

### **STARTERS**

Sliced beef empanada with creole sauce dip (2 units)	USD 10
Caprese provoleta with dried tomatoes, cherry tomatoes,	
basil and a dash of balsamic vinegar and olive oil,	
with toasted homemade focaccia	USD 13

arugula and lettuce with a dressing of olive oil, garlic lactonese

and coriander

USD 10

Crispy chicken salad with pickles, radishes, cherry tomatoes,

# Vegetarian option: potato and spinach croquettes

Individual board with a selection of regional artisanal cheeses

and cold cuts, our own bread, dried fruits and berry marmalade

USD 12

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.



## **SALADS**

#### Quinoa and avocado salad

Mix of green leaves, grilled vegetables, cherry tomatoes, brie cheese

 $\star$ 

and poached egg

**USD 15** 

#### Mediterranean salad

Chicken, arugula, lettuce, grilled vegetables, parmesan cheese,

black olives and fresh tomatoes

**USD 15** 



## Caprese style salad

Fusillis, Bufala mozzarella, cherry tomatoes, basil and pesto

**USD 14** 



### 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 23	
Grilled fish of the day		
with cream, capers, coriander, dill and flamed white wine,		•
served with mashed potatoes with parmesan cheese	USD 19	
Neapolitan style beef schnitzel breaded with panko		
with ham, homemade tomato sauce and gratin colony cheese,		*
served with French fries	USD 19	
Cabutia pumpkin ravioloni (sweet potato, thyme, lemon and parmes	an)	+
Sauce of choice (Genoese pesto, filetto or pink sauce)	USD 19	
Home-made Gourmet Chivito on a platter		
Beef, ham, mozzarella, roasted tomatoes, arugula and egg,		
served with rustic potatoes and creole sauce	USD 22	
Chicken rolls filled with raw ham and cheese, leek and spinach sauce	dressing.	*
Served with vegetable couscous and roasted pumpkin	USD 21	
Gluten free pasta	USD 16	*

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.



## **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 (mozzarella, tomatoes and basil) USD 16

Morena (smoked bondiola, arugula, mozzarella and colony cheese) USD 19

Coeliac (individual pizzetta) USD 16

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.



## **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	*
Dulas da laska umum asttu	LICD (	
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	*

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.



# NON-ALCOHOLIC DRINKS

Still/sparkling water	USD 4	*
Coca-cola drinks	USD 5	*
(Coke, Coke with no sugar, Sprite, Sprite Zero, Grapefruit Sch	veppes, Fanta)	
H2OH! Limoneto	USD 5	*
Dairyco Orange juice (one glass)	USD 4	*
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 l	USD 12	
Beer can	USD 6	
Birra Bizarra Craft Beer	USD 10	

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.



# **DRINKS**

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 l.	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
Chandon Brut	USD 40

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.



#### **WINES**

# **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 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 **USD 30** (Cabernet Sauvignon-Tannat-Pinot Noir) **CASTILLO VIEJO** Catamayor Premium (Viognier- Pinot Rosé) **USD 16** Catamayor Reserve (Merlot- Tannat Cabernet Franc) **USD 16**

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.



# CAFÉ

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
<b>TEA for 2</b> - Per person it includes:	USD 18

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.

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