



Professional quality

Home warmth

Regional flavor

A tradition that remains

1991 - 2025

Cover Charge \$ 3000

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 | \$ 6100 (glass) | 10500 |
| Fuego Negro Malbec | | |
| Black Fire Cabernet Sauvignon | \$ 6100 (glass) | 10500 |
| Fuego Negro Cabernet Sauvignon | | |
| | | |
| Wineries CHANDON / Bodegas Chandon | | |
| Latitude 33 Cabernet Sauvignon | \$ | 13800 |
| Latitud 33 Cabernet Sauvignon | | |
| Latitude 33 Malbec | \$ | 13800 |
| Latitud 33 Malbec | | |
| | | |
| Wineries LA RURAL / Bodegas La Rural | | |
| Trumpeter Malbec | \$ | 20000 |
| Trumpeter Cabernet Sauvignon | \$ | 20000 |
| | | |
| Wineries LOPEZ | | |
| López | \$ 6300 | 8800 |



RED WINES/ VINOS TINTOS



3/8

3/4

Wineries NIETO SENETINER / Bodegas Nieto Senetiner

| | | |
|---|----|-------|
| Nieto Senetiner Malbec - Cabernet Sauvignon | \$ | 14500 |
| Nieto Benjamin Malbec - Cabernet Sauvignon | \$ | 9700 |

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

| | | |
|--------------------------------|----|-------|
| Blackberry Soul Malbec..... | \$ | 10500 |
| Alma Mora Malbec | | |
| Blackberry Soul Cabernet | \$ | 10500 |
| Alma Mora Cabernet | | |
| The Untouchables Malbec | \$ | 18100 |
| Los Intocables Malbec | | |

Wineries CATENA ZAPATA / Bodegas Catena Zapata

| | | |
|--|---------|-------|
| Los Álamos Malbec | \$ 7500 | 13400 |
| Los Álamos Cabernet Sauvignon | \$ | 13400 |
| Nicasia Red Blend Malbec | \$ | 16400 |
| Nicasia Red Blend Cabernet Franc | \$ | 16400 |
| DV Catena Malbec | \$ | 33800 |
| DV Catena Cabernet | \$ | 33800 |



WHITE WHINES/ VINOS BLANCOS



3/8

3/4

Wineries CASA MONTES (Regional wine from San Juan)

Bodegas Casa Montes

Black Fire Viognier \$ 6100 (glass) 10500

Fuego Negro Viognier

Wineries CATENA ZAPATA / Bodegas Catena Zapata

Los Álamos Chardonay \$ 13400

Los Álamos Sauvignon Blanc \$ 10500

Wineries LOPEZ / Bodegas Lopez

Lopez \$ 5800 8800

Rincón Famoso Rose \$ 9100

Wineries NIETO SENETINER / Bodegas Nieto Senetiner

Benjamín Chardonay \$ 8300

Wineries NORTON / Bodegas Norton

Cosecha Tardía (natural sweet) \$ 4800 (glass) 9100



SPARKLING WINES CHAMPAGNES/ESPUMANTES



3/8

3/4

Wineries CHANDON

Chandon Extra Brut \$ 30800

Wineries CATENA ZAPATA / Bodegas Catena Zapata

Alamos Extra Brut..... \$ 18700



BEVERAGE/**BEBIDAS**



Other Drinks

Beer Stella Artois 975 cc \$ 9200

Whisky Blenders Pride \$ 4700

Whisky Chivas Regal \$ 6500

Cafe

Coffee ~~1350.00~~ \$ 2500

Coffee with cream ~~700.00~~ \$ 2700

Coffee and half (mug) ~~700.00~~ \$ 2700

Coffee and half (mug) with
cream ~~1050.00~~ \$ 3200

Café doble \$ 3200

Tea

Tea (Boldo, Linden,
Chamomile,
Cachamay o Verde) \$ 2500

Non-alcoholic beverages

Bebidas sin alcohol

Water with or without Gas..... \$ 3100

Aguas

Sodas (Pepsi) \$ 3200

Gaseosas

Flavored water..... \$ 3200

Aguas saborizadas

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



ENTREES / ENTRADAS



Cold Dishes/Entradas Frías

| | |
|---|----------|
| Vittel Thoné (with pecceto) | \$ 14300 |
| Vittel Thoné (con peceto) | |
| Rolled Rosemeat (homemade) with green or Rusa Salad (for sharing) | \$ 15600 |
| Matambre arrollado (casero) con ensalada rusa o verde (para compartir) | |
| Raw Ham (alone) | \$ 6200 |
| Jamón crudo (solo) | |
| Raw ham with Rusa Salad (mix of carrots, peas, potatoes and mayonnaise) | \$ 8400 |
| Jamón crudo con ensalada rusa (mezcla de zanahorias, arvejas, papas y mayonesa) | |
| Mozzarella Caprese with raw ham | \$ 8600 |
| Muzzarella caprese con jamón crudo | |
| Tuna Mayonnaise (with potatoes or rice and chopped tomatoes) | \$ 14000 |
| Mayonesa de atún (con papas o arroz y tomate cubeteados) | |
| Chicken Mayonnaise (with potatoes or rice and chopped tomatoes) | \$ 7300 |
| Mayonesa de Ave (con papas o arroz y tomate cubeteados) | |
| Chicken salad (for sharing) | \$ 9200 |
| Salpicón de ave (para compartir) | |
| Tongue in vinaigrette | \$ 9200 |
| Lengua a la Vinagreta | |



Hot Entrees/ Entradas Calientes



| | |
|---|----------|
| Empanada Salteña (small pie of chopped meat oven-baked or fried) | \$ 2200 |
| (carne cortada a cuchillo, fritas o al horno) | |
| Squid Rings Roman style (for share) | \$ 24600 |
| Rabas a la Romana (para compartir) | |
| Grilled provolone with oregano and olive oil | \$ 7300 |
| Provoleta al oreganato y oliva | |
| Special grilled provolone (bacon, sweet pepper and tomato) | \$ 8400 |
| Provoleta especial (panceta, morrón y tomate) | |
| Crêpe with shrimps and tarragon | \$ 21900 |
| Crêpe con camarones y estragón | |
| Stuffed mushrooms | \$ 13900 |
| Champiñones rellenos | |
| Breaded mozzarella | \$ 7300 |
| Mozzarella a la milanese | |
| Warm seafood salad (shrimps, mussels and squid) | \$ 28900 |
| Ensalada tibia de mariscos (camarón, mejillones y calamar) | |

| | |
|--|---------|
| Sweetbreads with cream of Marsala | \$ 8700 |
| Mollejitas a la crema de marsala | |
| Spinach Cream Soup | \$ 6300 |
| Sopa Crema de Espinaca | |
| Pumpkin cream soup | \$ 6300 |
| 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 | \$ 5000 | Full (4 Ingredients) | \$ 10400 |
| Un ingrediente | | Completa | |
| Mixed (2 or 3 Ingredients) | \$ 8300 | Súper (5/6 Ingredients) | \$ 12500 |
| Mixta (2 ó 3 Ingredientes) | | | |

Special Salads(for share)/ ENSALADAS ESPECIALES

| | |
|---|----------|
| Caribbean (contains lettuce, carrot, corn, cheese, cooked ham, chopped chicken) | \$ 16000 |
| Caribeña (base lechuga,zanahoria,choclo,queso,jamon cocido,pollo cubeteados) | |
| Greek (lettuce, bell pepper, olive, tomato, mozzarella, olive oil, vinegar sauce) | \$ 16000 |
| Griega (lechuga, morrón, aceituna, tomate, mozzarella, oliva y aceto) | |
| Chipre (tuna, tomato, mozzarella, black olives, basil and peas) | \$ 22300 |
| (atún, tomate, mozzarella, aceitunas negras, albahaca y arvejas) | |
| Mediterránea (tuna, lettuce, sweet peppers, olives, tomato, olive oil, vinegar sauce)... | \$ 22300 |
| (atún, lechuga, morrones, aceitunas, tomate,oliva y aceto) | |
| Nórdica (chicken, verde a elección, tomato, mozzarella, olives, olive oil, lemon) | \$ 16000 |
| (pollo, verde a elección, tomate, mozzarella, aceitunas, oliva y limón) | |
| Caesar (cisar) (lettuce, croutons, chicken, parmesano cheese y aderezo) | \$ 22300 |
| (lechuga, croutones, pollo, parmesano y aderezo) | |



Side dishes and Portions

Guarniciones y Porciones



| | Side dishes | Portions |
|---|-------------|----------|
| Mashed Apples | \$ 7000 | \$ 9200 |
| Puré de Manzanas | | |
| Mashed Potatoes | \$ 6800 | \$ 8100 |
| Puré de Papas | | |
| Mashed Pumpkin | \$ 6800 | \$ 8100 |
| Puré de Zapallo Anco | | |
| French Fries (knife cuts) | \$ 6800 | \$ 8100 |
| Papas Fritas Alumetes (cortadas a cuchillo) | | |
| Fried Potatoes Spanish style (knife cuts) | \$ 6800 | \$ 8100 |
| Papas Fritas a la Española (cortadas a cuchillo) | | |
| Fried Potatoes Noisette style | \$ 7000 | \$ 9200 |
| Papas Fritas Noisette | | |
| Boiled Potatoes | \$ 6100 | \$ 8100 |
| Papas al Natural | | |
| Pay Potatoes | | \$ 9200 |
| Papas Pay | | |
| Cream Potatoes Gratin | \$ 8100 | \$ 10400 |
| Papas Gratinadas a la Crema . | | |
| Fried Sweet Potatoes | \$ 8100 | \$ 10400 |
| Batatas Fritas | | |
| Cream Spinach Gratin | \$ 8100 | \$ 10400 |
| Espinaca Gratinada a la Crema | | |
| Veggies on the grill (Eggplant, zucchini, tomato, sweetpeppers, onions) | \$ 8100 | \$ 10400 |
| Vegetales a la Plancha (berenjenas, zapallito, tomate, morrón, cebolla) | | |
| Rusa salad style | \$ 7000 | \$ 9200 |
| Ensalada Rusa | | |
| White Rice | \$ 6800 | \$ 8100 |
| Arroz Blanco | | |
| Fried Eggs (each) | | \$ 1400 |
| Huevos fritos (c/u) | | |



KITCHEN/COCINA

(Several simple meals)

Minutas Varias



Breaded veal and Breaded Chicken

Milanesas y Supremas

| | |
|--|----------|
| Breaded veal or breaded chicken (alone oven cooked or fried) | \$ 8800 |
| Milanesa o Suprema (sola al horno o frita) | |
| Breaded veal or Chicken with French fries* or mashed potatoes | \$ 11400 |
| Milanesa o Suprema con papas fritas* o puré | |
| Breaded veal/Chicken full | \$ 11900 |
| Milanesa o Suprema Completa | |
| Napolitana Style (alone with ham cheese and tomato sauce) | \$ 11900 |
| Napolitana (sola con jamón queso y salsa de tomate) | |
| Napolitana Style with French fries* or mashed potatoes | \$ 13800 |
| Napolitana con papas fritas* o puré | |
| Stuffed kiev style (Herbs butter, cheese ham, with french fries* or mashed potatoes). | \$ 15400 |
| 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) | \$ 15400 |
| A la Suiza (salsa bechamel y queso, con papas noisette) | |
| Maryland (corn cream, fried ham, peas, bell pepper, fried banana and thin fries) | \$ 13800 |
| A la Maryland (crema de choclo, panceta, arveja, morrón, banana frita y papas pay) | |
| (*) Charge for garnish of provenzal or Noisette fries | \$ 2000 |
| (*) Recargo por Guarnición a la Provenzal o Papas Noisette | |



Potatoes omelette, Omelettes and Rice

Tortillas, Omelettes y Arroces



| | |
|---|----------|
| Potatoes Omelette (potato, eggs and onions) (for sharing) | \$ 10300 |
| Tortilla de Papas (papa, huevo y cebolla) (para compartir) | |
| Potato Omelette with mushrooms (for sharing) | \$ 12400 |
| Tortilla de Papas con champiñones (para compartir) | |
| Española style (with red sausage) (for sharing) | \$ 14100 |
| Tortilla a la Española (con chorizo colorado) (para compartir) | |
| Florentina style (with chard, onion and parmesan) (for sharing) | \$ 12400 |
| Tortilla a la Florentina (con acelga, cebolla y parmesano) (para compartir) | |
| Vegetables and Mushroom Omelette | \$ 12400 |
| Tortilla de Vegetales y Champiñones | |
| Scrambled Gramajo (for sharing) | \$ 10300 |
| Revuelto Gramajo (para compartir) | |
| Rice a la Persa (chicken, almonds and raisins) | \$ 12400 |
| Arroz a la Persa (pollo, almendras y pasas de uva) | |
| Rice with seafood (mussels, squid, prawns and shrimps) (for sharing) | \$ 38200 |
| Arroz con Mariscos (mejillones, calamar, langostinos y camarón) (para compartir) | |
| Rice with Mussels and Vegetables | \$ 19600 |
| Arroz con Mejillones y Vegetales | |

| | |
|--|----------|
| Rice with Squid (for sharing) | \$ 21400 |
| Arroz con Calamares (para compartir) | |
| Rice with Squid (for 2/3 people) | \$ 25000 |
| Arroz con Calamares (para 2/3 personas) | |
| Rice a la Valenciana (butter, saffron, onion, cheese and bell pepper) | \$ 16900 |
| Arroz a la Valenciana (manteca, azafrán, cebolla, queso y morrón) | |
| Rice with Mushrooms and Vegetables | \$ 12400 |
| Arroz con Hongos y Vegetales | |
| Rice with Chicken (saffron and vegetables) | \$ 16900 |
| Arroz con Pollo (azafrán y vegetales) | |
| Shrimp Risotto (shrimp, leek and saffron) | \$ 26700 |
| Risoto de Camarones (camarones, puerro y azafrán) | |
| Swiss Omelet | \$ 9700 |
| Omelette Suizo | |
| Mixed Omelet | \$ 9700 |
| Omelette Mixto | |
| Vegetable and Parmesan Omelette | \$ 9700 |
| Omelette de Vegetales y Parmesano | |
| Vegetable and Mushroom Omelette | \$ 12400 |
| Omelette de Vegetales y Champiñones | |



KITCHEN/ COCINA



Fresh Pasta/ Pastas Frescas (homemade elaboration) Caseras

| | |
|---|----------|
| Spaghetti made with egg | \$ 7800 |
| Tallarines al Huevo | |
| Spaghetti with Mussels and Vegetables | \$ 19800 |
| Tallarines con Mejillones y Vegetales | |
| Chicken and Vegetable Cannelloni | \$ 8600 |
| Canelones de Pollo y Vegetales | |
| Gnocchi made with potato and egg | \$ 8600 |
| Ñoquis de Papa y Huevo | |
| Ravioli stuffed with Chicken and Vegetables | \$ 11600 |
| Ravioles de Pollo y Vegetales | |
| Big raviolis stuffed with Pink Salmon (in squid juice dough) | \$ 18200 |
| Raviolones de Salmón Rosado (en masa de tinta de calamar) | |
| Sorrentinos stuffed with ham and mozzarella | \$ 12800 |
| Sorrentinos de Jamón y Mozzarella | |

Our sauces/ Nuestras Salsas

| | |
|---|---------|
| Tomato Sauce (tuco made with fresh tomatoes) | \$ 5900 |
| Salsa de Tomate (tuco elaborado con tomates frescos) | |
| White Sauce | \$ 5900 |
| Salsa Blanca | |
| Filetto (tomato, garlic, bay leaf, white wine and oregano) | \$ 7300 |
| Filetto (tomate, ajo, laurel, vino blanco y orégano) | |
| Basílico (olive oil, garlic, concasse tomato and basil) | \$ 7300 |
| Basilico (oliva, ajo, tomate concasé y albahaca) | |
| Mixed (tuco and bechamel) | \$ 7300 |
| Mixta (tuco y bechamel) | |
| Pesto (basil, parsley, walnut and olive oil) | \$ 7300 |
| Pesto (albahaca, perejil, nuez y aceite de oliva) | |
| Rosse (creamy tuco) | \$ 7300 |
| Rosse (tuco y crema) | |
| Blue Cheese (cream base and roquefort cheese) | \$ 9900 |
| Roquefort (base crema y roquefort) | |
| Matricciana (concasse tomato, bacon, basil and garlic) | \$ 9900 |
| Matricciana (tomate concasé, panceta, albahaca y ajo) | |
| Veal stew (seasoned with onion bell pepper, white wine and tomato sauce) | \$ 9900 |
| Estofado de ternera (fondo de cebolla y morrón, vino blanco y salsa de tomate) | |
| Bolognesa (tenderloin beef, ham, tomato, mushrooms and herbs) | \$ 9900 |
| Bolognesa (carne de lomo, jamón, tomate, hongos y hierbas) | |

| | |
|---|----------|
| Four Cheese (gruyere, parmesan, mozzarella and roquefort) | \$ 9900 |
| A los 4 Quesos (gruyere, parmesano, mozzarella y roquefort) | |
| Scarpato (tomato, cream, scallion, basil and ham) | \$ 9900 |
| Scarpato (tomate, crema, verdeo, albahaca y jamón) | |
| Francesa (chicken, scallion, mushrooms and cream) | \$ 9900 |
| Francesa (pollo, verdeo, champiñones y crema) . | |
| Putanesca (spicy) (olive oil, garlic, olive, anchovy and tuco) | \$ 9900 |
| Putanesca (picante) (oliva, ajo, aceituna, anchoa y tuco) | |
| Parisien (chicken, ham and mushrooms) | \$ 9900 |
| Parisien (pollo, jamón y champiñones) | |
| Prince of Naples (tuco, cream, ham, chicken, cheese egg) | \$ 9900 |
| Príncipe de Nápoles (tuco, crema, jamón, pollo, queso y huevo) | |
| Cream of Shrimps and Leeks | \$ 20400 |
| Crema de Camarones y Puerros | |
| Pink Salmon's (pink salmon, cream, scallion) | \$ 20400 |
| De Salmón Rosado(salmón rosado, crema, y verdeo) | |
| Seafood's | \$ 20400 |
| 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) | \$ 24600 |
| Rabas a la Romana (para compartir) | |
| Mussels scampi or Provenzal (with rice timbale) | \$ 19800 |
| Mejillones al Ajillo o Provenzal (con timbal de arroz) | |
| Mussels with spaghetti and vegetables | \$ 19800 |
| Mejillones con Tallarines y Vegetales | |
| Shrimp scampi or Provenzal (with rice timbale) | \$ 24700 |
| Gambas al Ajillo o Provenzal (con timbal de arroz) | |
| Scampi with Tártara Sauce (with choice of fries* or any side dish or simple salad) | \$ 24700 |
| Gambas a la Marinera con salsa tártara | |
| Paella Valenciana (Fish, seafood and chicken) (for 2/3 people) | \$ 57000 |
| Paella Valenciana (Pescados, Mariscos y Pollo) (para 2/3 personas) | |
| Rice with Seafood (mussels, squid, cuttlefish, prawns and shrimps) (for sharing).... | \$ 38200 |
| Arroz con Mariscos (mejillones, calamar, jibia, langostinos y camarón) (para compartir) | |
| Rice with Squid (for sharing) | \$ 21400 |
| Arroz con Calamares (para compartir) | |
| Rice with Squid (for 2/3 people) | \$ 25000 |
| Arroz con Calamares (para 2/3 personas) | |
| Rice with Mussels and Vegetables | \$ 19600 |
| Arroz con Mejillones y Vegetales | |
| Shrimp Risotto (shrimps, leek and saffron) | \$ 26700 |
| Risoto de Camarones (camarones, puerro y azafrán) | |
| Warm Seafood Salad (shrimps, mussels, squid and sautéed vegetables) | \$ 28900 |
| Ensalada Tibia de Mariscos (camarón, mejillones, calamar y vegetales salteados) | |



FISH/ PESCADOS



| | |
|---|----------|
| Hake Fillet (on the pan or grilled) | \$ 9400 |
| Filet de Merluza (Plancha o Parrilla) | |
| Hake Fillet with fries or mashed potatoes | \$ 14000 |
| Filet de Merluza con frita ó puré | |
| Hake Fillet Romana style | \$ 10200 |
| Filet de Merluza a la Romana | |
| Hake Fillet stuffed with Vegetable (with boiled potatoes*) | \$ 16000 |
| Filet de Merluza relleno de Vegetales (con papas al natural*) | |
| Hake Fillet to taste | \$ 16000 |
| Filet de Merluza al gusto | |

| | |
|--|----------|
| Gatuzo Fillet (on the pan or grilled) | \$ 12400 |
| Filet de Gatuzo (Plancha o Parrilla) | |
| Gatuzo Fillet Romana style | \$ 13100 |
| Filet de Gatuzo a la Romana | |
| Gatuzo Fillet to taste | \$ 17100 |
| Filet de Gatuzo al gusto | |
| Pink Salmon (on the pan or grilled) | \$ 33900 |
| Salmón Rosado (Plancha o Parrilla) | |
| Pink Salmon to taste | \$ 40800 |
| Salmón Rosado al gusto | |
| (*) Charge for Noisette fries | \$ 2000 |
| (*) 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)

Americana style (rose sauce, vegetables and Spanish fries)

A la Americana (salsa rosse, vegetales y papas a la española)

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..... \$ 2000

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) | \$ 20400 |
| Asado de Tira (de 8 a 10 costillas) | |
| Strip Loin (400/500g) | \$ 23600 |
| Bife de Chorizo (400/500g) | |
| 1/2 Strip Loin (grilled) | \$ 18000 |
| 1/2 Bife de Chorizo (a la parrilla) | |
| Strip Loin Mariposa (550/650g) (for sharing) | \$ 28400 |
| Bife de Chorizo Mariposa (550/650g) (para compartir) | |
| Mariposa Steak de la Casa (with mushrooms, Provenzal and Spanish fries *)..... | \$ 35700 |
| Bife Mariposa de la Casa (con champiñones, provenzal y papas españolas*) | |
| 1/2 Strip Loin de la Casa (with mushrooms, Provenzal and Spanish fries *)..... | \$ 28400 |
| 1/2 Bife de Chorizo de la Casa (con champiñones, provenzal y papas españolas*) | |
| Mariposa Steak in Green sauce and Mustard (with Spanish fries *)..... | \$ 35700 |
| Bife Mariposa con Crema de Verdeo y Mostaza (con papas españolas*) | |
| 1/2 Mariposa Steak in Green sauce and Mustard (with Spanish fries *)..... | \$ 28400 |
| 1/2 Bife de Chorizo con Crema de Verdeo y Mostaza (con papas españolas*) | |
| Tenderloin (350/400g) (grilled) | \$ 26200 |
| Bife de Lomo (350/400g) (a la parrilla) | |
| Tenderloin steak with Mustard (with Spanish fries*) | \$ 35700 |
| Medallón de Lomo a la Mostaza (con papas españolas*) | |
| Doña Beba Tenderloin steak (onion, mushroom, cream sauce with noisette f.) | \$ 35700 |
| Medallón de Lomo Doña Beba (cebolla, champiñón y crema con noisette) | |
| Tenderloin with Pepper (with cream potatoes) | \$ 35700 |
| Lomo Clásico a la Pimienta (con papas a la crema) | |
| Tenderloin in Mushrooms (with noisette fries) | \$ 35700 |
| Lomo al Champiñón (con papas noisette) | |
| Rib Eye Steak (grilled) | \$ 28600 |
| Ojo de Bife (a la parrilla) | |
| 1/2 Rib Eye Steak (grilled)..... | \$ 23600 |
| 1/2 Ojo de Bife (a la parrilla) | |
| Rib eye Steak with Pepper (with cream potatoes) | \$ 35700 |
| Ojo de bife a la Pimienta (con papas a la crema) | |
| Rib eye Steak in Mushrooms (with noisette fries) | \$ 35700 |
| Ojo de bife al Champiñón (con papas noisette) | |
| Rib eye seasoned with Herbs, Olive oil and White Wine (with mixed puree) .. | \$ 35700 |
| Ojo de bife braceado con Hierbas, Oliva y Vino blanco (con puré mixto) | |

| | |
|---|----------|
| 1/2 Rib eye steak to taste | \$ 28600 |
| 1/2 Ojo de Bife al gusto | |
| Tender Rosemeat (grilled) | \$ 21200 |
| Matambrito de ternera Tiernizado (a la parrilla) | |
| Tender Rosemeat Pizza style (with Spanish fries) | \$ 27500 |
| Matambre de Ternera a la Pizza (con papas españolas) | |
| Tender Rosemeat Riojana style (with peas, ham, bell pepper, egg and Spanish fries *) | \$ 27500 |
| Matambre de Ternera a la Riojana (con arvejas, jamón, morrón, huevo y papas Españolas*) | |
| Tender Rosemeat a la Diabla (spicy) (with Spanish fries*) | \$ 27500 |
| Matambre de Ternera a la Diabla (picante) (con papas españolas*) | |
| Sliced Sweetbreads (portion) | \$ 23600 |
| Molleja fileteada (porción) | |
| Pieces of Sweetbreads with Mustard and Tarragon (with Spanish fries*) | \$ 27500 |
| Láminas de Molleja con Mostaza y Estragón (con papas españolas*) | |
| Sliced kidney (portion) | \$ 14500 |
| Riñón fileteado (porción) | |
| Kidney in Mustard or Provenzal (with Spanish fries) | \$ 21200 |
| Riñoncito a la Mostaza o Provenzal (con papas a la española) | |
| Tender Bowels (portion) | \$ 14500 |
| Chinchulín tiernizado (porción) | |
| Sausage (homemade) (each one) | \$ 7400 |
| Chorizo | |
| Blood Sausage (each one) | \$ 7400 |
| Morcilla | |
| (*)Surcharge for Noisette fries | \$ 2000 |



BARBECUES/PARRILLADAS

(for sharing) Para compartir



Table of entrails for 2/3 people

(Sweetbreads, Kidney, tender bowel, Sausage and Blood Sausage) \$ 49100

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) \$ 69900

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) \$ 110000

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) | \$ 84500 |
| 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) | \$ 84500 |
| 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) | \$ 84500 |
| 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) | \$ 84500 |
| Brochette de Pollo (con fritas* o guarnición a elección o ensalada simple) | |

PORK MEAT/ CARNE DE CERDO

| | |
|--|----------|
| Pork Steaks (grilled) | \$ 14500 |
| Churrasquito de Cerdo (a la Parrilla) | |
| Grilled Pork Steak with Bacon and thyme (with fried sweet potatoes) | \$ 20500 |
| Churrasquito de Cerdo grillé con Panceta y Tomillo (con batatas fritas) | |
| Pork Chops (grilled) | \$ 14500 |
| Carré de Cerdo (a la Parrilla) | |
| Pork Chops with Plum Sauce (with noisette fries) | \$ 20500 |
| Carré de Cerdo con Salsa de Ciruelas (con papas noisette) | |
| Pork Chops with Lemon Cream (with apple mashed) | \$ 20500 |
| Carré de Cerdo a la Crema de Limón (con puré de manzanas) | |
| Pork Chops with Sauce Two Olives (with fried sweet potatoes) | \$ 20500 |
| Carré de Cerdo con Salsa dos Olivas (con batatas fritas) | |



CHICKEN/ AVES (Boneless/ Sin hueso)



| | |
|--|----------|
| 1/4 Chicken (Grilled) | \$ 8700 |
| 1/4 de pollo (grillado) | |
| 1/4 Chicken with fries or mashed potatoes | \$ 13900 |
| 1/4 de pollo con papas fritas o puré | |
| 1/4 Chicken with Saffron Cream (with Spanish fries*) | \$ 15900 |
| 1/4 de Pollo con Crema de Azafrán (con papas españolas*) | |
| 1/4 Chicken with Green cream or white wine (with Spanish fries*) | \$ 15900 |
| 1/4 de Pollo al Verdeo Crema o Vino Blanco (con papas a la española*) | |
| 1/4 Chicken with Mushroom (with noisette fries) | \$ 15900 |
| 1/4 de Pollo al Champignón (con papas noisette) | |
| 1/4 Chicken Guadalupe style (with Spanish fries*) | \$ 15900 |
| 1/4 de Pollo a la Guadalupe (con papas a la española*) | |
| 1/4 Chicken with Provenzal or Garlic (with Spanish fries*) | \$ 15900 |
| 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) | \$ 15900 |
| 1/4 de Pollo al Curry (con timbal de Arroz y Puerro) | |
| 1/4 Chicken Francesa style (cream, green sauce, mushroom with noisette fries) | \$ 17300 |
| 1/4 de Pollo a la francesa (crema, verdeo y champignón con papas noisette) | |
| (*) Surcharge for Noisette fries | \$ 2000 |
| Recargo por papas Noisette | |



DESSERTS/ POSTRES



Homemade desserts/ Postres (Own elaboration) Elaboración propia

| | |
|---|----------|
| Custard | \$ 6500 |
| Flan casero | |
| Bread Pudding | \$ 6500 |
| Budin de pan | |
| Fruit Salad | \$ 8000 |
| Ensalada de fruta | |
| Fruit Salad with Ice Cream | \$ 9200 |
| Ensalada de Frutas con Helado | |
| Cheese with sweet Quince | \$ 8900 |
| Queso con dulce de Membrillo | |
| Cheese with sweet Potato | \$ 6500 |
| Queso con dulce de Batata | |
| Single Strawberries (portion)..... | \$ 6500 |
| Frutillas solas (porción) | |
| Strawberries (with cream or orange juice) | \$ 8000 |
| Frutillas (con crema o jugo de naranjas) | |
| Flambe Strawberries (with Grand Marnier and ice cream) | \$ 9600 |
| Frutillas Flambeadas (con Grand Marnier y helado) | |
| Tiramisú (slice) | \$ 9600 |
| Tiramisú (porción) | |
| Symbolic Tiramisu Cake | \$ 10600 |
| Torta Simbólica de Tiramisú | |
| Apple crisp (with vanilla ice cream) | \$ 10200 |
| Crocante de manzana con helado de vainilla | |
| Chocolate volcano with American cream | \$ 10200 |
| Volcán de Chocolate con crema americana | |
| Chocolate Mousse | \$ 10200 |
| Mousse de Chocolate | |
| Hot Sambayon with walnuts | \$ 10200 |
| Sambayón caliente con Nueces | |
| Ice Cream Shake of Lemon and Champagne | \$ 10200 |
| Ice Cream Shake of Lemon and Limoncello | \$ 10200 |
| Don Pedro | \$ 10200 |

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

| | |
|--|---------|
| Dulce de leche, Chocolate, Vanilla, American Cream, Strawberry, Lemon or Sambayón | \$ 8000 |
| Frutilla, limon o sambayon | |
| Bombón Suizo, escocés o Almendrado | \$ 8000 |
| Charlotte | \$ 8100 |
| Surcharge for Chocolate (cold or hot) | \$ 2500 |
| Recargo por Chocolate (frío o caliente) | |

Pancakes/ Panqueques (Own elaboration)

| | |
|--|----------|
| Dulce de leche | \$ 10200 |
| Apple | \$ 10200 |
| Manzana | |
| Flambeed apple with Rum | \$ 11500 |
| Manzana flambeada al rhum | |
| Surcharge for Cream, Dulce de Leche o Mousse (by taste)..... | \$ 2500 |
| Recargo por Crema, Dulce de leche o Mousse (por c/gusto) | |