



STARTERS

Sliced beef empanada with creole sauce dip (2 units)	USD 12
Caprese provoleta with dried tomatoes, cherry tomatoes, basil and a dash of balsamic vinegar and olive oil, with toasted homemade focaccia	USD 13
Grilled shrimp salad, cucumber, radishes, cherry tomatoes, mango, mixed greens and citrus vinaigrette	USD 14

KIDS MENU

includes one non-alcoholic drink

Beef schnitzel

with crinkle-cut fries USD 13

Spaghettis

(with filetto sauce or butter) USD 10

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VAT refund with credit/debit cards only when paying in the restaurant. Room charges also exempt VAT.

Prices do not include service.



MAIN DISHES

Rib eye in fine herb butter, accompanied by honey-mustard potatoes and chimichurri dip.	USD 28	
Neapolitan style beef schnitzel breaded with panko with ham, homemade tomato sauce and gratin colony cheese, served with French fries	USD 24	★
Home-made Gourmet Chivito on a platter Beef, ham, mozzarella, roasted tomatoes, arugula and egg, served with rustic potatoes and creole sauce	USD 25	★
Grouper fillet , with cilantro sauce, capers, tomato and lemon accompanied with seasonal salad, mixed greens, tomatoes, cucumber, purple cabbage and radishes	USD 27	
Caprese ravioloni (tomato, basil and cheese) Sauce of choice (Genoese pesto, filetto or pink sauce)	USD 24	★
Gluten free pasta Sauce of choice (Genoese pesto, filetto or pink sauce)	USD 24	★
Crispy chicken salad , mixed greens, cherry tomatoes, radish, purple cabbage, Colonia cheese and cilantro and lime lactonese.	USD 17	★
Quinoa and avocado salad Mix of green leaves, grilled vegetables, cherry tomatoes, brie cheese and poached egg	USD 17	★

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SANDWICHES

served with crinkle-cut fries

Meat Special

Grilled beef, roasted tomatoes, arugula, onion, mustard
and pickles on multigrain bread

USD 22



Chicken and avocado

Chicken breast, avocado, flavored cream cheese, lettuce,
fresh tomato, creole sauce on multigrain bread

USD 22



HOMEMADE PIZZAS

Classic Neapolitan (tomato sauce, mozzarella, tomatoes and oregano) USD 18

Caprese (mozzarella, tomatoes and basil) USD 18

Morena (smoked bondiola, arugula, mozzarella and colony cheese) USD 20

4 Cheeses USD 20
(tomato sauce, mozzarella, Colonia cheese, Parmesan and blue cheese)

Coeliac (individual pizzezza) USD 20

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DESSERTS

Moist chocolate cake

with toffee sauce and a scoop of cream ice cream

USD 12

Lemon Symphony

(lemon mousse, lemon ice cream, lemon curd)

USD 10

Red Berry panna cotta

USD 7



Homemade Coconut Flan

USD 7



Fruit salad

USD 8



Ice-cream (2 scoops)

USD 8



Flavors: strawberry cream, chocolate, Crema Americana,
Dulce de Leche with chocolate chips and lemon

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NON-ALCOHOLIC DRINKS

Still/sparkling water	USD 5	★
Coca-cola drinks	USD 6	★
(Coke, Coke with no sugar, Sprite, Sprite Zero, Grapefruit Schweppes, Fanta)		
H2OH! Limoneto	USD 6	★
Dairyco Orange juice (one glass)	USD 5	★
Fresh orange juice (one glass)	USD 8	
Smoothie (one glass)	USD 8	
Lemonade with mint and ginger (one glass)	USD 5	
Berries Lemonade (one glass)	USD 6	
Lemonade Jar 1 liter (with mint and ginger)	USD 15	

BEERS

Pilsen 330 cc	USD 6
Patricia 1 lt	USD 13
Beer can or 0% alcohol can 470cc	USD 7
Birra Bizarra Craft Beer 500cc	USD 11
Craft Beer Can 470cc	USD 13

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DRINKS

Mojito (rum, lime, mint, soda)	USD 9
Caipiriña (cachaça, lime)	USD 7
Caipiroska (vodka, lime)	USD 7
Berries Caipiroska (vodka, lime, berries)	USD 8
Daikiri (rum and fruit)	USD 10
Fernet Cola (fernet and coke)	USD 8
Gin Tonic (gin, tonic)	USD 10
White Wine Punch (Clericó) 1 l.	USD 25

WHISKEYS

Johnnie Walker Red	USD 9
Johnnie Walker Black	USD 12
Jack Daniels	USD 12

SPARKLING WINES

Roldós Medio y Medio 750cc	USD 15
Chandon Brut 750cc	USD 40

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WINES

LOS CERROS DE SAN JUAN

Glass of wine	USD 8
Cuna de Piedra Estate (Sauvignon Blanc - Tannat Rosé - Cabernet Franc)	USD 20
Cuna de Piedra Reserve (Chardonnay - Cabernet Sauvignon- Tannat - Tempranillo)	USD 23
Maderos Gran Reserva (Cabernet Sauvignon - Tannat - Blend de Blanc)	USD 35

VIÑEDOS Y OLIVARES DEL QUINTÓN

Bruna del Plata- Malbec	USD 24
Petra- Malbec Cabernet	USD 28
Bruna Reserve- Malbec	USD 34
Bruna Insignia- Malbec Malbec	USD 46

FAMILIA DEICAS

Atlántico Sur (Cabernet Sauvignon- Tannat- Pinot Noir)	USD 30
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CAFÉ

Espresso or “Cortado”	USD 3
Coffee with milk	USD 4
Cappuccino	USD 5
Tea/ infusion	USD 2
Chocolate milk	USD 4

PASTRY

Cookies (2 U)	USD 2
Croissants (2 U)	USD 2
Ham and cheese croissant (2 U)	USD 4
Toast with marmalade and cream cheese (2 U)	USD 3
Coconut and Dulce de leche tart (slice)	USD 4
Chocolate alfajores (2 U)	USD 3
Cake of the day (slice)	USD 4
Ham and cheese toasted sandwich (optional: only cheese)	USD 8
Caprese toasted sandwich (mozzarella, fresh tomatoes, basil and pesto)	USD 9
TEA for 2 - Per person it includes:	USD 18
1 hot drink- 1 orange juice – 3 sweet pastries – ½ hot sandwich	

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