



*Professional quality*

*Home warmth*

*Regional flavor*

**A tradition that remains**

**1991 - 2024**

*Cover Charge \$1300.00*

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

*Dinner: Monday to Sunday from 8 PM a 1200 AM*

*[www.losremanseros.com](http://www.losremanseros.com)*



## RED WINES/ VINOS TINTOS



|   | 3/8              | 3/4      |
|---|------------------|----------|
| <b>Wineries CASA MONTES (regional wine from San Juan)</b> |                  |          |
| Bodegas Casa Montes (vino regional de San Juan)           |                  |          |
| Black Fire Malbec .....                                   | \$3600.00(glass) | 6300.00  |
| Fuego Negro Malbec  |                  |          |
| Black Fire Cabernet Sauvignon .....                       | \$3600.00(glass) | 6300.00  |
| Fuego Negro Cabernet Sauvignon                            |                  |          |
| <br>  |                  |          |
| <b>Wineries CATENA ZAPATA / Bodegas Catena Zapata</b>     |                  |          |
| Los Álamos Malbec .....                                   | \$ 4500.00       | 8250.00  |
| Los Álamos Cabernet Sauvignon .....                       | \$               | 8250.00  |
| Nicasia Red Blend Malbec .....                            | \$               | 10100.00 |
| Nicasia Red Blend Cabernet Franc .....                    | \$               | 10100.00 |
| <br>  |                  |          |
| <b>Wineries CHANDON / Bodegas Chandon</b>                 |                  |          |
| Latitude 33 Cabernet Sauvignon .....                      | \$               | 6850.00  |
| Latitud 33 Cabernet Sauvignon                             |                  |          |
| Latitude 33 Malbec .....                                  | \$               | 6850.00  |
| Latitud 33 Malbec   |                  |          |
| <br>  |                  |          |
| <b>Wineries LA RURAL / Bodegas La Rural</b>               |                  |          |
| Trumpeter Malbec .....                                    | \$               | 12300.00 |
| Trumpeter Cabernet Sauvignon .....                        | \$               | 12300.00 |
| <br>  |                  |          |
| <b>Wineries LOPEZ</b>                                     |                  |          |
| López .....   | \$ 3900.00       | 5450.00  |



## RED WINES/ VINOS TINTOS



3/8

3/4

### Wineries NIETO SENETINER / Bodegas Nieto Senetiner

|   |    |         |
|---|----|---------|
| Nieto Senetiner Malbec - Cabernet Sauvignon ..... | \$ | 8900.00 |
| Nieto Benjamin Malbec - Cabernet Sauvignon .....  | \$ | 5900.00 |

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

|                                 |    |          |
|---------------------------------|----|----------|
| Blackberry Soul Malbec.....     | \$ | 6300.00  |
| Alma Mora Malbec                |    |          |
| Blackberry Soul Cabernet .....  | \$ | 6300.00  |
| Alma Mora Cabernet              |    |          |
| The Untouchables Malbec .....   | \$ | 11100.00 |
| Los Intocables Malbec           |    |          |
| The Untouchables Cabernet ..... | \$ | 11100.00 |
| Los Intocables Cabernet         |    |          |

### Wineries Luigi BOSCA / Bodegas Luigi Bosca

|                            |    |          |
|----------------------------|----|----------|
| La Linda Cabernet .....    | \$ | 9600.00  |
| La Linda Malbec .....      | \$ | 9600.00  |
| Luigi Bosca Cabernet ..... | \$ | 17200.00 |
| Luigi Bosca Malbec .....   | \$ | 17200.00 |



## WHITE WHINES/ VINOS BLANCOS



3/8

3/4

### Wineries CASA MONTES (Regional wine from San Juan)

Bodegas Casa Montes

Black Fire Viognier ..... \$3600(glass) 6300.00

Fuego Negro Viognier

### Wineries CATENA ZAPATA / Bodegas Catena Zapata

Los Álamos Chardonay ..... \$ 9150.00

### Wineries LOPEZ / Bodegas Lopez

Lopez ..... \$ 3400.00 5400.00

Rincón Famoso Rose ..... \$ 5500.00

### Wineries NIETO SENETINER / Bodegas Nieto Senetiner

Benjamín Chardonay ..... \$ 4950.00

Benjamín Sauvignon Blanc ..... \$ 4950.00

### Wineries NORTON / Bodegas Norton

Cosecha Tardía (natural sweet) ..... \$ 2850(glass) 5500.00



## SPARKLING WINES CHAMPAGNES/ESPUMANENTES



3/8

3/4

### Wineries CHANDON

Chandon Extra Brut ..... \$ 10400.00

### Wineries LOPEZ / Bodegas Lopez

Montchenot Extra Brut..... \$ 10400.00



## BEVERAGE/**BEBIDAS**



### Other Drinks

|                                 |            |
|---------------------------------|------------|
| Beer Stella Artois 975 cc ..... | \$ 5300.00 |
| Whisky Blenders Pride .....     | \$ 2600.00 |
| Whisky White Horse .....        | \$ 2600.00 |
| Whisky Chivas Regal .....       | \$ 3850.00 |

### Cafe

|  |            |
|--|------------|
| Coffee ..... <del>1350.00</del>          | \$ 1300.00 |
| Coffee with cream..... <del>700.00</del> | \$ 1500.00 |
| Coffee and half (mug) .....              | \$ 1500.00 |
| Coffee and half (mug) con crema          | \$ 1700.00 |
| Café doble .....                         | \$ 1700.00 |

### Tea

|  |            |
|--|------------|
| Tea (Boldo, Linden,<br>Chamomile,<br>Cachamay o Verde) ..... | \$ 1300.00 |
|--|------------|

### Non-alcoholic beverages

#### Bebidas sin alcohol

|                                |            |
|--------------------------------|------------|
| Water with or without Gas..... | \$ 1800.00 |
|--------------------------------|------------|

#### Aguas

|             |            |
|-------------|------------|
| Sodas ..... | \$ 1900.00 |
|-------------|------------|

#### Gaseosas

|                     |            |
|---------------------|------------|
| Flavored water..... | \$ 1900.00 |
|---------------------|------------|

#### Aguas saborizadas

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



## ENTREES / ENTRADAS



### Cold Dishes/Entradas Frías

|  |            |
|--|------------|
| <b>Vittel Thoné</b> (with pecceto) .....   | \$ 8350.00 |
| Vittel Thoné (con peceto)  |            |
| <b>Rolled Rosemeat</b> (homemade) <b>with green or Rusa Salad</b> (for sharing) .....            | \$ 8950.00 |
| Matambre arrollado (casero) con ensalada rusa o verde (para compartir)                           |            |
| <b>Raw Ham</b> (alone) .....   | \$ 3600.00 |
| Jamón crudo (solo)   |            |
| <b>Raw ham with Rusa Salad</b> (mix of carrots, peas, potatoes and mayonnaise) .....             | \$ 4700.00 |
| Jamón crudo con ensalada rusa (mezcla de zanahorias, arvejas, papas y mayonesa)                  |            |
| <b>Mozzarella Caprese</b> (mozzarella cheese, tomatoes, basil, olive oil and black pepper) ..... | \$ 4200.00 |
| Muzzarella Caprese (queso, tomates, albahaca, oliva y pimienta negra)                            |            |
| <b>Mozzarella Caprese with raw ham</b> .....   | \$ 4850.00 |
| Muzzarella caprese con jamón crudo   |            |
| <b>Tuna Mayonnaise</b> (with potatoes or rice and chopped tomatoes) .....                        | \$ 8050.00 |
| Mayonesa de atún (con papas o arroz y tomate cubeteados)   |            |
| <b>Chicken Mayonnaise</b> (with potatoes or rice and chopped tomatoes) .....                     | \$ 4200.00 |
| Mayonesa de Ave (con papas o arroz y tomate cubeteados)  |            |
| <b>Chicken salad</b> (for sharing) .....   | \$ 5300.00 |
| Salpicón de ave (para compartir)   |            |
| <b>Tongue in vinaigrette</b> .....   | \$ 5300.00 |
| Lengua a la Vinagreta  |            |



### Hot Entrees/ Entradas Calientes



|   |            |
|---|------------|
| <b>Empanada Salteña</b> (small pie of chopped meat oven-baked or fried) ..... | \$ 1200.00 |
| (carne cortada a cuchillo, fritas o al horno)                                 |            |
| <b>Squid Rings Roman style</b> (for share) .....                              | \$14100.00 |
| Rabas a la Romana (para compartir)  |            |
| <b>Grilled provolone with oregano and olive oil</b> .....                     | \$ 4200.00 |
| Provoleta al oregano y oliva  |            |
| <b>Special grilled provolone</b> (bacon, sweet pepper and tomato) .....       | \$ 4700.00 |
| Provoleta especial (panceta, morrón y tomate)                                 |            |
| <b>Crêpe with shrimps and tarragon</b> .....                                  | \$12800.00 |
| Crêpe con camarones y estragón  |            |
| <b>Stuffed mushrooms Duxelle</b> .....  | \$ 8050.00 |
| Champiñones rellenos Duxelle  |            |

|   |            |
|---|------------|
| <b>Breaded mozzarella</b> .....                                     | \$ 4200.00 |
| Mozzarella a la milanese  |            |
| <b>Warm seafood salad</b> (shrimps, clams, mussels and squid) ..... | \$16750.00 |
| Ensalada tibia de mariscos (camarón, almejas, mejillones y calamar) |            |
| <b>Sweetbreads with cream of Marsala</b> .....                      | \$ 5100.00 |
| Mollejitas a la crema de Marsala                                    |            |
| <b>Spinach Cream Soup</b> .....                                     | \$ 3650.00 |
| Sopa Crema de Espinaca  |            |
| <b>Pumpkin cream soup</b> .....                                     | \$ 3650.00 |
| 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)

|   |            |                                   |            |
|---|------------|-----------------------------------|------------|
| <b>One ingredient</b> .....             | \$ 2800.00 | <b>Full (4 Ingredients)</b> ..... | \$ 5950.00 |
| Un ingrediente                          |            | Completa                          |            |
| <b>Mixed (2 or 3 Ingredients)</b> ..... | \$ 4600.00 |                                   |            |
| Mixta (2 ó 3 Ingredientes)              |            |                                   |            |

### Special Salads(for share)/ ENSALADAS ESPECIALES

|   |            |
|---|------------|
| <b>Caribbean</b> (contains lettuce, carrot, corn, cheese, cooked ham, chopped chicken) .....    | \$ 9300.00 |
| Caribeña (base lechuga,zanahoria,choclo,queso,jamon cocido,pollo cubeteados)                    |            |
| <b>Greek</b> (lettuce, bell pepper, olive, tomato, mozzarella, olive oil, vinegar sauce) .....  | \$ 9300.00 |
| Griega (lechuga, morrón, aceituna, tomate, mozzarella, oliva y aceto)                           |            |
| <b>Chipre</b> (tuna, tomato, mozzarella, black olives, basil and peas) .....                    | \$12900.00 |
| (atún, tomate, mozzarella, aceitunas negras, albahaca y arvejas)                                |            |
| <b>Mediterránea</b> (tuna, lettuce, sweet peppers, olives, tomato, olive oil, vinegar sauce)... | \$12900.00 |
| (atún, lechuga, morrones, aceitunas, tomate,oliva y aceto)                                      |            |
| <b>Nórdica</b> (chicken, verde a elección, tomato, mozzarella, olives, olive oil, lemon) .....  | \$ 9300.00 |
| (pollo, verde a elección, tomate, mozzarella, aceitunas, oliva y limón)                         |            |
| <b>Caesar (cisar)</b> (lettuce, croutons, chicken, parmesano cheese y aderezo) .....            | \$12900.00 |
| (lechuga, croutones, pollo, parmesano y aderezo)  |            |



## Side dishes and Portions

Guarniciones y Porciones



|   | Side dishes | Portions   |
|---|-------------|------------|
| <b>Mashed Apples</b> .....  | \$ 3950.00  | \$ 5300.00 |
| Puré de Manzanas  |             |            |
| <b>Mashed Potatoes</b> .....  | \$ 3850.00  | \$ 4600.00 |
| Puré de Papas   |             |            |
| <b>Mashed Pumpkin</b> .....   | \$ 3850.00  | \$ 4600.00 |
| Puré de Zapallo Anco  |             |            |
| <b>French Fries</b> (knife cuts) .....  | \$ 3850.00  | \$ 4600.00 |
| Papas Fritas Alümetes (cortadas a cuchillo)   |             |            |
| <b>Fried Potatoes Spanish style</b> (knife cuts) .....                                  | \$ 3850.00  | \$ 4600.00 |
| Papas Fritas a la Española (cortadas a cuchillo)  |             |            |
| <b>Fried Potatoes Noisette style</b> .....  | \$ 3950.00  | \$ 5300.00 |
| Papas Fritas Noisette   |             |            |
| <b>Boiled Potatoes</b> .....  | \$ 3850.00  | \$ 4600.00 |
| Papas al Natural  |             |            |
| <b>Cream Potatoes Gratin</b> .....  | \$ 4600.00  | \$ 5950.00 |
| Papas Gratinadas a la Crema .   |             |            |
| <b>Fried Sweet Potatoes</b> .....   | \$ 4600.00  | \$ 5950.00 |
| Batatas Fritas  |             |            |
| <b>Cream Spinach Gratin</b> .....   | \$ 4600.00  | \$ 5950.00 |
| Espinaca Gratinada a la Crema   |             |            |
| <b>Veggies on the grill</b><br>(Eggplant, zucchini, tomato, sweetpeppers, onions) ..... | \$ 4600.00  | \$ 5950.00 |
| Vegetales a la Plancha (berenjenas, zapallito, tomate, morrón, cebolla)                 |             |            |
| <b>Rusa salad style</b> .....   | \$ 3950.00  | \$ 5300.00 |
| Ensalada Rusa   |             |            |
| <b>White Rice</b> .....   | \$ 3850.00  |            |
| Arroz Blanco  |             |            |
| <b>Fried Eggs</b> (each) .....  |             | \$ 900.00  |
| Huevos fritos (c/u)   |             |            |





**KITCHEN/COCINA**  
(Several simple meals)  
Minutas Varias



**Breaded veal and Breaded Chicken**

**Milanesas y Supremas**

|  |            |
|--|------------|
| <b>Breaded veal or breaded chicken</b> (alone oven cooked or fried) .....                      | \$ 5000.00 |
| Milanesa o Suprema (sola al horno o frita)   |            |
| <b>Breaded veal or Chicken with French fries* or mashed potatoes</b> .....                     | \$ 6400.00 |
| Milanesa o Suprema con papas fritas* o puré  |            |
| <b>Breaded veal/Chicken full</b> .....   | \$ 6900.00 |
| Milanesa o Suprema Completa  |            |
| <b>Napolitana Style</b> (alone with ham cheese and tomato sauce) .....                         | \$ 6900.00 |
| Napolitana (sola con jamón queso y salsa de tomate)  |            |
| <b>Napolitana Style with French fries* or mashed potatoes</b> .....                            | \$ 7800.00 |
| Napolitana con papas fritas* o puré  |            |
| <b>Stuffed kiev style</b> (Herbs butter, cheese ham, with french fries* or mashed potatoes).   | \$ 8900.00 |
| Rellena a la Kiev (manteca a las hierbas, queso y jamón, con papas fritas* o puré)             |            |
| <b>Suiza style</b> (White sauce bechamel and cheese, with fried potatoes noisette style) ..... | \$ 8900.00 |
| A la Suiza (salsa bechamel y queso, con papas noisette)  |            |
| <b>Maryland</b> (corn cream, fried ham, peas, bell pepper, fried banana and thin fries) .....  | \$ 9300.00 |
| A la Maryland (crema de choclo, panceta, arveja, morrón, banana frita y papas pay)             |            |
| <b>(*) Charge for garnish of provenzal or Noisette fries</b> .....                             | \$ 1100.00 |
| (*) Recargo por Guarnición a la Provenzal o Papas Noisette                                     |            |



**Potatoes omelette, Omelettes and Rice**

**Tortillas, Omelettes y Arroces**



|   |            |
|---|------------|
| <b>Potatoes Omelette</b> (potato, eggs and onions) (for sharing) .....                    | \$ 5900.00 |
| Tortilla de Papas (papa, huevo y cebolla) (para compartir)                                |            |
| <b>Potato Omelette with mushrooms</b> (for sharing) .....                                 | \$ 6950.00 |
| Tortilla de Papas con champiñones (para compartir)  |            |
| <b>Española style</b> (with red sausage) (for sharing) .....                              | \$ 8100.00 |
| Tortilla a la Española (con chorizo colorado) (para compartir)                            |            |
| <b>Florentina style</b> (with chard, onion and parmesan) (for sharing) .....              | \$ 6950.00 |
| Tortilla a la Florentina (con acelga, cebolla y parmesano) (para compartir)               |            |
| <b>Vegetables and Mushroom Omelette</b> .....   | \$ 6950.00 |
| Tortilla de Vegetales y Champiñones   |            |
| <b>Scrambled Gramajo</b> (for sharing) .....  | \$ 5900.00 |
| Revuelto Gramajo (para compartir)   |            |
| <b>Rice a la Persa</b> (chicken, almonds and raisins) .....                               | \$ 6950.00 |
| Arroz a la Persa (pollo, almendras y pasas de uva)  |            |
| <b>Rice with seafood</b> (mussels, squid, clams, prawns and shrimps) (for sharing) .....  | \$22200.00 |
| Arroz con Mariscos (mejillones, calamar, almejas, langostinos y camarón) (para compartir) |            |

|  |            |
|--|------------|
| <b>Rice with Mussels and Vegetables</b> .....                                      | \$11200.00 |
| Arroz con Mejillones y Vegetales   |            |
| <b>Rice with Squid (for sharing)</b> .....   | \$12350.00 |
| Arroz con Calamares (para compartir)   |            |
| <b>Rice with Squid (for 2/3 people)</b> .....                                      | \$14500.00 |
| Arroz con Calamares (para 2/3 personas)  |            |
| <b>Rice a la Valenciana (butter, saffron, onion, cheese and bell pepper)</b> ..... | \$ 9700.00 |
| Arroz a la Valenciana (manteca, azafrán, cebolla, queso y morrón)                  |            |
| <b>Rice with Mushrooms and Vegetables</b> .....                                    | \$ 6950.00 |
| Arroz con Hongos y Vegetales   |            |
| <b>Rice with Chicken (saffron and vegetables)</b> .....                            | \$ 9700.00 |
| Arroz con Pollo (azafrán y vegetales)  |            |
| <b>Shrimp Risotto (shrimp, leek and saffron)</b> .....                             | \$15500.00 |
| Risoto de Camarones (camarones, puerro y azafrán)                                  |            |
| <b>Swiss Omelet</b> .....  | \$ 5500.00 |
| Omelette Suizo   |            |
| <b>Mixed Omelet</b> .....  | \$ 5500.00 |
| Omelette Mixto   |            |
| <b>Vegetable and Parmesan Omelette</b> .....                                       | \$ 5500.00 |
| Omelette de Vegetales y Parmesano  |            |
| <b>Vegetable and Mushroom Omelette</b> .....                                       | \$ 6950.00 |
| Omelette de Vegetales y Champiñones  |            |



## KITCHEN/ COCINA



### Fresh Pasta/ Pastas Frescas (homemade elaboration) Caseras

|   |             |
|---|-------------|
| <b>Spaghetti made with egg</b> .....                                      | \$ 4500.00  |
| Tallarines al Huevo   |             |
| <b>Spaghetti with Mussels and Vegetables</b> .....                        | \$11400.00  |
| Tallarines con Mejillones y Vegetales                                     |             |
| <b>Cannelloni stuffed with Chicken</b> .....                              | \$ 4850.00  |
| Canelones de Ave  |             |
| <b>Gnocchi made with potato and egg</b> .....                             | \$ 4850.00  |
| Ñoquis de Papa y Huevo  |             |
| <b>Ravioli stuffed with Chicken and Vegetables</b> .....                  | \$ 6600.00  |
| Ravioles de Pollo y Vegetales   |             |
| <b>Big raviolis stuffed with Pink Salmon (in squid juice dough)</b> ..... | \$ 10500.00 |
| Raviolones de Salmón Rosado (en masa de tinta de calamar)                 |             |
| <b>Sorrentinos stuffed with ham and mozzarella</b> .....                  | \$ 7300.00  |
| Sorrentinos de Jamón y Mozzarella   |             |

### Our sauces/ Nuestras Salsas

|   |            |
|---|------------|
| <b>Tomato Sauce</b> (tuco made with fresh tomatoes) .....                             | \$ 3300.00 |
| Salsa de Tomate (tuco elaborado con tomates frescos)                                  |            |
| <b>White Sauce</b> .....  | \$ 3300.00 |
| Salsa Blanca  |            |
| <b>Filetto</b> (tomato, garlic, bay leaf, white wine and oregano) .....               | \$ 4100.00 |
| Filetto (tomate, ajo, laurel, vino blanco y orégano)                                  |            |
| <b>Basílico</b> (olive oil, garlic, concasse tomato and basil) .....                  | \$ 4100.00 |
| Basilico (oliva, ajo, tomate concasé y albahaca)                                      |            |
| <b>Mixed</b> (tuco and bechamel) .....  | \$ 4100.00 |
| Mixta (tuco y bechamel)   |            |
| <b>Pesto</b> (basil, parsley, walnut and olive oil) .....                             | \$ 4100.00 |
| Pesto (albahaca, perejil, nuez y aceite de oliva)                                     |            |
| <b>Rosse</b> (creamy tuco) .....  | \$ 4100.00 |
| Rosse (tuco y crema)  |            |
| <b>Blue Cheese</b> (cream base and roquefort cheese) .....                            | \$ 5700.00 |
| Roquefort (base crema y roquefort)  |            |
| <b>Matricciana</b> (concasse tomato, bacon, basil and garlic) .....                   | \$ 5700.00 |
| Matricciana (tomate concasé, panceta, albahaca y ajo)                                 |            |
| <b>Veal stew</b> (seasoned with onion bell pepper, white wine and tomato sauce) ..... | \$ 5700.00 |
| Estofado de ternera (fondo de cebolla y morrón, vino blanco y salsa de tomate)        |            |
| <b>Bolognesa</b> (tenderloin beef, ham, tomato, mushrooms and herbs) .....            | \$ 5700.00 |
| Bolognesa (carne de lomo, jamón, tomate, hongos y hierbas)                            |            |

|   |             |
|---|-------------|
| <b>Four Cheese</b> (gruyere, parmesan, mozzarella and roquefort) .....      | \$ 5700.00  |
| A los 4 Quesos (gruyere, parmesano, mozzarella y roquefort)                 |             |
| <b>Scarpato</b> (tomato, cream, scallion, basil and ham) .....              | \$ 5700.00  |
| Scarpato (tomate, crema, verdeo, albahaca y jamón)                          |             |
| <b>Francesa</b> (chicken, scallion, mushrooms and cream) .....              | \$ 5700.00  |
| Francesa (pollo, verdeo, champiñones y crema) .                             |             |
| <b>Putanesca</b> (spicy) (olive oil, garlic, olive, anchovy and tuco) ..... | \$ 5700.00  |
| Putanesca (picante) (oliva, ajo, aceituna, anchoa y tuco)                   |             |
| <b>Parisien</b> (chicken, ham and mushrooms) .....                          | \$ 5700.00  |
| Parisien (pollo, jamón y champiñones)                                       |             |
| <b>Prince of Naples</b> (tuco, cream, ham, chicken, cheese egg) .....       | \$ 5700.00  |
| Príncipe de Nápoles (tuco, crema, jamón, pollo, queso y huevo)              |             |
| <b>Cream of Shrimps and Leeks</b> .....                                     | \$ 11800.00 |
| Crema de Camarones y Puerros  |             |
| <b>Pink Salmon's</b> (pink salmon, cream, scallion) .....                   | \$ 11800.00 |
| De Salmón Rosado(salmón rosado, crema, y verdeo)                            |             |
| <b>Seafood's</b> .....  | \$ 11800.00 |
| De Mariscos   |             |



## SEAFOOD/ MARISCOS



|   |             |
|---|-------------|
| <b>Squid rings Roman style</b> (for sharing) .....  | \$ 14100.00 |
| Rabas a la Romana (para compartir)  |             |
| <b>Squid rings Lionesa style</b> (with noisette fries) (for sharing) .....                                      | \$ 16600.00 |
| Rabas a la Lionesa (con papas noisette) (para compartir)  |             |
| <b>Squid rings sauteed</b> (bell pepper, onion and Filetto sauce with aromatic potatoes)<br>(for sharing) ..... | \$ 16600.00 |
| Rabas salteadas (morrón, cebolla y filetto con papas aromáticas) (para compartir)                               |             |
| <b>Mussels scampi or Provenzal</b> (with rice timbale) .....  | \$ 11400.00 |
| Mejillones al Ajillo o Provenzal (con timbal de arroz)  |             |
| <b>Mussels with spaghettis and vegetables</b> .....   | \$ 11400.00 |
| Mejillones con Tallarines y Vegetales   |             |
| <b>Shrimp scampi or Provenzal</b> (with rice timbale) .....   | \$ 14300.00 |
| Gambas al Ajillo o Provenzal (con timbal de arroz)  |             |
| <b>Scampi with Tártara Sauce</b><br>(with choice of fries* or any side dish or simple salad) .....              | \$ 14300.00 |
| Gambas a la Marinera con salsa tártara  |             |
| <b>Paella Valenciana</b> (Fish, seafood and chicken) (for 2/3 people) .....                                     | \$ 33300.00 |
| Paella Valenciana (Pescados, Mariscos y Pollo) (para 2/3 personas)  |             |
| <b>Rice with Seafood</b> (mussels, squid, clams, prawns and shrimps) (for sharing).....                         | \$ 22200.00 |
| Arroz con Mariscos (mejillones, calamar, almejas, langostinos y camarón) (para compartir)                       |             |
| <b>Rice with Squid</b> (for sharing) .....  | \$ 12350.00 |
| Arroz con Calamares (para compartir)  |             |
| <b>Rice with Squid</b> (for 2/3 people) .....   | \$ 14500.00 |
| Arroz con Calamares (para 2/3 personas)   |             |
| <b>Rice with Mussels and Vegetables</b> .....   | \$ 11200.00 |
| Arroz con Mejillones y Vegetales  |             |
| <b>Shrimp Risotto</b> (shrimps, leek and saffron) .....   | \$ 15500.00 |
| Risoto de Camarones (camarones, puerro y azafrán)   |             |
| <b>Warm Seafood Salad</b> (shrimps, clams, mussels and squid) .....   | \$ 16750.00 |
| Ensalada Tibia de Mariscos (camarón, almejas, mejillones y calamar)   |             |



## FISH/ PESCADOS



|   |            |
|---|------------|
| <b>Hake Fillet</b> (on the pan or grilled) .....                        | \$ 5400.00 |
| Filet de Merluza (Plancha o Parrilla)                                   |            |
| <b>Hake Fillet with fries or mashed potatoes</b> .....                  | \$ 8000.00 |
| Filet de Merluza con frita ó puré                                       |            |
| <b>Hake Fillet Romana style</b> .....                                   | \$ 5800.00 |
| Filet de Merluza a la Romana  |            |
| <b>Hake Fillet stuffed with Vegetable</b> (with boiled potatoes*) ..... | \$ 9200.00 |
| Filet de Merluza relleno de Vegetales (con papas al natural*)           |            |

|  |             |
|--|-------------|
| <b>Hake Fillet to taste</b> .....                  | \$ 9200.00  |
| Filet de Merluza al gusto                          |             |
| <b>Gatuzo Fillet (on the pan or grilled)</b> ..... | \$ 7100.00  |
| Filet de Gatuzo (Plancha o Parrilla)               |             |
| <b>Gatuzo Fillet Romana style</b> .....            | \$ 7600.00  |
| Filet de Gatuzo a la Romana                        |             |
| <b>Gatuzo Fillet to taste</b> .....                | \$ 9900.00  |
| Filet de Gatuzo al gusto                           |             |
| <b>Pink Salmon (on the pan or grilled)</b> .....   | \$ 19800.00 |
| Salmón Rosado (Plancha o Parrilla)                 |             |
| <b>Pink Salmon to taste</b> .....                  | \$ 23800.00 |
| Salmón Rosado al gusto                             |             |
| <b>(*) Charge for Noisette fries</b> .....         | \$ 1100.00  |
| (*) 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**..... \$1100.00

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

|   |             |
|---|-------------|
| <b>Strip Roast</b> (from 8 to 10 ribs) .....  | \$ 11400.00 |
| Asado de Tira (de 8 a 10 costillas)   |             |
| <b>Strip Loin</b> (400/500g) .....  | \$ 13100.00 |
| Bife de Chorizo (400/500g)  |             |
| <b>1/2 Strip Loin</b> (grilled) .....   | \$ 9900.00  |
| 1/2 Bife de Chorizo (a la parrilla)   |             |
| <b>Strip Loin Mariposa</b> (550/650g) (for sharing) .....                             | \$ 14400.00 |
| Bife de Chorizo Mariposa (550/650g) (para compartir)                                  |             |
| <b>Mariposa Steak de la Casa</b> (with mushrooms, Provenzal and Spanish fries *)..... | \$ 19800.00 |
| Bife Mariposa de la Casa (con champiñones, provenzal y papas españolas*)              |             |
| <b>1/2 Strip Loin de la Casa</b> (with mushrooms, Provenzal and Spanish fries *)..... | \$ 14400.00 |
| 1/2 Bife de Chorizo de la Casa (con champiñones, provenzal y papas españolas*)        |             |
| <b>Mariposa Steak in Green sauce and Mustard</b> (with Spanish fries *).....          | \$ 19800.00 |
| Bife Mariposa con Crema de Verdeo y Mostaza (con papas españolas*)                    |             |
| <b>1/2 Mariposa Steak in Green sauce and Mustard</b> (with Spanish fries *).....      | \$ 14400.00 |
| 1/2 Bife de Chorizo con Crema de Verdeo y Mostaza (con papas españolas*)              |             |
| <b>Tenderloin (350/400g) (grilled)</b> .....  | \$ 14600.00 |
| Bife de Lomo (350/400g) (a la parrilla)   |             |
| <b>Tenderloin steak with Old Mustard</b> (with Spanish fries*) .....                  | \$ 19800.00 |
| Medallón de Lomo con Mostaza antigua (con papas españolas*)                           |             |
| <b>Doña Beba Tenderloin steak</b> (onion, mushroom, cream sauce with noisette f.)     | \$ 19800.00 |
| Medallón de Lomo Doña Beba (cebolla, champiñón y crema con noisette)                  |             |
| <b>Tenderloin with Pepper</b> (with cream potatoes) .....                             | \$ 19800.00 |
| Lomo Clásico a la Pimienta (con papas a la crema)                                     |             |
| <b>Tenderloin in Mushrooms</b> (with noisette fries) .....                            | \$ 19800.00 |
| Lomo al Champiñón (con papas noisette)  |             |
| <b>Rib Eye Steak</b> (grilled) .....  | \$ 14600.00 |
| Ojo de Bife (a la parrilla)   |             |
| <b>1/2 Rib Eye Steak</b> (grilled).....   | \$ 11100.00 |
| 1/2 Ojo de Bife (a la parrilla)   |             |
| <b>Rib eye Steak with Pepper</b> (with cream potatoes) .....                          | \$ 19800.00 |
| Ojo de bife a la Pimienta (con papas a la crema)                                      |             |
| <b>Rib eye Steak in Mushrooms</b> (with noisette fries) .....                         | \$ 19800.00 |
| Ojo de bife al Champiñón (con papas noisette)   |             |
| <b>Rib eye seasoned with Herbs, Olive oil and White Wine</b> (with mixed puree) ..    | \$ 19800.00 |
| Ojo de bife braceado con Hierbas, Oliva y Vino blanco (con puré mixto)                |             |

|   |             |
|---|-------------|
| <b>1/2 Rib eye steak to taste</b> .....   | \$ 14600.00 |
| 1/2 Ojo de Bife al gusto  |             |
| <b>Tender Rosemeat (grilled)</b> .....  | \$ 11800.00 |
| Matambrito de ternera Tiernizado (a la parrilla)  |             |
| <b>Tender Rosemeat Pizza style (with Spanish fries)</b> .....                                     | \$ 15100.00 |
| Matambre de Ternera a la Pizza (con papas españolas)  |             |
| <b>Tender Rosemeat Riojana style (with peas, ham, bell pepper, egg and Spanish fries *)</b> ..... | \$ 15100.00 |
| Matambre de Ternera a la Riojana (con arvejas, jamón, morrón, huevo y papas Españolas*)           |             |
| <b>Tender Rosemeat a la Diabla (spicy) (with Spanish fries*)</b> .....                            | \$ 15100.00 |
| Matambre de Ternera a la Diabla (picante) (con papas españolas*)                                  |             |
| <b>Sliced Sweetbreads (portion)</b> .....   | \$ 13100.00 |
| Molleja fileteada (porción)   |             |
| <b>Pieces of Sweetbreads with Mustard and Tarragon (with Spanish fries*)</b> .....                | \$ 15100.00 |
| Láminas de Molleja con Mostaza y Estragón (con papas españolas*)                                  |             |
| <b>Sliced kidney (portion)</b> .....  | \$ 8100.00  |
| Riñón fileteado (porción)   |             |
| <b>Kidney in Mustard or Provenzal (with Spanish fries)</b> .....                                  | \$ 11800.00 |
| Riñoncito a la Mostaza o Provenzal (con papas a la española)                                      |             |
| <b>Tender Bowels (portion)</b> .....  | \$ 8100.00  |
| Chinchulín tiernizado (porción)   |             |
| <b>Sausage (homemade) (each one)</b> .....  | \$ 4100.00  |
| Chorizo   |             |
| <b>Blood Sausage (each one)</b> .....   | \$ 4100.00  |
| Morcilla  |             |
| <b>(*)Surcharge for Noisette fries</b> .....  | \$ 1100.00  |



## BARBECUES/PARRILLADAS

(for sharing) Para compartir



### Table of entrails for 2/3 people

(Sweetbreads, Kidney, tender bowel, Sausage and Blood Sausage) ..... \$ 27500.00

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) \$ 39200.00

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) ..... \$ 61600.00

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) ..... \$ 47500.00

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) ..... \$ 47500.00

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) ..... \$ 47500.00

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

**Three tastes skewer** (beef, pork and chicken) (with fries\* or side dish to choose or simple salad) ..... \$ 47500.00

Brochette 3 Gustos (Novillo, Cerdo y Pollo) (con fritas\* o guarnición a elección o ensalada simple)



## PORK MEAT/ CARNE DE CERDO



**Pork Steaks** (grilled) ..... \$ 8100.00

Churrasquito de Cerdo (a la Parrilla)

**Grilled Pork Steak with Bacon and thyme** (with fried sweet potatoes) ..... \$ 11400.00

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

**Pork Chops** (grilled) ..... \$ 8100.00

Carré de Cerdo (a la Parrilla)

**Pork Chops with Plum Sauce** (with noisette fries) ..... \$ 11400.00

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

**Pork Chops with Lemon Cream** (with apple mashed) ..... \$ 11400.00

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

**Pork Chops with Sauce Two Olives** (with fried sweet potatoes) ..... \$ 11400.00

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



## CHICKEN/ AVES (Boneless/ Sin hueso)



|  |            |
|--|------------|
| <b>1/4 Chicken (Grilled)</b> .....   | \$ 5100.00 |
| 1/4 de pollo (grillado)  |            |
| <b>1/4 Chicken with fries or mashed potatoes</b> .....                                     | \$ 7600.00 |
| 1/4 de pollo con papas fritas o puré   |            |
| <b>1/4 Chicken with Saffron Cream (with Spanish fries*)</b> .....                          | \$ 8900.00 |
| 1/4 de Pollo con Crema de Azafrán (con papas españolas*)                                   |            |
| <b>1/4 Chicken with Green cream or white wine (with Spanish fries*)</b> .....              | \$ 8900.00 |
| 1/4 de Pollo al Verdeo Crema o Vino Blanco (con papas a la española*)                      |            |
| <b>1/4 Chicken with Mushroom (with noisette fries)</b> .....                               | \$ 8900.00 |
| 1/4 de Pollo al Champignon (con papas noisette)  |            |
| <b>1/4 Chicken Guadalupe style (with noisette fries)</b> .....                             | \$ 8900.00 |
| 1/4 de Pollo a la Guadalupe (con papas noisette)   |            |
| <b>1/4 Chicken with Provenzal or Garlic (with Spanish fries*)</b> .....                    | \$ 8900.00 |
| 1/4 de Pollo a la Provenzal o al Ajillo (con papas a la española*)                         |            |
| <b>1/4 Chicken Curry (with timbale of Rice and Leek)</b> .....                             | \$ 8900.00 |
| 1/4 de Pollo al Curry (con timbal de Arroz y Puerro)                                       |            |
| <b>1/4 Chicken Francesa style (cream, green sauce, mushroom with noisette fries)</b> ..... | \$ 9700.00 |
| 1/4 de Pollo a la francesa (crema, verdeo y champignon con papas noisette)                 |            |
| <b>(*) Surcharge for Noisette fries</b> .....  | \$ 1100.00 |
| Recargo por papas Noisette   |            |



## DESSERTS/ POSTRES



### Homemade desserts/ Postres

(Own elaboration) Elaboración propia

|   |            |
|---|------------|
| <b>Custard</b> .....  | \$ 3650.00 |
| Flan casero   |            |
| <b>Bread Pudding</b> .....                                    | \$ 3650.00 |
| Budín de pan  |            |
| <b>Fruit Salad</b> .....                                      | \$ 4500.00 |
| Ensalada de fruta   |            |
| <b>Fruit Salad with Ice Cream</b> .....                       | \$ 5200.00 |
| Ensalada de Frutas con Helado                                 |            |
| <b>Cheese with Quince paste or Sweet potato paste</b> .....   | \$ 3650.00 |
| Queso con Dulce de Membrillo o Batata                         |            |
| <b>Single Strawberries</b> (portion).....                     | \$ 3650.00 |
| Frutillas solas (porción)                                     |            |
| <b>Strawberries</b> (with cream or orange juice) .....        | \$ 4500.00 |
| Frutillas (con crema o jugo de naranjas)                      |            |
| <b>Flambe Strawberries</b> (with Grand Marnier and ice cream) | \$ 5400.00 |
| Frutillas Flambeadas (con Grand Marnier y helado)             |            |
| <b>Tiramisú</b> (slice) .....                                 | \$ 5400.00 |
| Tiramisú (porción)  |            |
| <b>Symbolic Tiramisu Cake</b> .....                           | \$ 6100.00 |
| Torta Simbólica de Tiramisú                                   |            |
| <b>Apple crisp</b> (with vanilla ice cream) .....             | \$ 5800.00 |
| Crocante de manzana con helado de vainilla                    |            |
| <b>Chocolate volcano with American cream</b> .....            | \$ 5800.00 |
| Volcán de Chocolate con crema americana                       |            |
| <b>Chocolate Mousse</b> .....                                 | \$ 5800.00 |
| Mousse de Chocolate   |            |
| <b>Hot Sambayon with walnuts</b> .....                        | \$ 5800.00 |
| Sambayón caliente con Nueces                                  |            |
| <b>Ice Cream Shake of Lemon and Champagne</b> .....           | \$ 5800.00 |
| <b>Ice Cream Shake of Lemon and Limoncello</b> .....          | \$ 5800.00 |

### Ice Creams/ Helados

(Three flavours to choose) 3 gustos a elección

|  |            |
|--|------------|
| <b>Dulce de leche, Chocolate, Vanilla, American Cream, Strawberry, Lemon or Sambayón</b> | \$ 4500.00 |
| Frutilla, limon o sambayon   |            |
| <b>Bombón Suizo, escocés o Almendrado</b> .....  | \$ 4500.00 |
| <b>Charlotte</b> .....   | \$ 4600.00 |
| <b>Surcharge for Strawberry or Chocolate sauce</b> (cold or hot) (Each one) .....        | \$ 1300.00 |
| Recargo por Salsa de Frutilla o Chocolate (frío o caliente) (por c/gusto)                |            |

### Pancakes/ Panqueques

(Own elaboration)

|                                      |            |
|--------------------------------------|------------|
| <b>Dulce de leche</b> .....          | \$ 5800.00 |
| <b>Apple</b> .....                   | \$ 5800.00 |
| Manzana                              |            |
| <b>Flambeed apple with Rum</b> ..... | \$ 6500.00 |
| Manzana flambeada al rhum            |            |

### Surcharge for Cream,

### Dulce de Leche o Mousse

(by taste) .....

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