

COFFEE BAR

RISTRETTO	\$4000
ESPRESSO	\$4200
ESPRESSO WITH A DASH OF MILK	\$4400
ESPRESSO MACCHIATO	\$4400
LONG ESPRESSO	\$4700
LONG ESPRESSO WITH A DASH OF MILK	\$5000
LONG COFFEE WITH MILK FOAM	\$5200
LONG MACCHIATO	\$5000
LATTE	\$6200
DOUBLE ESPRESSO	\$5500
DOUBLE ESPRESSO WITH A DASH OF MILK	\$5400
DOUBLE MACCHIATO	\$5500
DOUBLE COFFEE WITH MILK FOAM	\$5500
CAPPUCCINO	\$7200
ITALIAN CAPPUCCINO	\$7900
SUBMARINO	\$6900
CHOCOLATE MILK	\$6000
LARGE CUP OF COFFEE WITH MILK	\$8500
DECAF COFFEE	\$500
TEA WITH MILK	\$4200
TEA VARIETIES	\$4000

(ASK OUR STAFF)
ALMOND MILK - FREE OF CHARGE

FRAPUCCINOS

DULCE DE LECHE	\$9700
CHOCOLATE	\$9700
STRAWBERRY	\$9700
BAILEYS (WITH ALCOHOL)	\$9700

SPECIALTY COFFEE

FLAT WHITE	\$6300
MOCHA	\$6900
CARAMEL LATTE	\$6600
IRISH COFFEE	\$7200
ICE COFFEE	\$6300

BREAKFASTS & AFTERNOON SNACKS

Porteño
COFFEE OR TEA WITH MILK,
ORANGE JUICE, 2 CROISSANTS.

\$8400

Classic
COFFEE OR TEA WITH MILK, TOAST,
JAM AND CREAM CHEESE, ORANGE
JUICE.

\$12600

Complete
COFFEE OR TEA WITH MILK,
TOASTED HAM AND CHEESE,
ORANGE JUICE.

\$15600

Natural
COFFEE OR TEA WITH MILK, ORANGE JUICE,
TWO SLICES OF WHOLE-GRAIN TOAST WITH
JAM AND CREAM CHEESE, NATURAL
YOGURT WITH GRANOLA, FRUIT, AND
HONEY.

\$19800

Avocado
TOASTED LOAF OF BREAD, CREAM
CHEESE, AVOCADO, CHERRY TOMATOES,
FRIED EGG, AND SEEDS. INFUSION OR A
GLASS OF LEMONADE.

\$20000

Omelette
HAM AND CHEESE OMELET WITH
INFUSION OR A GLASS OF
LEMONADE

\$16000

Fit
SCRAMBLED EGGS WITH
SPINACH AND PARMESAN,
HERBAL TEA OR A GLASS OF
LEMONADE.

\$15000

American
TOAST, SCRAMBLED EGGS WITH
BACON, INFUSION OR A GLASS
OF LEMONADE.

\$15300

Moon
SMOOTHIE, 2 CROISSANTS WITH
HAM AND CHEESE

\$14000

Energy bowl
BOWL OF FRUIT, YOGURT,
GRANOLA AND HONEY AND
ORANGE JUICE

\$11000

Avocado salmon
TOASTED LOAF OF BREAD, CREAM
CHEESE, AVOCADO, FRIED EGG,
SMOKED SALMON, CHERRY TOMATOES,
AND SEEDS.

\$23000

Waffles
WITH SEASONAL FRUITS AND A
DIP OF YOUR CHOICE: HONEY,
DULCE DE LECHE, OR NUTELLA.

\$12000

BRUNCH FOR 2 \$36000
INFUSION FOR TWO, CAKE SLICE OF YOUR CHOICE, ALFAJOR OF YOUR CHOICE
HAM AND CHEESE CROISSANTS (X2) HAM AND CHEESE TOASTED PITA SANDWICH



BAKERY

CROISSANT HALF-MOON	\$2700
ALFAJORES	\$5600
POUND CAKE	\$5300
CHOCOLATE POUND CAKE	\$5900
CINNAMON ROLL	\$7000
CROISSANT	\$6100
HAM AND CHEESE CROISSANT	\$8100
BROWNIE SQUARE	\$7000
APPLE CRUMBLE	\$7000
SWEET SCONE	\$4700
SAVORY SCONE	\$5300
COOKIES	\$4400
CHIPA (3 UNITS)	\$5800
HAM AND CHEESE CROISSANT HALF-MOON	\$6500
HAM AND CHEESE PITA BREAD	\$11000
BROWNIE - GLUTEN FREE	\$7900
ALFAJOR - GLUTEN FREE	\$7400

All cakes
- OWN ELABORATION -
ASK FOR AVAILABLE OPTIONS

\$8500



SANDWICHES

VEGGIE

CIABATTA BREAD, ROASTED VEGETABLES, CHEESE, AND ALMONDS. WITH RUSTIC POTATOES.

\$13000

MILANESE

CIABATTA BREAD, VEAL MILANESE, LETTUCE, TOMATO, MUSTARD. WITH RUSTIC POTATOES.

\$16000

CHICKEN PANINI

CIABATTA BREAD, MUSTARD, TOMATO, LETTUCE, TYBO CHEESE, PICKLED ONION. WITH RUSTIC POTATOES.

\$17000

PHILLY CHEESE STEAK

CIABATTA BREAD, VEAL SHREDDED, BBQ, CARAMELIZED ONION, BACON, CHEDDAR. WITH RUSTIC POTATOES.

\$19900

BREADED STEAK

WITH GARNISH: RUSTIC POTATOES OR SWEET POTATO FRIES OR CABUTIA MASH OR SALAD.

HAKE FILLET

IN PANKO WITH HERBS

\$18800

CRISPY CHICKEN

\$18800

VEAL MEAT

\$21500

STARTERS AND SNACKS

TEQUEÑOS

\$17100

CHICKEN FINGERS

\$17100

ASADO BOMBS

\$17100

SPINACH FRITTERS

\$15300

TABLE 1640

PORK LOIN BOMBS, SPINACH FRITTERS, CHICKEN FINGERS, TEQUEÑOS, RUSTIC POTATOES, DIPS BBQ, AIOLI LEMON, VARIETY OF CHEESES, OLIVES, CHERRY TOMATOES

\$39000



PIZZAS

• **MOZZARELLA**

\$17500

• **HAM AND MOZZA**

\$18700

• **NAPOLITANA**

\$18700

HOMEMADE PASTA

WITH SAUCE OF YOUR CHOICE: FILLET, CREAM, ROSE, BOLOGNESE, MUSHROOM, SAGE BUTTER

TRICOLOR GNOCCHI

POTATO, PUMPKIN AND SPINACH

\$15000

LARGE PUMPKIN RAVIOLI

ROASTED CABUTIA, ALMONDS AND PARMESAN (RECOMMENDED WITH BUTTER AND SAGE SAUCE)

\$18400

SALADS

SOUTH BEACH

PRAWNS, SMOKED SALMON, AVOCADO, GREENS, CHERRY TOMATOES, ALMONDS.

\$25000

CAESAR WITH CHICKEN

LETTUCE, PARMESAN, CROUTONS, CRISPY OR GRILLED CHICKEN, CAESAR DRESSING.

\$16500

FOREST

SPINACH, DAMBO CHEESE, CHICKEN, MUSHROOMS, CHERRY TOMATOES, BACON, LEMON AIOLI.

\$18000

VEGGIE

MIXED GREENS, AVOCADO, CORN, DAMBO CHEESE, CHERRY, BEETROOT, LEMON AIOLI.

\$17000

EMPANADAS

2 PIECES - WITH SALSA AIOLI

• **BEEF**

\$9900

• **HAM AND MOZZA**

\$9900

• **CHIKEN**

\$9900

BREASTS

WITH GARNISH: RUSTIC POTATOES OR SWEET POTATO FRIES OR CABUTIA MASH OR SALAD.

GRILLED

\$17800

TO THE GREENING

\$20700

DESSERTS

½ PIECE OF CAKE

LOOK UP VARIETY

\$5000

NUTTY

CLASSIC ALMOND ICE CREAM

\$7400

DRINKS

NON-ALCOHOLIC

SOFT DRINKS	\$4200
MINERAL WATER 500ML	\$4200
FLAVORED WATER	\$4200
FRESHLY SQUEEZED ORANGE JUICE	\$6500
LEMONADE WITH MINT AND GINGER 1L	\$11000
LEMONADE WITH MINT AND GINGER(GLASS)	\$5800
GRAPEFRUIT SODA 1L	\$11000
GRAPEFRUIT SODA (GLASS)	\$5800
BANANA SMOOTHIE WITH MILK	\$7000
STRAWBERRY/PEACH/ORANGE SMOOTHIE	\$7000

BEERS

CORONA (BOTTLE)	\$6800
STELLA ARTOIS (CAN)	\$6400
STELLA ARTOIS NON-ALCOHOLIC (CAN)	\$6400
STELLA NOIRE (CAN)	\$6400
PATAGONIA 24/7 (CAN)	\$6400
PATAGONIA AMBER LAGER (CAN)	\$6400
PATAGONIA BOHEMIAN PILSENER (CAN)	\$6400
STELLA ARTOIS DRAFT BEER	\$6800

WINES AND WHISKIES

NORTON LATE HARVEST	\$15200
ALAMOS CABERNET SAUVIGNON	\$17500
ALAMOS RED BLEND	\$17500
ALAMOS MALBEC	\$17500
NICASIA RED BLEND MALBEC	\$20900
SAINT FELICIEEN CABERNET MERLOT	\$25400
GLASS OF WINE (RED/WHITE/SWEET)	\$7000
CHANDON CHAMPAGNE	\$35000
GLASS OF CHAMPAGNE	\$7900
JAMESON	\$10700

GIN TONIC

TONIC, GIN, LEMON / RED BERRIES / ORANGE

APEROL SPRITZ

APEROL, CINZANO SPRITZ, DASH SODA

CAMPARI ORANGE

WITH ORANGE JUICE

DAIKIRI

RUM, STRAWBERRY OR PEACH

CYNAR JULEP

CYNAR, JUGOPOMELO, AZUCAR, MENTA, DASH SODA

FERNET COLA

FERNET BLANCA, COCA COLA

CAMPARI TONIC

WITH ORANGE

NEGRONI

CAMPARI, GIN, VERMOUTH

FREE CUBA

RUM, LIME, COLA

DRINKS

ALL \$9100

2 X \$17000

