



Professional quality

Home warmth

Regional flavor

A tradition that remains

1991 - 2024

Cover Charge \$2000.00

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

Dinner: Monday to Sunday from 8 PM a 1200 AM

www.losremanseros.com



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	\$5000.00(glass)	8600.00
Fuego Negro Malbec		
Black Fire Cabernet Sauvignon	\$5000.00(glass)	8600.00
Fuego Negro Cabernet Sauvignon		
Wineries CATENA ZAPATA / Bodegas Catena Zapata		
Los Álamos Malbec	\$ 6100.00	11000.00
Los Álamos Cabernet Sauvignon	\$	11000.00
Nicasia Red Blend Malbec	\$	13600.00
Nicasia Red Blend Cabernet Franc	\$	13600.00
Wineries CHANDON / Bodegas Chandon		
Latitude 33 Cabernet Sauvignon	\$	11300.00
Latitud 33 Cabernet Sauvignon		
Latitude 33 Malbec	\$	11300.00
Latitud 33 Malbec		
Wineries LA RURAL / Bodegas La Rural		
Trumpeter Malbec	\$	16500.00
Trumpeter Cabernet Sauvignon	\$	16500.00
Wineries LOPEZ		
López	\$ 5200.00	7300.00



RED WINES/ VINOS TINTOS



3/8

3/4

Wineries NIETO SENETINER / Bodegas Nieto Senetiner

Nieto Senetiner Malbec - Cabernet Sauvignon	\$	12000.00
Nieto Benjamin Malbec - Cabernet Sauvignon	\$	8000.00

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

Blackberry Soul Malbec.....	\$	8600.00
Alma Mora Malbec		
Blackberry Soul Cabernet	\$	8600.00
Alma Mora Cabernet		
The Untouchables Malbec	\$	14900.00
Los Intocables Malbec		
The Untouchables Cabernet	\$	14900.00
Los Intocables Cabernet		

Wineries Luigi BOSCA / Bodegas Luigi Bosca

La Linda Cabernet	\$	18200.00
La Linda Malbec	\$	18200.00
Luigi Bosca Cabernet	\$	27900.00
Luigi Bosca Malbec	\$	27900.00



WHITE WHINES/ VINOS BLANCOS



3/8

3/4

Wineries CASA MONTES (Regional wine from San Juan)

Bodegas Casa Montes

Black Fire Viognier \$5000(glass) 8600.00

Fuego Negro Viognier

Wineries CATENA ZAPATA / Bodegas Catena Zapata

Los Álamos Chardonay \$ 11000.00

Wineries LOPEZ / Bodegas Lopez

Lopez \$ 4700.00 7300.00

Rincón Famoso Rose \$ 7400.00

Wineries NIETO SENETINER / Bodegas Nieto Senetiner

Benjamín Chardonay \$ 6800.00

Benjamín Sauvignon Blanc \$ 6800.00

Wineries NORTON / Bodegas Norton

Cosecha Tardía (natural sweet) \$ 3900(glass) 7400.00



SPARKLING WINES CHAMPAGNES/ESPUMANTES



3/8

3/4

Wineries CHANDON

Chandon Extra Brut \$ 20700.00

Wineries CATENA ZAPATA / Bodegas Catena Zapata

Alamos Extra Brut..... \$ 12100.00



BEVERAGE/**BEBIDAS**



Other Drinks

Beer Stella Artois 975 cc \$ 7500.00

Whisky Blenders Pride \$ 3800.00

Whisky Chivas Regal \$ 5400.00

Cafe

Coffee \$ 2000.00

Coffee with cream \$ 2200.00

Coffee americano (mug) \$ 2200.00

Coffee americano (mug) con crema \$ 2600.00

Café doble \$ 2600.00

Tea

Tea (Boldo, Linden,
Chamomile,
Cachamay o Verde) \$2000.00

Non-alcoholic beverages

Bebidas sin alcohol

Water with or without Gas..... \$ 2500.00

Aguas

Sodas (Pepsi) \$ 2600.00

Gaseosas

Flavored water..... \$ 2600.00

Aguas saborizadas

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



ENTREES / ENTRADAS



Cold Dishes/Entradas Frías

Vittel Thoné (with pecceto)	\$ 11900.00
Vittel Thoné (con peceto)	
Rolled Rosemeat (homemade) with green or Rusa Salad (for sharing)	\$ 12800.00
Matambre arrollado (casero) con ensalada rusa o verde (para compartir)	
Raw Ham (alone)	\$ 5100.00
Jamón crudo (solo)	
Raw ham with Rusa Salad (mix of carrots, peas, potatoes and mayonnaise)	\$ 6900.00
Jamón crudo con ensalada rusa (mezcla de zanahorias, arvejas, papas y mayonesa)	
Mozzarella Caprese (mozzarella cheese, tomatoes, basil, olive oil and black pepper)	\$ 6100.00
Muzzarella Caprese (queso, tomates, albahaca, oliva y pimienta negra)	
Mozzarella Caprese with raw ham	\$ 7100.00
Muzzarella caprese con jamón crudo	
Tuna Mayonnaise (with potatoes or rice and chopped tomatoes)	\$ 11500.00
Mayonesa de atún (con papas o arroz y tomate cubeteados)	
Chicken Mayonnaise (with potatoes or rice and chopped tomatoes)	\$ 6000.00
Mayonesa de Ave (con papas o arroz y tomate cubeteados)	
Chicken salad (for sharing)	\$ 7500.00
Salpicón de ave (para compartir)	
Tongue in vinaigrette	\$ 7500.00
Lengua a la Vinagreta	



Hot Entrees/ Entradas Calientes



Empanada Salteña (small pie of chopped meat oven-baked or fried)	\$ 1800.00
(carne cortada a cuchillo, fritas o al horno)	
Squid Rings Roman style (for share)	\$ 20200.00
Rabas a la Romana (para compartir)	
Grilled provolone with oregano and olive oil	\$ 6000.00
Provoleta al oregano y oliva	
Special grilled provolone (bacon, sweet pepper and tomato)	\$ 6900.00
Provoleta especial (panceta, morrón y tomate)	
Crêpe with shrimps and tarragon	\$ 18100.00
Crêpe con camarones y estragón	
Stuffed mushrooms	\$ 11500.00
Champiñones rellenos	

Breaded mozzarella	\$ 6000.00
Mozzarella a la milanese	
Warm seafood salad (shrimps, mussels and squid)	\$ 23800.00
Ensalada tibia de mariscos (camarón, mejillones y calamar)	
Sweetbreads with cream of Marsala	\$ 7200.00
Mollejitas a la crema de Marsala	
Spinach Cream Soup	\$ 5200.00
Sopa Crema de Espinaca	
Pumpkin cream soup	\$ 5200.00
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)

One ingredient	\$ 4100.00	Full (4 Ingredients)	\$ 8500.00
Un ingrediente		Completa	
Mixed (2 or 3 Ingredients)	\$ 6800.00		
Mixta (2 ó 3 Ingredientes)			

Special Salads(for share)/ ENSALADAS ESPECIALES

Caribbean (contains lettuce, carrot, corn, cheese, cooked ham, chopped chicken)	\$13200.00
Caribeña (base lechuga,zanahoria,choclo,queso,jamon cocido,pollo cubeteados)	
Greek (lettuce, bell pepper, olive, tomato, mozzarella, olive oil, vinegar sauce)	\$13200.00
Griega (lechuga, morrón, aceituna, tomate, mozzarella, oliva y aceto)	
Chipre (tuna, tomato, mozzarella, black olives, basil and peas)	\$18300.00
(atún, tomate, mozzarella, aceitunas negras, albahaca y arvejas)	
Mediterránea (tuna, lettuce, sweet peppers, olives, tomato, olive oil, vinegar sauce)...	\$18300.00
(atún, lechuga, morrones, aceitunas, tomate,oliva y aceto)	
Nórdica (chicken, verde a elección, tomato, mozzarella, olives, olive oil, lemon)	\$13200.00
(pollo, verde a elección, tomate, mozzarella, aceitunas, oliva y limón)	
Caesar (cisar) (lettuce, croutons, chicken, parmesano cheese y aderezo)	\$18300.00
(lechuga, croutones, pollo, parmesano y aderezo)	



Side dishes and Portions

Guarniciones y Porciones



	Side dishes	Portions
Mashed Apples	\$ 5700.00	\$ 7500.00
Puré de Manzanas		
Mashed Potatoes	\$ 5500.00	\$ 6600.00
Puré de Papas		
Mashed Pumpkin	\$ 5500.00	\$ 6600.00
Puré de Zapallo Anco		
French Fries (knife cuts)	\$ 5500.00	\$ 6600.00
Papas Fritas Alumetes (cortadas a cuchillo)		
Fried Potatoes Spanish style (knife cuts)	\$ 5500.00	\$ 6600.00
Papas Fritas a la Española (cortadas a cuchillo)		
Fried Potatoes Noisette style	\$ 5700.00	\$ 7500.00
Papas Fritas Noisette		
Boiled Potatoes	\$ 5500.00	\$ 6600.00
Papas al Natural		
Pay Potatoes		\$ 7500.00
Papas Pay		
Cream Potatoes Gratin	\$ 6600.00	
Papas Gratinadas a la Crema .		
Fried Sweet Potatoes	\$ 6600.00	\$ 8500.00
Batatas Fritas		
Cream Spinach Gratin	\$ 6600.00	\$ 8500.00
Espinaca Gratinada a la Crema		
Veggies on the grill (Eggplant, zucchini, tomato, sweetpeppers, onions)	\$ 6600.00	\$ 8500.00
Vegetales a la Plancha (berenjenas, zapallito, tomate, morrón, cebolla)		
Rusa salad style	\$ 5700.00	\$ 7500.00
Ensalada Rusa		
White Rice	\$ 5500.00	
Arroz Blanco		
Fried Eggs (each)		\$1200.00
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)	\$ 7200.00
Milanesa o Suprema (sola al horno o frita)	
Breaded veal or Chicken with French fries* or mashed potatoes	\$ 9300.00
Milanesa o Suprema con papas fritas* o puré	
Breaded veal/Chicken full	\$ 9800.00
Milanesa o Suprema Completa	
Napolitana Style (alone with ham cheese and tomato sauce)	\$ 9800.00
Napolitana (sola con jamón queso y salsa de tomate)	
Napolitana Style with French fries* or mashed potatoes	\$11300.00
Napolitana con papas fritas* o puré	
Stuffed kiev style (Herbs butter, cheese ham, with french fries* or mashed potatoes).	\$12700.00
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)	\$12700.00
A la Suiza (salsa bechamel y queso, con papas noisette)	
Maryland (corn cream, fried ham, peas, bell pepper, fried banana and thin fries)	\$13200.00
A la Maryland (crema de choclo, panceta, arveja, morrón, banana frita y papas pay)	
(*) Charge for garnish of provenzal or Noisette fries	\$ 1600.00
(*) 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)	\$ 8400.00
Tortilla de Papas (papa, huevo y cebolla) (para compartir)	
Potato Omelette with mushrooms (for sharing)	\$ 10100.00
Tortilla de Papas con champiñones (para compartir)	
Española style (with red sausage) (for sharing)	\$ 11600.00
Tortilla a la Española (con chorizo colorado) (para compartir)	
Florentina style (with chard, onion and parmesan) (for sharing)	\$ 10100.00
Tortilla a la Florentina (con acelga, cebolla y parmesano) (para compartir)	
Vegetables and Mushroom Omelette	\$ 10100.00
Tortilla de Vegetales y Champiñones	
Scrambled Gramajo (for sharing)	\$ 8400.00
Revuelto Gramajo (para compartir)	
Rice a la Persa (chicken, almonds and raisins)	\$10100.00
Arroz a la Persa (pollo, almendras y pasas de uva)	
Rice with seafood (mussels, squid, prawns and shrimps) (for sharing)	\$31500.00
Arroz con Mariscos (mejillones, calamar, langostinos y camarón) (para compartir)	

Rice with Mussels and Vegetables	\$ 16100.00
Arroz con Mejillones y Vegetales	
Rice with Squid (for sharing)	\$ 17600.00
Arroz con Calamares (para compartir)	
Rice with Squid (for 2/3 people)	\$ 20600.00
Arroz con Calamares (para 2/3 personas)	
Rice a la Valenciana (butter, saffron, onion, cheese and bell pepper)	\$ 13900.00
Arroz a la Valenciana (manteca, azafrán, cebolla, queso y Morrón)	
Rice with Mushrooms and Vegetables	\$ 10100.00
Arroz con Hongos y Vegetales	
Rice with Chicken (saffron and vegetables)	\$ 13900.00
Arroz con Pollo (azafrán y vegetales)	
Shrimp Risotto (shrimp, leek and saffron)	\$ 22000.00
Risoto de Camarones (camarones, puerro y azafrán)	
Swiss Omelet	\$ 8000.00
Omelette Suizo	
Mixed Omelet	\$ 8000.00
Omelette Mixto	
Vegetable and Parmesan Omelette	\$ 8000.00
Omelette de Vegetales y Parmesano	
Vegetable and Mushroom Omelette	\$ 10100.00
Omelette de Vegetales y Champiñones	



KITCHEN/ COCINA



Fresh Pasta/ Pastas Frescas (homemade elaboration) Caseras

Spaghetti made with egg	\$ 6400.00
Tallarines al Huevo	
Spaghetti with Mussels and Vegetables	\$16300.00
Tallarines con Mejillones y Vegetales	
Chicken and Vegetable Cannelloni	\$ 7100.00
Canelones de Pollo y Vegetales	
Gnocchi made with potato and egg	\$ 7100.00
Ñoquis de Papa y Huevo	
Ravioli stuffed with Chicken and Vegetables	\$ 9500.00
Ravioles de Pollo y Vegetales	
Big raviolis stuffed with Pink Salmon (in squid juice dough)	\$ 15000.00
Raviolones de Salmón Rosado (en masa de tinta de calamar)	
Sorrentinos stuffed with ham and mozzarella	\$ 10500.00
Sorrentinos de Jamón y Mozzarella	

Our sauces/ Nuestras Salsas

Tomato Sauce (tuco made with fresh tomatoes)	\$ 4800.00
Salsa de Tomate (tuco elaborado con tomates frescos)	
White Sauce	\$ 4800.00
Salsa Blanca	
Filetto (tomato, garlic, bay leaf, white wine and oregano)	\$ 6000.00
Filetto (tomate, ajo, laurel, vino blanco y orégano)	
Basílico (olive oil, garlic, concasse tomato and basil)	\$ 6000.00
Basilico (oliva, ajo, tomate concasé y albahaca)	
Mixed (tuco and bechamel)	\$ 6000.00
Mixta (tuco y bechamel)	
Pesto (basil, parsley, walnut and olive oil)	\$ 6000.00
Pesto (albahaca, perejil, nuez y aceite de oliva)	
Rosse (creamy tuco)	\$ 6000.00
Rosse (tuco y crema)	
Blue Cheese (cream base and roquefort cheese)	\$ 8200.00
Roquefort (base crema y roquefort)	
Matricciana (concasse tomato, bacon, basil and garlic)	\$ 8200.00
Matricciana (tomate concasé, panceta, albahaca y ajo)	
Veal stew (seasoned with onion bell pepper, white wine and tomato sauce)	\$ 8200.00
Estofado de ternera (fondo de cebolla y morrón, vino blanco y salsa de tomate)	
Bolognesa (tenderloin beef, ham, tomato, mushrooms and herbs)	\$ 8200.00
Bolognesa (carne de lomo, jamón, tomate, hongos y hierbas)	

Four Cheese (gruyere, parmesan, mozzarella and roquefort)	\$ 8200.00
A los 4 Quesos (gruyere, parmesano, mozzarella y roquefort)	
Scarpato (tomato, cream, scallion, basil and ham)	\$ 8200.00
Scarpato (tomate, crema, verdeo, albahaca y jamón)	
Francesa (chicken, scallion, mushrooms and cream)	\$ 8200.00
Francesa (pollo, verdeo, champiñones y crema) .	
Putanesca (spicy) (olive oil, garlic, olive, anchovy and tuco)	\$ 8200.00
Putanesca (picante) (oliva, ajo, aceituna, anchoa y tuco)	
Parisien (chicken, ham and mushrooms)	\$ 8200.00
Parisien (pollo, jamón y champiñones)	
Prince of Naples (tuco, cream, ham, chicken, cheese egg)	\$ 8200.00
Príncipe de Nápoles (tuco, crema, jamón, pollo, queso y huevo)	
Cream of Shrimps and Leeks	\$ 16800.00
Crema de Camarones y Puerros	
Pink Salmon's (pink salmon, cream, scallion)	\$ 16800.00
De Salmón Rosado(salmón rosado, crema, y verdeo)	
Seafood's	\$ 16800.00
De Mariscos	



SEAFOOD/ MARISCOS



Squid rings Roman style (for sharing)	\$ 20200.00
Rabas a la Romana (para compartir)	
Mussels scampi or Provenzal (with rice timbale)	\$ 16300.00
Mejillones al Ajillo o Provenzal (con timbal de arroz)	
Mussels with spaghettis and vegetables	\$ 16300.00
Mejillones con Tallarines y Vegetales	
Shrimp scampi or Provenzal (with rice timbale)	\$ 20300.00
Gambas al Ajillo o Provenzal (con timbal de arroz)	
Scampi with Tártara Sauce (with choice of fries* or any side dish or simple salad)	\$ 20300.00
Gambas a la Marinera con salsa tártara	
Paella Valenciana (Fish, seafood and chicken) (for 2/3 people)	\$ 47100.00
Paella Valenciana (Pescados, Mariscos y Pollo) (para 2/3 personas)	
Rice with Seafood (mussels, squid, cuttlefish, prawns and shrimps) (for sharing)....	\$ 31500.00
Arroz con Mariscos (mejillones, calamar, jibia, langostinos y camarón) (para compartir)	
Rice with Squid (for sharing)	\$ 17600.00
Arroz con Calamares (para compartir)	
Rice with Squid (for 2/3 people)	\$ 20600.00
Arroz con Calamares (para 2/3 personas)	
Rice with Mussels and Vegetables	\$ 16100.00
Arroz con Mejillones y Vegetales	
Shrimp Risotto (shrimps, leek and saffron)	\$ 22000.00
Risoto de Camarones (camarones, puerro y azafrán)	
Warm Seafood Salad (shrimps, cuttlefish, mussels and squid)	\$ 23800.00
Ensalada Tibia de Mariscos (camarón, jibia, mejillones y calamar)	



FISH/ PESCADOS



Hake Fillet (on the pan or grilled)	\$ 7700.00
Filet de Merluza (Plancha o Parrilla)	
Hake Fillet with fries or mashed potatoes	\$ 11500.00
Filet de Merluza con frita ó puré	
Hake Fillet Romana style	\$ 8300.00
Filet de Merluza a la Romana	
Hake Fillet stuffed with Vegetable (with boiled potatoes*)	\$ 13200.00
Filet de Merluza relleno de Vegetales (con papas al natural*)	
Hake Fillet to taste	\$ 13200.00
Filet de Merluza al gusto	
Gatuzo Fillet (on the pan or grilled)	\$ 10200.00
Filet de Gatuzo (Plancha o Parrilla)	

Gatuzo Fillet Romana style	\$ 10800.00
Filet de Gatuzo a la Romana	
Gatuzo Fillet to taste	\$ 14100.00
Filet de Gatuzo al gusto	
Pink Salmon (on the pan or grilled)	\$ 28000.00
Salmón Rosado (Plancha o Parrilla)	
Pink Salmon to taste	\$ 33700.00
Salmón Rosado al gusto	
(*) Charge for Noisette fries	\$ 1600.00
(*) 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..... \$1600.00

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

Strip Roast (from 8 to 10 ribs)	\$ 16800.00
Asado de Tira (de 8 a 10 costillas)	
Strip Loin (400/500g)	\$ 19400.00
Bife de Chorizo (400/500g)	
1/2 Strip Loin (grilled)	\$ 14800.00
1/2 Bife de Chorizo (a la parrilla)	
Strip Loin Mariposa (550/650g) (for sharing)	\$ 23400.00
Bife de Chorizo Mariposa (550/650g) (para compartir)	
Mariposa Steak de la Casa (with mushrooms, Provenzal and Spanish fries *).....	\$ 29400.00
Bife Mariposa de la Casa (con champiñones, provenzal y papas españolas*)	
1/2 Strip Loin de la Casa (with mushrooms, Provenzal and Spanish fries *).....	\$ 23400.00
1/2 Bife de Chorizo de la Casa (con champiñones, provenzal y papas españolas*)	
Mariposa Steak in Green sauce and Mustard (with Spanish fries *).....	\$ 29400.00
Bife Mariposa con Crema de Verdeo y Mostaza (con papas españolas*)	
1/2 Mariposa Steak in Green sauce and Mustard (with Spanish fries *).....	\$ 23400.00
1/2 Bife de Chorizo con Crema de Verdeo y Mostaza (con papas españolas*)	
Tenderloin (350/400g) (grilled)	\$ 21600.00
Bife de Lomo (350/400g) (a la parrilla)	
Tenderloin steak with Mustard (with Spanish fries*)	\$ 29400.00
Medallón de Lomo a la Mostaza (con papas españolas*)	
Doña Beba Tenderloin steak (onion, mushroom, cream sauce with noisette f.)	\$ 29400.00
Medallón de Lomo Doña Beba (cebolla, champiñón y crema con noisette)	
Tenderloin with Pepper (with cream potatoes)	\$ 29400.00
Lomo Clásico a la Pimienta (con papas a la crema)	
Tenderloin in Mushrooms (with noisette fries)	\$ 29400.00
Lomo al Champiñón (con papas noisette)	
Rib Eye Steak (grilled)	\$ 21600.00
Ojo de Bife (a la parrilla)	
1/2 Rib Eye Steak (grilled).....	\$ 19400.00
1/2 Ojo de Bife (a la parrilla)	
Rib eye Steak with Pepper (with cream potatoes)	\$ 29400.00
Ojo de bife a la Pimienta (con papas a la crema)	
Rib eye Steak in Mushrooms (with noisette fries)	\$ 29400.00
Ojo de bife al Champiñón (con papas noisette)	
Rib eye seasoned with Herbs, Olive oil and White Wine (with mixed puree) ..	\$ 29400.00
Ojo de bife braceado con Hierbas, Oliva y Vino blanco (con puré mixto)	

1/2 Rib eye steak to taste	\$ 21600.00
1/2 Ojo de Bife al gusto	
Tender Rosemeat (grilled)	\$ 17400.00
Matambrito de ternera Tiernizado (a la parrilla)	
Tender Rosemeat Pizza style (with Spanish fries)	\$ 22700.00
Matambre de Ternera a la Pizza (con papas españolas)	
Tender Rosemeat Riojana style (with peas, ham, bell pepper, egg and Spanish fries *)	\$ 22700.00
Matambre de Ternera a la Riojana (con arvejas, jamón, morrón, huevo y papas Españolas*)	
Tender Rosemeat a la Diabla (spicy) (with Spanish fries*)	\$ 22700.00
Matambre de Ternera a la Diabla (picante) (con papas españolas*)	
Sliced Sweetbreads (portion)	\$ 19400.00
Molleja fileteada (porción)	
Pieces of Sweetbreads with Mustard and Tarragon (with Spanish fries*)	\$ 22700.00
Láminas de Molleja con Mostaza y Estragón (con papas españolas*)	
Sliced kidney (portion)	\$ 11900.00
Riñón fileteado (porción)	
Kidney in Mustard or Provenzal (with Spanish fries)	\$ 17400.00
Riñoncito a la Mostaza o Provenzal (con papas a la española)	
Tender Bowels (portion)	\$ 11900.00
Chinchulín tiernizado (porción)	
Sausage (homemade) (each one)	\$ 6100.00
Chorizo	
Blood Sausage (each one)	\$ 6100.00
Morcilla	
(*)Surcharge for Noisette fries	\$ 1600.00



BARBECUES/PARRILLADAS

(for sharing) Para compartir



Table of entrails for 2/3 people

(Sweetbreads, Kidney, tender bowel, Sausage and Blood Sausage) \$ 40500.00

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) \$ 57700.00

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) \$ 90400.00

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)	\$ 69800.00
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)	\$ 69800.00
Brochette de Ojo de Bife (con papas fritas* o guarnición a elección o ensalada simple)	
Mixed skewer (Beef and Pork with fries* or side dish to choose or simple salad)..	\$ 69800.00
Brochette Mixto (novillo y cerdo con fritas* o guarnición a elección o ensalada simple)	
Chicken skewer (with fries* or side dish to choose or simple salad)	\$ 69800.00
Brochette de Pollo (con fritas* o guarnición a elección o ensalada simple)	

PORK MEAT/ CARNE DE CERDO

Pork Steaks (grilled)	\$ 11900.00
Churrasquito de Cerdo (a la Parrilla)	
Grilled Pork Steak with Bacon and thyme (with fried sweet potatoes)	\$ 16900.00
Churrasquito de Cerdo grillé con Panceta y Tomillo (con batatas fritas)	
Pork Chops (grilled)	\$ 11900.00
Carré de Cerdo (a la Parrilla)	
Pork Chops with Plum Sauce (with noisette fries)	\$ 16900.00
Carré de Cerdo con Salsa de Ciruelas (con papas noisette)	
Pork Chops with Lemon Cream (with apple mashed)	\$ 16900.00
Carré de Cerdo a la Crema de Limón (con puré de manzanas)	
Pork Chops with Sauce Two Olives (with fried sweet potatoes)	\$ 16900.00
Carré de Cerdo con Salsa dos Olivas (con batatas fritas)	



CHICKEN/ AVES (Boneless/ Sin hueso)



1/4 Chicken (Grilled)	\$ 7200.00
1/4 de pollo (grillado)	
1/4 Chicken with fries or mashed potatoes	\$ 11400.00
1/4 de pollo con papas fritas o puré	
1/4 Chicken with Saffron Cream (with Spanish fries*)	\$ 13100.00
1/4 de Pollo con Crema de Azafrán (con papas españolas*)	
1/4 Chicken with Green cream or white wine (with Spanish fries*)	\$ 13100.00
1/4 de Pollo al Verdeo Crema o Vino Blanco (con papas a la española*)	
1/4 Chicken with Mushroom (with noisette fries)	\$ 13100.00
1/4 de Pollo al Champignon (con papas noisette)	
1/4 Chicken Guadalupe style (with Spanish fries*)	\$ 13100.00
1/4 de Pollo a la Guadalupe (con papas a la española*)	
1/4 Chicken with Provenzal or Garlic (with Spanish fries*)	\$ 13100.00
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)	\$ 13100.00
1/4 de Pollo al Curry (con timbal de Arroz y Puerro)	
1/4 Chicken Francesa style (cream, green sauce, mushroom with noisette fries) \$	14300.00
1/4 de Pollo a la francesa (crema, verdeo y champignon con papas noisette	
(*) Surcharge for Noisette fries	\$ 1600.00
Recargo por papas Noisette	



DESSERTS/ POSTRES



Homemade desserts/ Postres (Own elaboration) Elaboración propia

Custard	\$ 5400.00
Flan casero	
Bread Pudding	\$ 5400.00
Budin de pan	
Fruit Salad	\$ 6500.00
Ensalada de fruta	
Fruit Salad with Ice Cream	\$ 7500.00
Ensalada de Frutas con Helado	
Cheese with Quince paste or Sweet potato paste	\$ 5400.00
Queso con Dulce de Membrillo o Batata	
Single Strawberries (portion).....	\$ 5400.00
Frutillas solas (porción)	
Strawberries (with cream or orange juice)	\$ 6500.00
Frutillas (con crema o jugo de naranjas)	
Flambe Strawberries (with Grand Marnier and ice cream)	\$ 7900.00
Frutillas Flambeadas (con Grand Marnier y helado)	
Tiramisú (slice)	\$ 7900.00
Tiramisú (porción)	
Symbolic Tiramisu Cake	\$ 8700.00
Torta Simbólica de Tiramisú	
Apple crisp (with vanilla ice cream)	\$ 8300.00
Crocante de manzana con helado de vainilla	
Chocolate volcano with American cream	\$ 8300.00
Volcán de Chocolate con crema americana	
Chocolate Mousse	\$ 8300.00
Mousse de Chocolate	
Hot Sambayon with walnuts	\$ 8300.00
Sambayón caliente con Nueces	
Ice Cream Shake of Lemon and Champagne	\$ 8300.00
Ice Cream Shake of Lemon and Limoncello	\$ 8300.00
Don Pedro	\$ 8300.00

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

Dulce de leche, Chocolate, Vanilla, American Cream, Strawberry, Lemon or Sambayón	\$ 6500.00
Frutilla, limon o sambayon	
Bombón Suizo, escocés o Almendrado	\$ 6500.00
Charlotte	\$ 6600.00
Surcharge for Chocolate (cold or hot)	\$ 2000.00
Recargo por Chocolate (frío o caliente)	

Pancakes/ Panqueques (Own elaboration)

Dulce de leche	\$ 8300.00
Apple	\$ 8300.00
Manzana	
Flambeed apple with Rum	\$ 9400.00
Manzana flambeada al rhum	
Surcharge for Cream, Dulce de Leche o Mousse (by taste)	\$ 2000.00
Recargo por Crema, Dulce de leche o Mousse (por c/gusto)	