



## ***Entradas Frías*** ***Cold Appetizers***



<b>Jamón serrano y palmitos</b> <i>Palm hearts whit parma ham</i>	<b>\$5400</b>
<b>Vitel thone</b> <i>Sliced veal in tuna fish &amp; mayonnaise sauce</i>	<b>\$6800</b>
<b>Mayonesa de ave</b> <i>Chicken salad</i> <i>(chicken, diced potatoes and carrots, green peas and mayonnaise)</i>	<b>\$5100</b>
<b>Ceviche de Pulpito</b> (pulpo, cebolla morada, pimienta, limón, cilantro, jengibre, ajíes jalapeños y aceite de oliva) <i>Octopus Ceviche</i> (octopus, onion, pepper, lemon, coriander, ginger, olive oil & jalapeño peppers)	<b>\$11500</b>

## ***Entradas Calientes*** ***Warm Appetizers***

<b>Omelette clásico</b> (huevos, jamón, queso) <i>Classic omelette</i> (ham and cheese)	<b>\$5600</b>
<b>Omelette nuestro hotel</b> (huevos, tomates secos, palmitos, espárragos, champignones) <i>House omelette</i> (dried tomatoes, palm hearts, asparagus, mushrooms)	<b>\$7400</b>





## **Wok** *From the wok*



<b>Salteado de lomo y vegetales</b> <i>Sauté sirloin and vegetables</i>	<b>\$11300</b>
<b>Mix de cerdo y camarones con verduras al vapor salteados con soja y coco</b> <i>Mix of pork &amp; prawn with vegetables sauté in soy sauce and coconut milk</i>	<b>\$11000</b>
<b>Wok verde</b> (vegetales, fideos de arroz, frutos secos y aceite de sésamo) <i>Green wok</i> (vegetables, spaghetti of rice, dried fruit & sesame)	<b>\$7100</b>
<b>Salteado de pollo y vegetales</b> <i>Sauté chicken and vegetables</i>	<b>\$9100</b>

## **Nuestras Pastas Artesanales** *Our Home – made Pasta*

<b>Ravioles rellenos de hojas verdes y ave</b> <i>Ravioli filled with green leaves &amp; chicken</i>	<b>\$6900</b>
<b>Sorrentinos de jamón y queso</b> <i>Tortelloni filled with ham and cheese</i>	<b>\$6900</b>
<b>Cintas Argentinas</b> <i>Tagliatelle (Argentinian style)</i>	<b>\$6900</b>





## **Salsas** **Sauces**



<b>Béchamel</b> (leche, manteca, pimienta, nuez moscada, maicena) <i>(milk, butter, corn starch, pepper, nutmeg)</i>	<b>\$2600</b>
<b>Bolognesa</b> (morrón rojo, morrón verde, zanahoria, salsa de tomate, carne molida) <i>(red pepper, green pepper, carrot, tomato sauce, mincemeat)</i>	<b>\$2600</b>
<b>Crema</b> <i>fresh cream</i>	<b>\$2600</b>
<b>Albahaca y aceite de oliva</b> (albahaca, tomate y oliva) <i>(tomato, basil &amp; olive oil)</i>	<b>\$2600</b>
<b>Pesto</b> (nuez, ajo, albahaca, perejil) <i>(walnuts, garlic, basil, parsley, oil)</i>	<b>\$2600</b>
<b>Crema y caviar</b> <i>(cream and caviar)</i>	<b>\$3800</b>





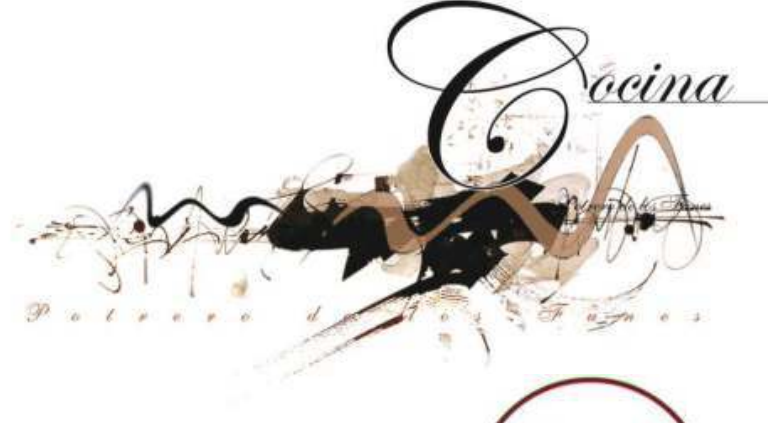
## **Grill** **From the Grill**

<b>Bife de chorizo</b> <i>Strip loin steak</i>	<b>\$13500</b>
<b>Medallón de lomo</b> <i>Strip loin steak</i>	<b>\$13500</b>
<b>¼ Ave al grill (muslo o pechuga)</b> <i>Grilled &amp; boned ¼ chicken</i>	<b>\$7400</b>
<b>Bondiola de cerdo</b> <i>Pork bondiola</i>	<b>\$9100</b>
<b>Filete de salmon</b> <i>Fillet of salmon</i>	<b>\$20600</b>
<b>Lenguado</b> <i>Fillet of sole</i>	<b>\$9300</b>

## **Salsas - Sauces**

<b>Oporto y cítricos</b> <i>Port and citrus</i>	<b>\$2600</b>
<b>Mostaza en granos</b> <i>Mustard seeds</i>	<b>\$2600</b>
<b>Roquefort</b> <i>Blues cheese</i>	<b>\$2600</b>
<b>Salsa al verdeo con crema</b> <i>Scallion</i>	<b>\$2600</b>
<b>Salsa al champignon con crema</b> <i>Mushroom</i>	<b>\$2600</b>





## Ensaladas Salads



<b>Verde</b> (mix de hojas)	<b>\$5100</b>
<i>Assorted green leaves</i>	
<b>Rossé</b> (lechuga, tomate, palmito y champiñón)	<b>\$5100</b>
<i>Rosse (lettuce, tomato, palm hearts and mushrooms)</i>	
<b>Mixta</b> (tomate, lechuga, cebolla)	<b>\$5100</b>
<i>Mixed (tomato, lettuce, onion)</i>	
<b>Ensalada de nuestro hotel</b> (palmitos, queso parmesano, tomates secos, espárragos, olivas negras)	<b>\$6000</b>
<i>House salad palm (hearts, parmesan cheese chips, dried tomatoes, asparagus, black olives)</i>	
<b>Waldorf</b> (apio, manzana verde, nueces, crema y mayonesa)	<b>\$5100</b>
<i>Waldorf (celery, green apples, walnuts, cream and mayonnaise)</i>	
<b>Mexicana</b> (palta, cebolla roja, tomate, jugo lima, cilantro, tabasco)	<b>\$5400</b>
<i>Mexicana (avocado pear, red onion, tomato, lime juice, cilantro, tabasco sauce)</i>	
<b>Griega</b> (pepino, cebolla, pimiento, olivas negras, queso, tomate)	<b>\$5400</b>
<i>Greek (cucumber, onion, peppers, black olives, cheese, tomato)</i>	
<b>Mediterránea</b> (tomate, albahaca, cebolla, hongos secos, ajo fileteado, aceitunas)	<b>\$6000</b>
<i>Mediterranean (tomato, basil, onion, dried fungi, sliced garlic, olives)</i>	
<b>Mar y sierras</b> (langostinos, camarones, pollo, choclo, huevo, selección de hojas verdes, palta, ciboulette, panceta y vinagreta de tomates secos)	<b>\$13300</b>
<i>Sea &amp; mountains (crawfish, chicken, corn, egg, assorted green leaves, bacon &amp; dried tomatoe)</i>	





## **Guarniciones** **Side Dishes**



<b>Papas naturales</b> <i>Boiled potatoes</i>	<b>\$4500</b>
<b>Puré de papas</b> <i>Potatoes purée</i>	<b>\$4500</b>
<b>Puré de calabacines</b> <i>Squash purée</i>	<b>\$4500</b>
<b>Puré rustico de vegetales</b> <i>Vegetables purée</i>	<b>\$4500</b>
<b>Arroz blanco</b> <i>Rice</i>	<b>\$2900</b>
<b>Vegetales grillados o al vapor</b> <i>Grilled or steamed vegetables</i>	<b>\$4500</b>





## ***Nuestra Cocina*** ***Main Courses***



<b>Lomo a las 3 pimientos con papas rusticas</b> <i>Sirloin to the three peppers with cream potatoes</i>	<b>\$16100</b>
<b>Conejo al ajillo con papas naturales quebradas</b> <i>Garlic-flavoured rabbit with broked natural potatoes</i>	<b>\$17000</b>
<b>Paella para dos personas</b> <i>Paella for two people (rice with chicken and shellfish)</i>	<b>\$36000</b>
<b>Cazuela de mariscos y fideos de arroz flambeados con sake</b> <i>Shellfish and rice noodles casserole flambé with sake</i>	<b>\$14900</b>
<b>Entrañas rusticas (papas en cuña y aderezos potrero)</b> <i>Grilled entrails (rustic potatoes &amp; potrero season)</i>	<b>\$16000</b>
<b>Tríptico de mar (salmón, langostino, caviar y arroz carnardi)</b> <i>Triptic of the sea (salmon, crawfish, caviar &amp; camarolli rise)</i>	<b>\$27800</b>





## ***Nuestras Dulzuras*** ***Our Sweets***



<b>Flan casero caramelizado</b> <i>Home-made flan</i>	<b>\$5100</b>
<b>Frutos en almíbar</b> <i>Fruit in syrup (figs, pumpkin, papaya, kinotos)</i>	<b>\$6600</b>
<b>Ensalada de frutas</b> <i>Fruit salad</i>	<b>\$4500</b>
<b>Creme brulée</b> <i>Crème brulée</i>	<b>\$5100</b>
<b>Pannacotta de maracuyá</b> <i>Passion fruit pannacotta</i>	<b>\$5400</b>
<b>Yogurt helado (frutilla, frutos del bosque, mango &amp; maracuyá)</b> <i>Frozen yoghurt (strawberry, forest fruits, mango &amp; passion fruit)</i>	<b>\$2900</b>

