

Entradas

Entries / Entradas

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CHORIZO		\$900
Pork sausage / Linguiça gorda de porco		
MORCILLA		\$900
Blood Sausage / Linguiça de sangue		
CHINCHULÍN	\$1100	\$1800
Small intestine / Intestino de bezerro assado		
RIÑON	\$1300	\$2100
Kidneys / Rins de bezerro		
MOLLEJA	\$3100	\$5300
Sweetbreads / Glândula timo (do coração) do bezerro		
TABLA DE ACHURAS (2 Pers.) (chinchulín, riñon y molleja)		\$5500
Assorted entrails / Tábua de miúdos		
PROVOLETA		\$2400
Grilled provolone cheese / Provolone derretido		
PROVOLETA NAPOLITANA		\$3000
Grilled provolone cheese / Provolone derretido		
MORRÓN ASADO		\$1600
Grilled red pepper / Pimentão assado na brasa		
PICADA DE SALAME Y QUESO		\$2500
Ham / Presunto		
JAMÓN CRUDO		\$2400
Ham / Presunto		
MAYONESA DE ATÚN		\$2900
Tuna and mayonnaise / Atum e maionese		
MAYONESA DE AVE		\$2800
Chicken and mayonnaise / Frango e maionese		
SALPICÓN DE SARDINAS		\$2900
Sardine oil / Sardinha óleo		
ENSALADA RUSA		\$2200
Potatoes, carrots, peas and mayonnaise / Batatas, cenouras, ervilhas e maionese		
TOMATE RELLENO		\$2500
Tomato stuffed with chicken or tuna and mayonnaise / Tomate recheado com frango ou atum e maionese		

SERVICIO DE MESA \$300

Tableware / Talheres

Parrilla

Grill / Churrasco

1/2 1

PARRILLADA (X4) \$24000
(chorizo, morcilla, asado, vacio, pollo, chinch, riñon, mollejas)

PARRILLADA (X2) \$11500
(chorizo, morcilla, asado, vacio, chinch, riñon)

ASADO DE TIRA \$2800 \$3900
Thin strip ribs / Costeleta de boi

VACIO \$2900 \$5500
Flank / Peça gorda de flanco da vaca

BIFE DE CHORIZO \$3000 \$4800
Sirloin steak / Peça gorda de contrafile

BIFE MARIPOSA \$6000
Butterfly sirloin steak / Peça gorda de contrafile cortada ao meio

BIFE DE LOMO \$3000 \$4800
Tenderloin medallion / Medalhão de file mignon

BIFE DE CUADRIL \$3000
Steak / Peça gorda da vaca

1/4 POLLO AL LIMON \$1900
Grilled chicken with lemon / Frango c/ limão

1/2 POLLO DESHUESADO \$3800
Boneless chicken / Boneless chicken

ENTRAÑA \$3000 \$5800
Entrails / Entranha

BIFE DE CHORIZO PUERTO VIEJO \$6800
Sirion steak puerto viejo / Peca gorda de contrafile puerto viejo

MATAMBRITO DE CERDO \$2700 \$3800
The rose of pork / Porco

BONDIOLA DE CERDO \$2500 \$3800
Thin strip of pork / Corte fino de porco tenro

COSTILLA DE CERDO (2) \$2900
Ribs of pork / Costela de porco tenro

Platos de Cocina

Dishes / Pratos

LOMO A LA PIMIENTA (*) Tenderloin with pepper / Filé mignon com pimenta	\$6000
LOMO STROGONOFF (*) Tenderloin Strogonoff/ Filé mignon Strogonoff	\$6000
LOMO AL CHAMPIGNON (*) Tenderloin with mushroom / Filé mignon com cogumelos	\$6000
LOMO A LA CREMA (*) Tenderloin a la cream / Filé mignon um creme la	\$6000
LOMO AL VERDEO (*) Tenderloin with green onion / Filé mignon com cebola verde	\$6000
¼ POLLO CALABRESA (*) Chicken Calabrese / Frango calabrese	\$3800
¼ POLLO PORTUGUESA (*) Chicken Portuguese / Frango português	\$3800
¼ POLLO CHAMPIGNON (*) Chicken mushroom / Cogumelo frango	\$3800
¼ POLLO AJILLO (*) Chicken with garlic/ Frango com alho	\$3800
¼ POLLO OREGANATO (*) Chicken oregano/ Frango com orégano	\$3800
¼ POLLO PROVENZAL (*) chicken provençal / Frango provençal	\$3800
MILANESA DE TERNERA Breaded steak / Carne à milanesa	\$2500
MILANESA NAPOLITANA Mozzarella, ham and tomato sauce/ Mussarela, presunto e molho de tomate	\$3100
MILANESA RELLENA (JAMON Y QUESO) (*) Milanese filled with ham and cheese /	\$3900
SUPREMA Breaded chicken / Frango à milanese	\$2500
SUPREMA NAPOLITANA Mozzarella, ham and tomato sauce/ Mussarela, presunto e molho de tomate	\$3100
SUPREMA RELLENA (JAMON Y QUESO) (*) Stuffed with ham and cheese / Recheado com presunto e queijo	\$3900
SUPREMA SUIZA (*) with cheese and white sauce / com queijo e molho branco	\$3900
SUPREMA MARYLAND (*) ham, bell pepper corn sauce and fried banana / presunto, molho de milho sino pimenta e banana frita	\$4500

(*) Platos con guarnición de Papas Españolas
Dishes with Spanish potatoes / Pratos com batatas espanholas

Pescados y Mariscos

Seafood / Peixes e frutos do mar

CORNALITOS Small fried fish / Peixe frito pequeno	\$2800
RABAS Fried squid rings / Fried anéis de lula	\$4900
CALAMARETIS Small Squid / Lula pequena	\$5200
PAELLA VALENCIANA (2 Pers.) Valencian paella / Paella Valenciana	\$7500
GAMBAS AL AJILLO Shrimp with garlic / Camarão com alho	\$4800
ARROZ CON MARISCOS (2 Pers.) Rice with seafood / Arroz com frutos do mar	\$7500
CAZUELA DE MARISCOS (2 Pers.) Variedad de mariscos / Variedade de frutos do mar	\$7500
SALMÓN ROSADO GRILLE (penca)(*) Pink salmon / Salmon rosa	\$6500
MEJILLONES A LA PROVENZAL Mussels with garlic and parsley / Mexilhões com alho e salsa	\$3500
FILETE DE MERLUZA A LA MILANESA Hake fillet / Filé de pescada	\$2500
TRUCHA GRILLE (*) Grilled trout / Truta grelhada	\$4800
TRUCHA A LA CREMA DE VERDEO (*) Trout green onion / Truta verde cebola	\$5500
TRUCHA AL ROQUEFORT (*) Trout with roquefort / Trutas com roquefort	\$5500
TRUCHA A LA MEITRE D´HOTEL (*) Trout maître d hotel / Truta maître do hotel	\$5500
FRITURA MIXTA (rabas/corn./calamtis 2 pers.) Mixed fried / Frito misto	\$6500
COPA DE CAMARONES Cup of shrimp / Xicara de camarão	\$3500
ENSALADA DE MARISCOS Seafood salad / Salada de frutos do mar	\$3600
ARROZ CON CALAMARES (2 pers.) Rice with squid / Arroz com lula	\$5300

(*) Platos con guarnición de Papas Españolas
Dishes with Spanish potatoes / Pratos com batatas espanholas

Pastas

SPAGUETIS Spaghetti / Espaguete	\$1400
Fusilli/ Fusilli	
ÑOQUIS Gnocchi / Gnocchi	\$1600
SORRENTINOS Stuffed pasta (ham and cheese)/ Recheado massas (presunto e queijo)	\$1900
RAVIOLES DE VERDURA Stuffed pasta (verdura)/ Recheado massas (legumes)	\$1900

Salsas

Sauces / Molhos

FILETO Tomato sauce / Salsa de tomate	\$1000
MANTECA / OLEO Butter / Manteiga	\$1000
CUATRO QUESOS Four cheeses/ Quatro queijos	\$1600
BOLOÑESA Tomato sauce and minced meat / Salsa de tomate e carne picada	\$1400
CREMA The cream / o creme	\$1400
ROSA Rose (Tomato and cream sauce) / Rose (Tomate e molho de natas)	\$1400
PARISSIENE Ham and mushroom cream / Creme de cogumelos e presunto	\$1800
PESTO Basil, garlic, nuts and olive / Alho, manjeriçã, nozes e azeite	\$1000
ESTOFADO Meat in tomato sauce / Carne ao salsa de tomate	\$1500
ROQUEFORT Roquefort	\$1600
SCARPARO pesto, tomato sauce, cream and ham / pesto, salsa de tomate, creme y jamon	\$1400
PUERTO VIEJO (crema, jamón, champignon y fileto) Cream, ham, mushrooms and tomato sauce / Natas, fiambre, cogumelos e molho de tomate	\$1800

Acompañamiento

Garnishes / Acompanhamentos

PAPAS FRITAS French fries / Batata frita	\$1500
PAPAS ESPAÑOLAS Spanish potatoes / batatas á española	\$1600
PAPAS FRITAS PROVENZAL French fries sauteed with parsley and garlic / Batata frita c/alho e salsa	\$1900
PAPAS REJILLA French / Batata	\$2100
PAPAS NOISET French noiset / Batatas noiset	\$2100
PAPAS PALLIE French pallie / Batatas pallie	\$1700
PAPAS AL NATURAL Boiled potatoes / Batata cozida	\$1100
PURE DE PAPAS/ZAPALLO Mashed potatoes or calabash / Purê de batata o calabaza	\$1500
HUEVOS FRITOS (2) Fried eggs (sunny side-up) / Ovos fritos	\$700
HUEVOS DUROS (1) Hard-boiled eggs / Ovos cozidos	\$350
ARROZ BLANCO White rice / Arroz branco	\$1100

Tortillas y Omelettes

TORTILLA PAPA/ACELGA Potato and spinach / Batata e espinafre	\$2300
TORTILLA ESPAÑOLA Potato and red sausage / Batata e vermelho salsicha	\$3000
TORTILLA PAPA Y JAMON Potato and ham / Batata e presunto	\$2800
TORTILLA PAPA QUESO Y CEBOLLA Cheese and onion / Queijo e cebola	\$2800
OMELETTE JAMON/QUESO Ham and cheese / Presunto e queijo	\$2400
REVUELTO DE GRAMAJO Gramajo scrambled / Gramajo mexidos	\$3300

Ensaladas

Special Salads / Saladas Especiais

	Chica	Grande
(A ELECCIÓN)		
TOMATE, LECHUGA, ZANAHORIA, REMOLACHA, APIO, PAPA, CEBOLLA, RADICHETA, RÚCULA	\$1400	\$1800
Recargo de huevo		\$350
Surcharge egg / Sobretaxa de ovo		\$350
Recarga de Queso Sardo		
Surcharge of cheese Sardo / Sobretaxa de queijo Sardo		
QUINQUELA		\$2400
(remolacha, apio, tomate, arroz, zanahoria, queso, huevo duro, arvejas) (grated beet root, celery, tomatoe, rice, carrots, cheese, hard boiled eggs, arvejas) / (beterraba, aipo, tomate, arroz, cenoura, quijo, ovo cocido, arvelas)		
CAMINITO		\$2400
(arroz, ajo, radicheta, roquefort y panceta) (rice, garlic, radicchio (sort of chicory), blue cheese and bacon) / (arroz, alho, chicória, queijo roquefort e bacon)		
DEL ESTIBADOR		\$2600
(remolacha rallada, nueces, mayonesa, palmitos, crema) (grated beet root, walnut, mayonnaise, cream, palm) / (beterraba ralada, nozes, maionese, creme, palmito)		
INMIGRANTE		\$2400
(pollo, radicheta, queso rallado y huevo rallado) (chicken, radicchio (sort of chicory), grated cheese and grated hard-boiled egg) / (frango, chicória, quijo ralado, ovo cozido ralado)		
WALDORF		\$2600
(manzana, apio, nuez, palmitos y crema) (apple, celery, walnut, heart of palm and cream) / (maça, aipo, nozes, palmito e creme)		
PUERTO VIEJO		\$2600
(tomate, lechuga, cebolla de verdeo, choclo desgranado, palmitos y aderezo) (tomatoe, lettuce, green onion, sweet corn, heart of palm and dressings) / (tomate, alface, cebolinha, milho, palmito e molhos a sua escolha)		
I (pollo, arvejas, zanahoria, arroz, huevo)		\$2400
(chicken, arvejas, carrots, rice, hard boiled eggs) / (frango, arvelas, cenoura, arroz, ovo cocido)		
II (pollo, tomate, lechuga, cebolla, queso, huevo)		\$2400
(Chicken, tomatoe, lettuce, onion, cheese, hard boiled eggs) / (frango, tomate, alface, cebola, quijo, ovo cocido)		
III (pollo, apio, tomate, zanahoria, huevo)		\$2400
(chicken, celery, tomatoes, carrots, hard boiled eggs) / (frango, aipo, tomate, cenoura, ovo cocido)		
IV (arroz, atún, tomate, cebolla, zanahoria)		\$2600
(rice, atun, tomatoes, onion, carrots) / (arroz, atun, tomate, cebola, cenoura)		
V (atún, palmitos, apio, zanahoria, huevo, salsa golf)		\$2600
(atun, palm, celery, carrots, hard boiled eggs and dressing) / (atun, palmito, aipo, cenoura, ovo cocido e molhos)		
VI (palmitos, apio, zanahoria, huevo, arvejas, kani kama)		\$2600
(palm, celery, carrots, hard boiled eggs, arvejas, kani kama) / (palmito, aipo, cenoura, ovo cocido, arvelas, kanikama)		

Postres

Desserts / Sobremesas

	solo	crema o dulce	mixto
FLAN CASERO Egg custard with caramel syrup / Pudim de leite caseiro	\$1000	\$1200	\$1400
BUDIN DE PAN CASERO Home-made bread pudding / Pudim de pão caseiro	\$1000	\$1200	\$1400
ZAPALLO EN ALMIBAR Pumpkin in syrup / Abóbora em calda	\$1600	\$1800	
VIGILANTE (Queso y Dulce de membrillo o batata) cheese and sweet potato or quince / queijo e batata doce ou marmelo	\$1500		
ENSALADA DE FRUTAS Fruit salad / Salada de fruta	\$1000	\$1200	
ENSALADA DE FRUTAS CON HELADO Fruit salad with ice-cream / Salada de fruta com sorvete	\$1700		
FRUTILLAS Strawberries / Morangos	\$1000	\$1400	
DURAZNO EN ALMIBAR Peaches in syrup / Pêssegos em calda	\$1100	\$1300	
PANQUEQUE DE DULCE DE LECHE Dulce de leche pancake / Crepes de doce de leite	\$1600		
PANQUEQUE DE MANZANA (4 Pers.) Apple pancake / Crepes de manzaba	\$3600		
FRUTAS DE ESTACION Fresh seasonal fruit / Frutas de estação	\$800		
ALMENDRADO Almond ice cream / Sorvete com amêndoas	\$1400		
CHARLOTTE Ice cream with chocolate sauce / Sorvete com calda de chocolate quente	\$1600		
BOMBON HELADO Iced bombom / Bombom de sorvete	\$1400		
DON PEDRO Ice cream with walnut and whisky / Sorvete com nozes e whisky	\$1800		
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HELADO (chocolate, frutilla, crema, limón) Ice cream (chocolate, strawberry, cream, lemon) / Sorvete (chocolate, morango, creme, limão)	\$800	\$1500	
PORCION DE CREMA O DULCE Portion of cream or dulce de leche / Porção de creme ou doce de leite	\$400		
Recargo quemado al ron Surcharge burnt rum / Sobretaxa rum queimado	\$600		

Vino Tinto

Red Wines / Vinho tinto

	750cc	375cc
VASCO VIEJO (de la casa)	\$1500	\$1100
NORTON	\$2400	
RINCÓN FAMOSO	\$2800	\$1800
LOPEZ	\$2400	\$1500
COMTE DE VALMONT	\$2600	\$1600
LATITUD 33	\$2800	
CHATEAU VIEUX Blend	\$3800	
DON VALENTIN LACRADO	\$2400	
BIANCHI (Borgoña)		
SAN TELMO (Malbec / Cabernet)	\$2400	
SAN FELIPE (Clasico)	\$2600	\$1600
DV CATENA (Malbec-Cabernet)	\$5800	
SAN FELIPE ROBLE (Malbec)	\$3900	\$2500
CRUZ ALTA (Malbec / Blend)	\$3900	
ALAMOS (Malbec / Cabernet)	\$3900	\$2500
TRUMPETER (Malbec)	\$4400	\$2600
TRUMPETER (Reserva)	\$5200	
NICASIA (Malbec / Cabernet Franc)	\$4600	
SAINT FELICIEN (Cabernet)	\$5200	\$3300
RUTINI (Cabernet-Malbec)	\$6000	

Vino Blanco

White wine / Vinho branco

	750cc	375cc
VASCO VIEJO (de la casa)	\$1500	\$1100
ETCHART PRIVADO (Torrantes)	\$2400	
ARBOLES (Chardonnay)	\$2400	
NORTON COSECHA TARDIA	\$2800	
SAN FELIPE (Caramagnola)	\$2600	\$1600
SAN FELIPE (Chardonnay Roble)	\$3900	\$2500
LOPEZ	\$2400	\$1500
CASTEL CHANDON	\$2600	
TRUMPETER (Savignon blanc)	\$4400	\$2600

Clericó

Alcoholic fruit / Fruta alcohólica

CLERICÓ DE VINO	\$3400
CLERICÓ DE SIDRA	\$3400
SANGRÍA	\$3400
SIDRA 1888	\$2800

Espumante

Sparkling wine / Vinho espumante

	750cc	375cc	187cc
MONTCHENOT (Extra Brut)		\$3500	
ALAMOS (Extra Brut)		\$4800	
TRUMPETER (Extra Brut)			
NORTON ELEJIDO (Extra Brut)		\$2800	
CHANDON (Extra Brut)		\$4200	

Bebidas

Drink / Beber

GASEOSAS 500cc.	\$700
AGUA MINERAL 500cc. (Eco de los Andes)	\$600
AGUA SABORIZADA 500cc.	\$700
JUGO EXPRESADO	\$900
SODA x 500 cc	\$600
CERVEZA 1 litro (Imperial / Warsteiner)	\$1700
CERVEZA 1 litro (Heineken)	\$1900
CERVEZA LATA IMPERIAL 473cc.	\$900
CERVEZA LATA GROLSH 473cc.	\$950
CERVEZA LATA HEINEKEN X 473 cc	\$1100
JARRA DE LIMONADA	\$1500
VASO DE LIMONADA	\$800

Whisky & Aperitivos

Whiskey & Spirits / Whiskey & licores

JOHNNIE WALKER (Et.Negra)	\$2000
JOHNNIE WALKER (Et.Roja)	\$1500
BLENDERS	\$900
J&B	\$1500
GIN TONIC (BEFEATER)	\$1800
FERNET	\$1100
RON BACARDI GOLD	\$1500
BAILEY'S	\$1500
TIA MARIA	\$1500
RESERVA SAN JUAN	\$1500
GANCIA	\$1200
CINZANO	\$1200
APEROL CON NARANJA	\$1800

Cafetería

Coffee / Café

CAFE EXPRESS	\$600
CAFE EXPRESS DOBLE	\$750
CAFÉ AMERICANO	\$650
TE / TE DIGESTIVO	\$550
RECARGO DE CREMA	\$100