

### **STARTERS**

Sliced beef empanada with creole sauce dip (2 units)	USD 10
Caprese provoleta with dried tomatoes, cherry tomatoes,	
basil and olive oil, with toasted homemade focaccia	USD 13
Seasonal vegetable soup, with bread croutons and	
smoked bondiola chips	USD 9

### **KIDS MENU**

# includes one non-alcoholic drink

#### **Beef schnitzel**

with mashed potatoes USD 11

### Spaghettis with sauce

(filetto or butter) USD 9

The prices are in US dollars including VAT.

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



### MAIN DISHES

Rib eye with mustard-cooked potato wedges	USD 25
Neapolitan style beef schnitzel breaded with panko	
with ham, homemade tomato sauce and gratin colony cheese,	
served with French fries	USD 19
Home-made Gourmet Chivito (in bread)	
Beef, ham, mozzarella, roasted tomatoes, arugula and egg,	
served with rustic potatoes and creole sauce	USD 22
Fusillis or Spaghetti with loin ragout	USD 20
Capresse Raviolli	
Sauce of choice (Genoese pesto, filetto or pink sauce)	USD 19
Gluten free pasta	USD 16
<b>Mediterranean salad:</b> chicken, arugula, lettuce, grilled vegetables, parmesan cheese, black olives and fresh tomatoes	USD 15
Classic Beef Burguer (homemade beef burger, mozzarella, lettuce, tomato and caramelized onion) with crinkle-cut fries	USD 16
Morena Beef Burguer (homemade beef burger, cheddar cheese, baco fried egg, arugula and cheddar sauce) with crinkle-cut fries	n, 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 20

#### Chicken and avocado

Chicken breast, avocado, flavored cream cheese, lettuce,
fresh tomato, creole sauce on multigrain bread USD 19

### HOMEMADE PIZZAS

Classic Neapolitan (tomato sauce, mozzarella, tomatoes and oregano)	USD 16
Caprese (tomato sauce, mozzarella, tomatoes and basil)	USD 16
<b>Morena</b> (tomato sauce, smoked bondiola, arugula, mozzarella and colony cheese)	USD 19
4 cheeses (tomato sauce, mozzarella cheese, cologne, parmesan and blue)	USD 18
Celiac (individual pizzetta)	USD 16

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### **DESSERTS**

Moist chocolate cake		
with ice-cream scoop and berries sauce	USD 11	
Homemade coffee flan with cream	USD 6	*
Key Lime Pie	USD 7	*
Dulce de leche panna cotta	USD 6	*
Fruit salad	USD 6	*
Ice-cream (2 scoops)	USD 7	_
Flavors: strawberry cream, chocolate, Crema Americana, Dulc chocolate chips and lemon	e de Leche with	×

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## NON-ALCOHOLIC DRINKS

Still/sparkling water	USD 4	*
Coca-cola drinks	USD 5	$\bigstar$
(Coke, Coke with no sugar, Sprite, Sprite Zero, Grapefruit Schwepp	oes, Fanta)	
		_
H2OH! Limoneto	USD 5	×
Dairyco Orange juice (one glass)	USD 4	$\bigstar$
Fresh orange juice (one glass)	USD 8	
Smoothie (one glass)	USD 7	
Lemonade with mint and ginger (one glass)	USD 4	
Berries Lemonade (one glass)	USD 5	
Lemonade Jar 1 liter (with mint and ginger)	USD 12	
BEERS		
Pilsen 330 cc	USD 5	
Patricia 1 I	USD 12	
Beer can	USD 6	
Birra Bizarra Craft Beer	USD 10	

## **DRINKS**

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Mojito (rum, lime, mint, soda)	USD 8
Caipiriña (cachaça, lime)	USD 6
Caipiroska (vodka, lime)	USD 6
Berries Caipiroska (vodka, lime, berries)	USD 6
Daikiri (rum and fruit)	USD 9
Fernet Cola (fernet and coke)	USD 7
Gin Tonic (gin, tonic)	USD 8
White Wine Punch (Clericó) 1  .	USD 20
WHISKEYS	
Johnnie Walker Red	USD 8
Johnnie Walker Black	USD 10
Jack Daniels	USD 10
SPARKLING WINES	
Roldós Medio y Medio	USD 12

## **WINES**

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#### **LOS CERROS DE SAN JUAN**

Glass of wine	USD 7
Cuna de Piedra Estate	
(Sauvignon Blanc – Tannat Rosé – Cabernet Franc)	USD 16
Cuna de Piedra Reserve	
(Chardonnay – Cabernet Sauvignon- Tannat – Tempranillo)	USD 19
Maderos Gran Reserva	
(Cabernet Sauvignon – Tannat – Blend de Blanc)	USD 33
VIÑEDOS Y OLIVARES DEL QUINTÓN	
Bruna del Plata- Malbec	USD 20
Petra- Malbec Cabernet	USD 26
Bruna Reserve- Malbec	USD 30
Bruna Insignia- Malbec Malbec	USD 40
FAMILIA DEICAS	
Atlántico Sur	
(Cabernet Sauvignon- Tannat- Pinot Noir)	USD 30

# CAFÉ

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Expresso 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)	USD4
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 7
Caprese toasted sandwich	
(mozzarella, fresh tomatoes, basil and pesto)	USD 8

1 hot drink- 1 orange juice – 3 sweet pastries – ½ hot sandwich

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**TEA for 2** - Per person it includes:

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**USD 18**