.000
Rump cap steak Rosemary and garlic with maluco rice (1000 g.)	\$ 73.000
Rump cap steak (Portion 350 g.)	\$ 38.000
Tail of rump steak (Portion 350 g.)	\$ 34.000
Aged thin flank steak (400 g.)	\$ 48.000

PORK CUTS

Pork flank steak (400 g.)	\$ 32.000
Pork shoulder steak	\$ 27.000

GRILLED FISHES

Pink salmon	\$ 41.000
Patagonian trout	\$ 29.000

CHICKEN

Grilled boneless chicken breast	\$ 23.000
Grilled boneless chicken thigh	\$ 21.000

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SIDE DISHES

French fries	\$ 8.000
Mashed potatoes	\$ 9.000
Mashed sweet potatoes	\$ 9.500
Creamy au gratin potatoes	\$ 9.500
Stuffed potatoe White sauce, bacon and green onion.	\$ 9.500
Grilled vegetables	\$ 13.000
Creamed spinach	\$ 12.000
Maluco rice White rice, scrambled egg, green onions, bacon and potato pay.	\$ 13.000
Potato Tortilla	\$ 15.000
3 ingredients salad Lettuce, tomatoes, onion, carrots, corn, egg, beet, arugula and radish.	\$ 9.000
Arugula and Parmesan	\$ 11.000
Bolivar Arugula, pear, blue cheese and walnuts.	\$ 13.000
Mollet Arugula, avocado, mollet egg, glazed carrot, and pumpkin seeds.	\$ 16.000
Crispy Crispy chicken, cherry tomatoes mix, green leaves mix, avocado, egg and parmesan cheese.	\$ 17.000
Caesar Lettuce, chicken, croutons, cesar sauce and parmesan cheese.	\$ 17.000
RISOTTO	
Kabocha squash and crispy sweetbreads risotto	\$ 34.000
Prawn risotto with carrot and ginger emulsion	\$ 34.000

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HOMEMADE PASTA

Our pastas are handcrafted in our premises using highest quality raw material and are served with sauces made with imported Italian products.

Four cheese and nuts ravioli With mushrooms cream sauce and chive.	\$ 33.000
Kabocha squash and mozzarella ravioli With Mediterranean sauce.	\$ 26.000
Amatriciana spinach ravioli With crispy bacon, fresh tomato, olive oil and garlic.	\$ 26.000
Pink salmon and mascarpone black squid ink ravioli With prawns, fresh tomato, and crispy zucchini.	\$ 34.000
Squid ink fettuccines With prawns cream.	\$ 26.000
Spaghetti With Genoese pesto and crispy raw ham.	\$ 24.000
Potatoes gnocchi With classic Italian bolognesa sauce.	\$ 24.000
Shin steak raviol checca style ☒ Fresh tomato, basil, olive oil and garlic.	\$ 39.000
Beet fettuccines ☒ With Mediterranean sauce.	\$ 27.000

OUR COUSINE

Tenderloin with mushrooms and chive Cream sauce - With rustic potatoes.	\$ 61.000
Cognac and herbs tenderloin With stuffed potato.	\$ 61.000
Pink salmon with lemon cream sauce With asparagus and mushrooms.	\$ 49.000
Marinated Chicken in curry, paprika and ginger With aubergines, zucchini and potato chips.	\$ 31.000
Pork shoulder in bittersweet sauce With mashed sweet potato and sweet potato chips.	\$ 33.000
Breaded New York steak With gratin spaghetti with cream.	\$ 36.000
Neapolitan style breaded veal With potato chips.	\$ 29.000
Babieca supreme with Spanish potatoes Mozzarella, crispy bacon, caramelized onion and fried egg.	\$ 29.000
Babieca omelette With spinach, mushrooms, cherry tomatoes and mozzarella.	\$ 21.000

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BEVERAGES

Coke soda line	\$ 4.500
Water and sparkling water	\$ 4.500
Flavored water	\$ 4.500
Orange juice / Grapefruit	\$ 5.500
Mint and Ginger Lemonade	\$ 5.500
Lemonade pitcher	\$ 9.000

DAFT BEER

Stella Artois Cup 330cc.	\$ 7.500
Patagonia Amber Lager Glass 330cc.	\$ 8.000
Patagonia 24.7 Glass 330cc.	\$ 8.000

BEER BOTTLE

Corona 710cc.	\$ 16.000
Stella Artois (non-alcoholic beer)	\$ 4.500

COCKTAIL

Aperol Spritz (Aperol, sparkling wine, sparkling water)	\$ 9.500
Limoncello Spritz (Limoncello, sparkling wine, sparkling water)	\$ 9.500
Gin Tonic de Frutos Rojos (Gin, tonic water, berries and a lemon twist)	\$ 11.000
Fernet con Coca	\$ 9.500
Mojito (Ron, lime juice, sparkling water, mint, sugar)	\$ 10.000
Caipiroska de Maracuya (Vodka, lime, sugar, passion fruit pulp)	\$ 11.000
Negroni (Gin, Vermouth rosso, campari)	\$ 11.000
Americano (Vermouth rosso, campari, sparkling water)	\$ 10.000
Tinto de Verano (Malbec wine, lime, syrup, lemon juice, mint)	\$ 9.000
Penicillin (Whisky, lemon juice, honey, jengibre)	\$ 13.000

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OUR DESSERTS

Sweet milk pancake	\$ 9.000
Flamed pancake Apple or banana.	\$ 10.500
Ice cream (Dulce de leche, chocolate, American cream, strawberry, pistachio, lemon) ☒	\$ 9.000
New York cheesecake	\$ 13.000
Mixed custard (Caramel sauce and cream) ☒	\$ 9.000
Strawberries and cream ☒	\$ 10.000
Fruit salad ☒	\$ 8.000
Crème Brûlée	\$ 8.000
Tiramisú	\$ 12.000
Apple crumble and ice cream	\$ 15.000
Chocolate volcano, ice cream and berries	\$ 12.500
Cheese and sweet with nuts ☒	\$ 9.000

COFFEE (Almond milk option)

Espresso coffee	\$ 3.800
Double coffee	\$ 6.500
Jarrito	\$ 5.000
Coffee with milk	\$ 6.000
Italian Capucchino (Coffee, milk, cream, cinamon and chocolate)	\$ 6.500
Submarine	\$ 6.500
Iced latte	\$ 6.000
Latte	\$ 6.000
Tea (Ask for box)	\$ 4.500
Tea with milk	\$ 5.000
Iced tea	\$ 5.000

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VEGGIE OPTIONS

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Spinach and bechamel sauce pasty	\$ 4.500
Spinach parmesan snacks (1/2 portion)	\$ 9.000
Breaded mozzarella (1/2 portion)	\$ 9.000

MAIN COURSE

Spinach, kabocha squash and toasted almonds risotto	\$ 31.000
Breaded eggplant capresse style with scrambled zucchini	\$ 29.000
Spinach ravioli with mushrooms cream	\$ 26.000
Kabocha squash and mozzarella ravioli with Mediterranean sauce	\$ 26.000

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