



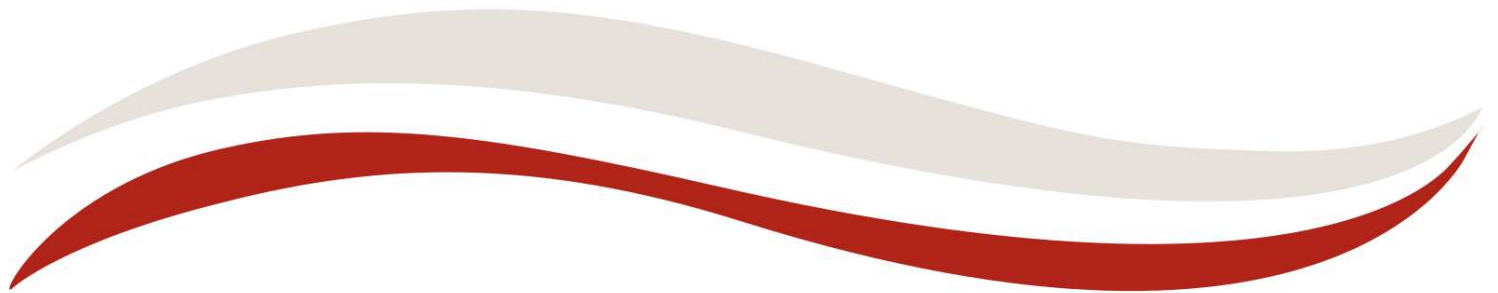
Professional quality

Home warmth

Regional flavor

A tradition that remains

1991 - 2025



Cover Charge \$ 3600

Open: Lunch: Monday to Sunday from 12 PM to 4 PM

Dinner: Monday to Sunday from 8 PM a 1200 AM

www.losremanseros.com



RED WINES/ VINOS TINTOS



	3/8	3/4
Wineries CASA MONTES (regional wine from San Juan)		
Bodegas Casa Montes (vino regional de San Juan)		
Black Fire Malbec	\$ 7400 (glass)	12700
Fuego Negro Malbec		
Black Fire Cabernet Sauvignon	\$ 7400 (glass)	12700
Fuego Negro Cabernet Sauvignon		
Wineries CHANDON / Bodegas Chandon		
Latitude 33 Cabernet Sauvignon	\$	16800
Latitud 33 Cabernet Sauvignon		
Latitude 33 Malbec	\$	16800
Latitud 33 Malbec		
Wineries LA RURAL / Bodegas La Rural		
Trumpeter Malbec	\$	24200
Trumpeter Cabernet Sauvignon	\$	24200
Wineries LOPEZ		
López	\$ 7600	10700



RED WINES/ VINOS TINTOS



3/8

3/4

WINERIES NIETO SENETINER / Bodegas Nieto Senetiner

Nieto Senetiner Malbec - Cabernet Sauvignon \$ 17600

BODEGAS TRAPICHE

Fond De Cave Malbec - Cabernet Sauvignon \$ 13500

WINERIES FINCA LAS MORAS (from the province of San Juan)

Blackberry Soul Malbec..... \$ 12700

Alma Mora Malbec

Blackberry Soul Cabernet \$ 12700

Alma Mora Cabernet

The Untouchables Malbec \$ 22000

Los Intocables Malbec

WINERIES CATENA ZAPATA / Bodegas Catena Zapata

Los Álamos Malbec \$ 9200 16300

Los Álamos Cabernet Sauvignon \$ 16300

Nicasia Red Blend Malbec \$ 19800

Nicasia Red Blend Cabernet Franc \$ 19800

DV Catena Malbec \$ 41000

DV Catena Cabernet \$ 41000



WHITE WHINES/ VINOS BLANCOS



3/8

3/4

Wineries CASA MONTES (Regional wine from San Juan)

Bodegas Casa Montes

Black Fire Viognier \$ 7400 (glass) 12700

Fuego Negro Viognier

Wineries CATENA ZAPATA / Bodegas Catena Zapata

Los Álamos Chardonnay \$ 16300

Los Álamos Sauvignon Blanc \$ 12800

Wineries LOPEZ / Bodegas Lopez

Lopez \$ 7100 10700

Rincón Famoso Rose \$ 11000

BODEGAS TRAPICHE

Fond De Cave Chardonnay \$ 13500

Wineries NORTON / Bodegas Norton

Cosecha Tardía (natural sweet) \$ 5900 (glass) 11000



SPARKLING WINES CHAMPAGNES/ESPUMANTE



3/8

3/4

Wineries CHANDON

Chandon Extra Brut \$ 37300

Wineries CATENA ZAPATA / Bodegas Catena Zapata

Alamos Extra Brut..... \$ 22700



BEVERAGE/ BEBIDAS



Other Drinks

Beer Stella Artois 975 cc \$ 11300

Whisky Blenders Pride \$ 5800

Whisky Chivas Regal \$ 7900

Cafe

Coffee \$ 3100

Coffee with cream..... \$ 3300

Coffee and a half (mug) \$ 3300

Coffee and a half (mug) with cream
..... \$ 3900

Café doble \$ 3900

Tea

Tea (Boldo, Linden,
Chamomile,
Cachamay o Verde) \$3100

Non-alcoholic beverages

Bebidas sin alcohol

Water with or without Gas..... \$ 3800

Aguas

Sodas (Pepsi) \$ 3900

Gaseosas

Flavored water..... \$ 3900

Aguas saborizadas

**Clericó with the wine of your choice
(Consult with the waiter)**



ENTREES / ENTRADAS



Cold Dishes/Entradas Frías

Vittel Thoné (with pecceto)	\$ 17400
Vittel Thoné (con peceto)	
Rolled Rosemeat (homemade) with green or Rusa Salad (for sharing)	\$ 18900
Matambre arrollado (casero) con ensalada rusa o verde (para compartir)	
Raw Ham (alone)	\$ 7500
Jamón crudo (solo)	
Raw ham with Rusa Salad (mix of carrots, peas, potatoes and mayonnaise)	\$ 10300
Jamón crudo con ensalada rusa (mezcla de zanahorias, arvejas, papas y mayonesa)	
Mozzarella Caprese with raw ham	\$ 10500
Muzzarella caprese con jamón crudo	
Tuna Mayonnaise (with potatoes or rice and chopped tomatoes)	\$ 17000
Mayonesa de atún (con papas o arroz y tomate cubeteados)	
Chicken Mayonnaise (with potatoes or rice and chopped tomatoes)	\$ 8900
Mayonesa de Ave (con papas o arroz y tomate cubeteados)	
Chicken salad (for sharing)	\$ 11300
Salpicón de ave (para compartir)	
Tongue in vinaigrette	\$ 11300
Lengua a la Vinagreta	



Hot Entrees/ Entradas Calientes



Empanada Salteña (small pie of chopped meat oven-baked or fried)	\$ 2600
(carne cortada a cuchillo, fritas o al horno)	
Squid Rings Roman style (for share)	\$ 30000
Rabas a la Romana (para compartir)	
Grilled provolone with oregano and olive oil	\$ 8900
Provoleta al oreganato y oliva	
Special grilled provolone (bacon, sweet pepper and tomato)	\$ 10300
Provoleta especial (panceta, morrón y tomate)	
Crêpe with shrimps and tarragon	\$ 26500
Crêpe con camarones y estragón	
Stuffed mushrooms	\$ 16800
Champiñones rellenos	
Breaded mozzarella	\$ 8900
Mozzarella a la milanese	
Warm seafood salad (shrimps, mussels, squid and sautéed vegetables)	\$ 35000
Ensalada tibia de mariscos (camarón, mejillones, calamar y vegetales salteados)	

Sweetbreads with cream of Marsala	\$ 10600
Mollejitas a la crema de marsala	
Spinach Cream Soup	\$ 7600
Sopa Crema de Espinaca	
Pumpkin cream soup	\$ 7600
Sopa Crema de Calabaza	



SALADS AND



SIDE DISHES/ ENSALADAS Y GUARNICIONES

Simple Salads/ ENSALADAS SIMPLES

(Tomatoe, Lettuce, Arugula, Celery, Carrot, Beet, Egg or Onion)

(Tomate, Lechuga, Rúcula, Apio, Zanahoria, Remolacha, Huevo o Cebolla)

One ingredient	\$ 6000	Full (4 Ingredients)	\$ 12700
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Un ingrediente

Completa

Mixed (2 or 3 Ingredients)	\$ 10200	Súper (5/6 Ingredients)	\$ 15200
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Arugula and Parmesan \$ 11500

Rúcula y Parmesano

Special Salads(for share)/ ENSALADAS ESPECIALES

Caribbean (contains lettuce, carrot, corn, cheese, cooked ham, chopped chicken) \$ 19400

Caribeña (base lechuga,zanahoria,choclo,queso,jamon cocido,pollo cubeteados)

Greek (lettuce, bell pepper, olive, tomato, mozzarella, olive oil, vinegar sauce) \$ 19400

Griega (lechuga, morrón, aceituna, tomate, mozzarella, oliva y aceto)

Chipre (tuna, tomato, mozzarella, black olives, basil and peas) \$ 27100

(atún, tomate, mozzarella, aceitunas negras, albahaca y arvejas)

Mediterránea (tuna, lettuce, sweet peppers, olives, tomato, olive oil, vinegar sauce)... \$ 27100

(atún, lechuga, morrones, aceitunas, tomate,oliva y aceto)

Nórdica (chicken, verde a elección, tomato, mozzarella, olives, olive oil, lemon) \$ 19400

(pollo, verde a elección, tomate, mozzarella, aceitunas, oliva y limón)

Caesar (cisar) (lettuce, croutons, chicken, parmesan cheese y aderezo) \$ 27100

(lechuga, croutones, pollo, parmesano y aderezo)



Side dishes and Portions

Guarniciones y Porciones



	Side dishes	Portions
Mashed Apples	\$ 8500	\$ 11300
Puré de Manzanas		
Mashed Potatoes	\$ 8300	\$ 9800
Puré de Papas		
Mashed Pumpkin	\$ 8300	\$ 9800
Puré de Zapallo Anco		
French Fries (knife cuts)	\$ 8300	\$ 9800
Papas Fritas Almetes (cortadas a cuchillo)		
Fried Potatoes Spanish style (knife cuts)	\$ 8300	\$ 9800
Papas Fritas a la Española (cortadas a cuchillo)		
Fried Potatoes Noisette style	\$ 8500	\$ 11300
Papas Fritas Noisette		
Boiled Potatoes	\$ 7400	\$ 9800
Papas al Natural		
Pay Potatoes		\$ 11300
Papas Pay		
Cream Potatoes Gratin	\$ 9800	\$ 12700
Papas Gratinadas a la Crema .		
Fried Sweet Potatoes	\$ 9800	\$ 12700
Batatas Fritas		
Cream Spinach Gratin	\$ 9800	\$ 12700
Espinaca Gratinada a la Crema		
Veggies on the grill (Eggplant, zucchini, tomato, sweetpeppers, onions)	\$ 9800	\$ 12700
Vegetales a la Plancha (berenjenas, zapallito, tomate, morrón, cebolla)		
Rusa salad style	\$ 8500	\$ 11300
Ensalada Rusa		
White Rice	\$ 8300	\$ 9800
Arroz Blanco		
Fried Eggs (each)		\$ 1700
Huevos fritos (c/u)		



KITCHEN/COCINA

(Several simple meals)

Minutas Varias



Breaded veal and Chicken

Milanesas de Ternera o Pollo

Breaded veal or Chicken Thigh (alone)	\$ 10600
Milanesa de Ternera o Pata Muslo (sola)	
Breaded veal with French fries* or mashed potatoes	\$ 13900
Milanesa con papas fritas* o puré	
Breaded veal full	\$ 14400
Milanesa Completa	
Napolitana Style (alone)	\$ 14400
Napolitana (sola)	
Napolitana Style with French fries* or mashed potatoes	\$ 16700
Napolitana con papas fritas* o puré	
Stuffed kiev style (Herbs butter, cheese ham, with french fries* or mashed potatoes).	\$ 18700
Rellena a la Kiev (manteca a las hierbas, queso y jamón, con papas fritas* o puré)	
Suiza style (White sauce bechamel and cheese, with fried potatoes noisette style)	\$ 18700
A la Suiza (salsa bechamel y queso, con papas noisette)	
Maryland (corn cream, fried ham, peas, bell pepper, fried banana and thin fries)	\$ 16700
A la Maryland (crema de choclo, panceta, arveja, morrón, banana frita y papas pay)	
(*) Charge for garnish of Provenzal or Noisette fries	\$ 2400
(*) Recargo por Guarnición a la Provenzal o Papas Noisette	

Breaded Chicken

Supremas

Breaded Chicken (alone)	\$ 12000
Suprema (sola)	
Breaded Chicken with French fries* or mashed potatoes	\$ 15600
Suprema con papas fritas* o puré	
Breaded Chicken full	\$ 16300
Suprema Completa	
Breaded Chicken Napolitana Style (alone) (whit ham, cheese and tomato sauce) ...	\$ 16300
Suprema Napolitana (sola) (con jamón, queso y salsa de tomate)	
Breaded Chicken Napolitana Style with French fries* or mashed potatoes	\$ 18900
Suprema Napolitana con papas fritas* o puré	
Breaded Chicken Stuffed kiev style (herbs butter, cheese ham, with french fries* or mashed potatoes)	\$ 21100
Suprema Rellena a la Kiev (manteca a las hierbas, queso y jamón, con papas fritas* o puré)	
Breaded Chicken Suiza style (white sauce bechamel and cheese, with fried potatoes noisette style)	\$ 21100
Suprema a la Suiza (salsa bechamel y queso, con papas noisette)	

Breaded Chicken Maryland (corn cream, fried ham, peas, bell pepper, fried banana and thin fries) \$ 18900

Suprema a la Maryland (crema de choclo, panceta, arveja, morrón, banana frita y papas pay)

(*) Charge for garnish of Provençal or Noisette fries \$ 2400

(*) Recargo por Guarnición a la Provençal o Papas Noisette



Potatoes omelette, Omelettes and Rice

Tortillas, Omelettes y Arroces



Potatoes Omelette (potato, eggs and onions) (for sharing) \$ 12600

Tortilla de Papas (papa, huevo y cebolla) (para compartir)

Potato Omelette with mushrooms (for sharing) \$ 15100

Tortilla de Papas con champiñones (para compartir)

Española style (with red sausage) (for sharing) \$ 17100

Tortilla a la Española (con chorizo colorado) (para compartir)

Florentina style (with chard, onion and parmesan) (for sharing) \$ 15100

Tortilla a la Florentina (con acelga, cebolla y parmesano) (para compartir)

Vegetables and Mushroom Omelette..... \$ 15100

Tortilla de Vegetales y Champiñones

Scrambled Gramajo (for sharing) \$ 12600

Revuelto Gramajo (para compartir)

Rice a la Persa (chicken, almonds and raisins) \$ 15100

Arroz a la Persa (pollo, almendras y pasas de uva)

Rice with seafood (mussels, squid, prawns and shrimps) (for sharing) \$ 46200

Arroz con Mariscos (mejillones, calamar, langostinos y camarón) (para compartir)

Rice with Mussels and Vegetables..... \$ 23800

Arroz con Mejillones y Vegetales

Rice with Squid (for sharing) \$ 26000

Arroz con Calamares (para compartir)

Rice with Squid (for 2/3 people) \$ 44200

Arroz con Calamares (para 2/3 personas)

Rice a la Valenciana (butter, saffron, onion, cheese and bell pepper) \$ 20500

Arroz a la Valenciana (manteca, azafrán, cebolla, queso y morrón)

Rice with Mushrooms and Vegetables..... \$ 15100

Arroz con Hongos y Vegetales

Rice with Chicken (saffron and vegetables) \$ 20500

Arroz con Pollo (azafrán y vegetales)

Shrimp Risotto (shrimp, leek and saffron) \$ 32400

Risoto de Camarones (camarones, puerro y azafrán)

Swiss Omelet..... \$ 11800

Omelette Suizo

Mixed Omelet.....	\$ 11800
Omelette Mixto	
Vegetable and Parmesan Omelette.....	\$ 15100
Omelette de Vegetales y Parmesano	
Vegetable and Mushroom Omelette.....	\$ 15100
Omelette de Vegetales y Champiñones	
Mushroom Omelette.....	\$ 15100
Omelette de Champiñones	



KITCHEN/ COCINA



Fresh Pasta/ Pastas Frescas (homemade elaboration) Caseras

Spaghetti made with egg	\$ 9500
Tallarines al Huevo	
Spaghetti with Mussels and Vegetables	\$ 24000
Tallarines con Mejillones y Vegetales	
Chicken and Vegetable Cannelloni	\$ 10500
Canelones de Pollo y Vegetales	
Gnocchi made with potato and egg	\$ 10500
Ñoquis de Papa y Huevo	
Ravioli stuffed with Chicken and Vegetables	\$ 14100
Ravioles de Pollo y Vegetales	
Big raviolis stuffed with Pink Salmon (in squid juice dough)	\$ 21200
Raviolones de Salmón Rosado (en masa de tinta de calamar)	
Sorrentinos stuffed with ham and mozzarella	\$ 15500
Sorrentinos de Jamón y Mozzarella	

Our sauces/ Nuestras Salsas

Tomato Sauce (tuco made with fresh tomatoes)	\$ 7200
Salsa de Tomate (tuco elaborado con tomates frescos)	
White Sauce	\$ 7200
Salsa Blanca	
Filetto (tomato, garlic, bay leaf, white wine and oregano)	\$ 8900
Filetto (tomate, ajo, laurel, vino blanco y orégano)	
Basílico (olive oil, garlic, concasse tomato and basil)	\$ 8900
Basílico (oliva, ajo, tomate concasé y albahaca)	
Mixed (tuco and bechamel)	\$ 8900
Mixta (tuco y bechamel)	
Pesto (basil, parsley, walnut and olive oil)	\$ 8900
Pesto (albahaca, perejil, nuez y aceite de oliva)	
Rosse (creamy tuco)	\$ 8900
Rosse (tuco y crema)	
Blue Cheese (cream base and roquefort cheese)	\$12000
Roquefort (base crema y roquefort)	
Matricciana (concasse tomato, bacon, basil and garlic)	\$12000
Matricciana (tomate concasé, panceta, albahaca y ajo)	
Veal stew (seasoned with onion bell pepper, white wine and tomato sauce)	\$12000
Estofado de ternera (fondo de cebolla y morrón, vino blanco y salsa de tomate)	
Bolognesa (tenderloin beef, ham, tomato, mushrooms and herbs)	\$12000
Bolognesa (carne de lomo, jamón, tomate, hongos y hierbas)	

Four Cheese (gruyere, parmesan, mozzarella and roquefort)	\$ 12000
A los 4 Quesos (gruyere, parmesano, mozzarella y roquefort)	
Scarparo (tomato, cream, scallion, basil and ham)	\$ 12000
Scarparo (tomate, crema, verdeo, albahaca y jamón)	
Francesa (chicken, scallion, mushrooms and cream)	\$ 12000
Francesa (pollo, verdeo, champiñones y crema) .	
Putanesca (spicy) (olive oil, garlic, olive, anchovy and tuco)	\$ 12000
Putanesca (picante) (oliva, ajo, aceituna, anchoa y tuco)	
Parisien (chicken, ham and mushrooms)	\$ 12000
Parisien (pollo, jamón y champiñones)	
Prince of Naples (tuco, cream, ham, chicken, cheese egg)	\$ 12000
Príncipe de Nápoles (tuco, crema, jamón, pollo, queso y huevo)	
Cream of Shrimps and Leeks	\$ 21400
Crema de Camarones y Puerros	
Pink Salmon's (pink salmon, cream, scallion)	\$ 21400
De Salmón Rosado(salmón rosado, crema, y verdeo)	
Seafood's	\$ 21400
De Mariscos	



SEAFOOD/ MARISCOS



Galician Octopus (300gr.) (paprika, olive and natural potatoes)	\$ 60000
Pulpo a la Gallega (pimentón, oliva y papas al natural)	
Basque style Octopus (300gr.) (hot paprika, garlic slices, vinegar, olive and natural potatoes)	\$ 60000
Pulpo a la Vasca (pimentón picante, láminas de ajo, vinagre, oliva y papas al natural)	
Squid rings Roman style (for sharing)	\$ 30000
Rabas a la Romana (para compartir)	
Mussels scampi or Provençal (with rice timbale)	\$ 24000
Mejillones al Ajillo o Provençal (con timbal de arroz)	
Mussels with spaghetti and vegetables	\$ 24000
Mejillones con Tallarines y Vegetales	
Shrimp scampi or Provençal (with rice timbale)	\$ 30000
Gambas al Ajillo o Provençal (con timbal de arroz)	
Scampi with Tártara Sauce (with choice of fries* or any side dish or simple salad)	\$ 30000
Gambas a la Marinera con salsa tártara	
Paella Valenciana (Fish, seafood and chicken) (for 2/3 people)	\$ 69000
Paella Valenciana (Pescados, Mariscos y Pollo) (para 2/3 personas)	
Rice with Seafood (mussels, squid, cuttlefish, prawns and shrimps) (for sharing)....	\$ 46200
Arroz con Mariscos (mejillones, calamar, jibia, langostinos y camarón) (para compartir)	
Rice with Squid (for sharing)	\$ 26000
Arroz con Calamares (para compartir)	
Rice with Squid (for 2/3 people)	\$ 44200
Arroz con Calamares (para 2/3 personas)	
Rice with Mussels and Vegetables	\$ 23800
Arroz con Mejillones y Vegetales	
Shrimp Risotto (shrimps, leek and saffron)	\$ 32400
Risoto de Camarones (camarones, puerro y azafrán)	
Warm Seafood Salad (shrimps, mussels, squid and sautéed vegetables)	\$ 35000
Ensalada Tibia de Mariscos (camarón, mejillones, calamar y vegetales salteados)	



FISH/ PESCADOS



Hake Fillet (on the pan or grilled)	\$ 11500
Filet de Merluza (Plancha o Parrilla)	
Hake Fillet with fries or mashed potatoes	\$ 17000
Filet de Merluza con frita ó puré	
Hake Fillet Romana style	\$ 12500
Filet de Merluza a la Romana	
Hake Fillet stuffed with Vegetable (with boiled potatoes*)	\$ 19400
Filet de Merluza relleno de Vegetales (con papas al natural*)	
Hake Fillet to taste	\$ 19400
Filet de Merluza al gusto	

Gatuza Fillet (on the pan or grilled)	\$ 15100
Filet de Gatuza (Plancha o Parrilla)	
Gatuza Fillet Romana style	\$ 15900
Filet de Gatuza a la Romana	
Gatuza Fillet to taste	\$ 20700
Filet de Gatuza al gusto	
Pink Salmon (on the pan or grilled)	\$ 37400
Salmón Rosado (Plancha o Parrilla)	
Pink Salmon to taste	\$ 47100
Salmón Rosado al gusto	
(*) Charge for Noisette fries	\$ 2400
(*) Recargo por papas Noisette	

Our Sauces and Side Dishes/ Salsas y Guarniciones

Caprese (mozzarella, tomato, olive oil, basil and boiled potatoes*)

Caprese (mozzarella, tomate, oliva, albahaca y papas al natural*)

with Olives and Capers (with Spanish fries*)

Con Aceitunas y Alcaparras (con papas a la española*)

In Leeks Cream and Champagne (with noisette fries)

A la Crema de Puerros y Champagne (con papas noisette)

In Leeks Cream and Lemon (with noisette fries)

A la Crema de Puerro y Limón (con papas noisette)

In Lemon cream and Thyme (with noisette fries)

A la Crema de Limón y Tomillo (con papas noisette)

In Blue Cheese (with noisette fries)

Al Roquefort (con papas noisette)

With Saffron Cream (with Spanish fries *)

Con Crema de Azafrán (con papas a la española*)

With Cream of Spinach (with sauteed vegetables)

Con Crema de Espinacas (con vegetales salteados)

(*) **Surcharge for Noisette fries**..... \$ 2400

Recargo por papas Noisette



BEEF/CARNE VACUNA



(Generous portions) (Porciones abundantes)

Cooking point / Punto de coccion

Medium rare/ jugoso Medium/ a punto Well done/ Bien cocido

Strip Roast (from 8 to 10 ribs)	\$ 26300
Asado de Tira (de 8 a 10 costillas)	
Strip Loin (400/500g)	\$ 30350
Bife de Chorizo (400/500g)	
1/2 Strip Loin (grilled)	\$ 23100
1/2 Bife de Chorizo (a la parrilla)	
Strip Loin Mariposa (550/650g) (for sharing)	\$ 36600
Bife de Chorizo Mariposa (550/650g) (para compartir)	
Mariposa Steak de la Casa (with mushrooms, Provenzal and Spanish fries *).....	\$ 45900
Bife Mariposa de la Casa (con champiñones, provenzal y papas españolas*)	
1/2 Strip Loin de la Casa (with mushrooms, Provenzal and Spanish fries *).....	\$ 36600
1/2 Bife de Chorizo de la Casa (con champiñones, provenzal y papas españolas*)	
Mariposa Steak in Green sauce and Mustard (with Spanish fries *).....	\$ 45900
Bife Mariposa con Crema de Verdeo y Mostaza (con papas españolas*)	
1/2 Mariposa Steak in Green sauce and Mustard (with Spanish fries *).....	\$ 36600
1/2 Bife de Chorizo con Crema de Verdeo y Mostaza (con papas españolas*)	
Tenderloin (350/400g) (grilled).....	\$ 33600
Bife de Lomo (350/400g) (a la parrilla)	
Tenderloin steak with Mustard (with Spanish fries*)	\$ 45900
Medallón de Lomo a la Mostaza (con papas españolas*)	
Doña Beba Tenderloin steak (onion, mushroom, cream sauce with noisette f.)	\$ 45900
Medallón de Lomo Doña Beba (cebolla, champiñón y crema con noisette)	
Tenderloin with Pepper (with cream potatoes)	\$ 45900
Lomo Clásico a la Pimienta (con papas a la crema)	
Tenderloin in Mushrooms (with noisette fries)	\$ 45900
Lomo al Champiñón (con papas noisette)	
Rib Eye Steak (grilled)	\$ 37100
Ojo de Bife (a la parrilla)	
1/2 Rib Eye Steak (grilled).....	\$ 30740
1/2 Ojo de Bife (a la parrilla)	
Rib eye Steak with Pepper (with cream potatoes)	\$ 45900
Ojo de bife a la Pimienta (con papas a la crema)	
Rib eye Steak in Mushrooms (with noisette fries)	\$ 45900
Ojo de bife al Champiñón (con papas noisette)	
Rib eye seasoned with Herbs, Olive oil and White Wine (with mixed puree) ..	\$ 45900
Ojo de bife braceado con Hierbas, Oliva y Vino blanco (con puré mixto)	

1/2 Rib eye steak to taste	\$ 37100
1/2 Ojo de Bife al gusto	
Tender Rosemeat (grilled)	\$ 27300
Matambrito de ternera Tiernizado (a la parrilla)	
Tender Rosemeat Pizza style (with Spanish fries)	\$ 35400
Matambre de Ternera a la Pizza (con papas españolas)	
Tender Rosemeat Riojana style (with peas, ham, bell pepper, egg and Spanish fries *)	\$ 35400
Matambre de Ternera a la Riojana (con arvejas, jamón, morrón, huevo y papas Españolas*)	
Tender Rosemeat a la Diabla (spicy) (with Spanish fries*)	\$ 35400
Matambre de Ternera a la Diabla (picante) (con papas españolas*)	
Sliced Sweetbreads (portion)	\$ 30800
Molleja fileteada (porción)	
Pieces of Sweetbreads with Mustard and Tarragon (with Spanish fries*)	\$ 35400
Láminas de Molleja con Mostaza y Estragón (con papas españolas*)	
Sliced kidney (portion)	\$ 18700
Riñón fileteado (porción)	
Kidney in Mustard or Provenzal (with Spanish fries)	\$ 27300
Riñoncito a la Mostaza o Provenzal (con papas a la española)	
Tender Bowels (portion)	\$ 18700
Chinchulín tiernizado (porción)	
Sausage (homemade) (each one)	\$ 9700
Chorizo	
Blood Sausage (each one)	\$ 9700
Morcilla	
(*)Surcharge for Noisette fries	\$ 2600



BARBECUES/ PARRILLADAS

(for sharing) Para compartir



Table of entrails for 2/3 people

(Sweetbreads, Kidney, tender bowel, Sausage and Blood Sausage) \$ 62700

Tabla de Achuras para 2/3 personas (Molleja, Riñón, Chinchulín, Chorizo y Morcilla)

Barbecue for 3/4 people

(Roast beef, Chicken, Sweetbreads, Kidney, Sausage, Blood Sausage and bowel) \$ 89700

Parrillada para 3/4 personas (Asado, Pollo, Molleja, Riñón, Chorizo, Morcilla y Chinchulín)

Barbecue for 4/5 people

(Roast beef, Pork, Chicken, Sweetbreads, Kidney, Sausage, Blood Sausage and tender bowel) \$ 141100

Parrillada para 4/5 personas (Asado, Cerdo, Pollo, Molleja, Riñón, Chorizo, Morcilla y Chinchulín)

VARIETY OF SKEWERS IN GIANT SWORD

BROCHETTES VARIOS EN ESPADA GALETERA GIGANTE

(For sharing 3/4 people) (Para compartir 3/4 personas)

Cooking point /Punto de coccion

Medium rare/ jugoso

Medium/ a punto

Well done/ Bien cocido

Loin skewer (with fries* or side dish to choose or simple salad) \$ 108500

Brochette de Lomo (con papas fritas* o guarnición a elección o ensalada simple)

Rib Eye Steak skewer (with fries* or side dish to choose or simple salad) \$ 108500

Brochette de Ojo de Bife (con papas fritas* o guarnición a elección o ensalada simple)

Mixed skewer (Beef and Chicken with fries* or side dish to choose or simple salad) \$ 108500

Brochette Mixto (novillo y pollo con fritas* o guarnición a elección o ensalada simple)

Chicken skewer (with fries* or side dish to choose or simple salad) \$ 108500

Brochette de Pollo (con fritas* o guarnición a elección o ensalada simple)

PORK MEAT/ CARNE DE CERDO

Pork Steaks (grilled) \$ 17600

Churrasquito de Cerdo (a la Parrilla)

Grilled Pork Steak with Bacon and thyme (with fried sweet potatoes) \$ 24900

Churrasquito de Cerdo grillé con Panceta y Tomillo (con batatas fritas)

Pork Chops (grilled) \$ 17600

Carré de Cerdo (a la Parrilla)

Pork Chops with Plum Sauce (with noisette fries) \$ 24900

Carré de Cerdo con Salsa de Ciruelas (con papas noisette)

Pork Chops with Lemon Cream (with apple mashed) \$ 24900

Carré de Cerdo a la Crema de Limón (con puré de manzanas)

Pork Chops with Sauce Two Olives (with fried sweet potatoes) \$ 24900

Carré de Cerdo con Salsa dos Olivas (con batatas fritas)



CHICKEN/ AVES (Boneless/ Sin hueso)



1/4 Chicken (Grilled)	\$ 12000
1/4 de pollo (grillado)	
1/4 Chicken with fries or mashed potatoes	\$ 19200
1/4 de pollo con papas fritas o puré	
1/4 Chicken with Saffron Cream (with Spanish fries*)	\$ 21900
1/4 de Pollo con Crema de Azafrán (con papas españolas*)	
1/4 Chicken with Green cream or white wine (with Spanish fries*)	\$ 21900
1/4 de Pollo al Verdeo Crema o Vino Blanco (con papas a la española*)	
1/4 Chicken with Mushroom (with noisette fries)	\$ 21900
1/4 de Pollo al Champignon (con papas noisette)	
1/4 Chicken Guadalupe style (with Spanish fries*)	\$ 21900
1/4 de Pollo a la Guadalupe (con papas a la española*)	
1/4 Chicken with Provenzal or Garlic (with Spanish fries*)	\$ 21900
1/4 de Pollo a la Provenzal o al Ajillo (con papas a la española*)	
1/4 Chicken Curry (with timbale of Rice and Leek)	\$ 21900
1/4 de Pollo al Curry (con timbal de Arroz y Puerro)	
1/4 Chicken Francesa style (cream, green sauce, mushroom with noisette fries)	\$ 23800
1/4 de Pollo a la francesa (crema, verdeo y champignon con papas noisette)	
(*) Surcharge for Noisette fries	\$ 2400
Recargo por papas Noisette	



DESSERTS/ POSTRES



Homemade desserts/ Postres (Own elaboration) Elaboración propia

Custard \$ 7900

Flan casero

Bread Pudding..... \$ 7900

Budin de pan

Fruit Salad..... \$ 9700

Ensalada de fruta

Fruit Salad with Ice Cream..... \$ 11300

Ensalada de Frutas con Helado

Cheese with sweet Quince \$ 10800

Queso con dulce de Membrillo

Cheese with sweet Potato \$ 7900

Queso con dulce de Batata

Single Strawberries (portion)..... \$ 7900

Frutillas solas (porción)

Strawberries (with cream or orange juice) \$ 9700

Frutillas (con crema o jugo de naranjas)

Flambe Strawberries (with Grand Marnier and ice cream) \$ 11700

Frutillas Flambeadas (con Grand Marnier y helado)

Tiramisú (slice) \$ 11700

Tiramisú (porción)

Symbolic Tiramisu Cake \$ 12900

Torta Simbólica de Tiramisú

Apple crisp (with vanilla ice cream) \$ 12500

Crocante de manzana con helado de vainilla

Chocolate volcano with American cream \$ 12500

Volcán de Chocolate con crema americana

Chocolate Mousse \$ 12500

Mousse de Chocolate

Hot Sambayon with walnuts..... \$ 12500

Sambayón caliente con Nueces

Ice Cream Shake of Lemon and Champagne \$ 12500

Ice Cream Shake of Lemon and Limoncello \$ 12500

Don Pedro \$ 12500

Ice Creams/ Helados (Three flavours to choose) 3 gustos a elección

Dulce de leche, Chocolate, Vanilla, American Cream, Strawberry, Lemon or Sambayón \$ 9700

Frutilla, limon o sambayon

Bombón Suizo, escocés o Almendrado \$ 9700

Charlotte \$ 9900

Surcharge for Chocolate

(cold or hot) \$ 3000

Recargo por Chocolate (frío o caliente)

Pancakes/ Panqueques (Own elaboration)

Dulce de leche \$ 12500

Apple \$ 12500

Manzana

Flambeed apple with Rum..... \$ 14000

Manzana flambeada al rum

Surcharge for Cream, Dulce de Leche o Mousse
(by taste)..... \$ 3000

Recargo por Crema, Dulce de leche o Mousse (por c/gusto)