

## Coffee

Coffee	\$1900
American Coffee	\$2100
Double Coffee	\$3100
Coffee with cream	\$2200
American Coffee with cream	\$2400
Double Coffee with cream	\$3400
Coffee with milk	\$2200
Coffee with milk and 3 croissants	\$3700
Coffee with milk Complete (Toast, butter and jam)	\$4100
Capuccino	\$2400
Cold Milk or hot	\$1900
Submarine	\$2900
Tea	\$1800
Digestive Tea	\$1900
Tea with milk	\$2200
Flavored Tea	\$1900
Croissants	\$ 800
Portion of Toast	\$2000
Butter, cream and/or jam each	\$1300
Portion light cheese	\$1700

## Special Coffee

<b>ITALIAN CAPPUCCINO</b>	\$5200
Coffee, Cream, Cinnamon and Chocolate	
<b>IRLANDÉS</b>	\$5900
Coffee, Cream, Whisky And Cinnamon	
<b>CALIPSO</b>	\$5900
Coffee, Tia Maria, Cream And Chocolate	
<b>VIENÉS</b>	\$5900
Coffee, Chocolate Liqueur, Cognac And Vanilla Ice Cream	



## Cold Dishes

Cazuela cold cuts c/u	\$ 3200
Raw ham with peppers or russian salad	\$ 8950
Raw ham with palmettos and golf sauce	\$11650
Raw ham with pineapple	\$ 9900
Ham with Russian salad	\$ 7900
Ham with pineapple or palm	\$10550
Homemade matambre with russian salad	\$ 8050
Bird Mayonnaise	\$ 7350
Tuna Mayonnaise	\$ 8200
Stuffed tomato with mayonnaise bird	\$ 6750
Stuffed Tomato with tuna mayonesa	\$ 7900
Bird Salpicón	\$ 7350
Tuna Salpicón	\$ 7900
Hearts of Palm with golf sauce	\$10550
Vitel Tone	\$10200
Rice with tuna and mayonnaise	\$ 8050
Raw ham (portion)	\$ 8950
Russian salad (portion)	\$ 7900

<b>PICADA CHEESE AND COLD</b>	\$16450
(2 People)	



## Our Kitchen Light

Loin Paillard with garnish	\$13550
Chicken Paillard with garnish	\$ 9900
Ave golden fillets Grilled with vegetables on wok	\$ 9900
Pumpkin Stuffed with ricotya, vegetables and asparagus gratin and green sauce mirrors	\$ 6900
Backed Chicken Supreme with garnish	\$ 9250
Breaded Baked Chicken with garnish	\$ 9250
Breaded Tenderloin (2) Baked with garnish	\$10900
Filet of hake with garnish	\$ 9250
Vegetable wok with soy sauce	\$ 8500
Vegetable risotto with saffron	\$ 8500
Warm Salad of the Garden	\$ 9250
Celery, green beans, beets, carrots, corn kernels, light mendicream egg white and grated	

## Our Cakes

Rogel / Mousse de Chocolate	\$4400
Selva Negra / Apple Pie	\$4400
Isla Flotante / Brownie / Oreó	\$4400
Balcarce / Cheesecake	\$4400
Bajas Calorías	\$4400
Apple Pie with ice cream	\$6200
Pasta Frola / Ricota	\$3900
Coconut wit dulce de leche	\$3900
Sopa inglesa tradicional	\$3900



## Smoothies

Smoothies with water	\$3450
Smoothies with milk	\$3700
Smoothies combined	\$4350
Squeezed Juices (Orange or Grapefruit)	\$4350
Glass of juice	\$2700

### SPECIAL SMOOTHIES:

Cool 1: (Kiwi, Orange and Peach)	\$4750
Cool 2: (Milk, Banana and cream)	\$4750
Cool 3: (Carrot, Apple and Orange juice)	\$4750

## Entremeses

Potato Tortilla	\$7350
Vegetable Tortilla	\$7600
Spanish Tortilla	\$8300
Scrambled gramajo	\$8050
Breaded Mozzarella	\$7600
Egg (fried, poached or hard) unid.	\$1700
Omelette Suizo (cheese)	\$7600
Ham Omelette	\$7600
Mixed Omelette	\$7900
Vegetable Omelette	\$7600
Palmitos Omelette	\$8050
Mushrooms Omelette	\$8050

## Clásic Salads

Lettuce	\$4100	Tomato	\$4350
Carrot	\$4100	Mixed (2 ingredients)	\$4500
Celery	\$4100	Mixed (over 3 ingred.)	\$6100
Radicheta	\$4100	Tomato cut in half	\$2500
Onion	\$4100		

## Additional

Hearts of Palm	\$1950
Asparagus / Artichoke hearts / Capers / Tuna	\$1500
Julienned Cheese / Pineapple / Cherries / Corn / Chicken	\$1500
Ham / Green Beans / Beetroot / Olives	\$1500
Hard Boiled Egg c / u	\$1150



## Special Salads

<b>WALDORF</b>	\$9200
Celery, apple, walnuts and cream	
<b>SOFIA</b>	\$9200
Palm hearts, grated zanahoria, celery, apple and nuts	
<b>ORIENTAL</b>	\$9200
Chicken, julienned onion, peppers, lettuce and green olives	
<b>GOYA</b>	\$9200
Lettuce, tomato, carrot, celery, eggs, hearts of palm, black olives and peppers	
<b>DEL JAVO</b>	\$9200
Tomato, onion, potato, black olives, egg and tuna	
<b>DEL CHEFF</b>	\$9200
Tapes chicken, ham, cheese, shredded carrots and egg	
<b>CAPRESE</b>	\$9200
Tomato, mozzarella and basil	
<b>GRAN CARIBE</b>	\$9200
Tuna, hearts of palm, green beans, corn, golf sauce, cheese white	
<b>COMPLETA</b>	\$9200
Beet, tomato, carrot, lettuce, celery, green beans, potato and egg	

## Triple crumb Sandwiches

Ham	\$3900	Toasted Mixed	\$4750
Ham and cheese	\$4500		
Raw Ham	\$5700		

## Special Sandwiches

### BREAD: PEBETE, FRANCH, ARABIC OR BLACK SURCHARGE:

Cheese	\$4450	Lettuce / Tomato / Egg	\$1100
Ham	\$4450	Bell / Tuna	\$1500
Raw ham	\$6100	Palm	\$2250
Ham and cheese	\$5350	By Toast	\$750
Raw ham and cheese	\$6800	Cheese croissants unit.	\$2500
		Ham and cheese croissants (2)	\$4400



## Hot Sandwiches

	LOIN	CHICKEN	HAMB.
<b>WITH FRIES POTATOES</b>			
Only	\$9400	\$7750	\$7750
<b>CLASSIC</b>	\$10350	\$8850	\$8850
Ham, cheese, lettuce, tomato and egg			
<b>COSTA AZUL</b>	\$11250	\$9050	\$9050
Baked with cheese and raw ham rolls			
<b>MEDITERRANEO</b>	\$11950	\$10150	\$10150
Ham, cheese, hearts of palm, peppers, golf sauce			
<b>MARBELLA</b>	\$11850	\$9900	\$9900
Bacon gratin, cheese and pepper			
<b>GOYA</b>	\$11950	\$10150	\$10150
Bacon, tomato, lettuce, mozzarella, egg, chili			

## Breaded Steak

### SERVED WITH POTATOES, MASHED OR SALAD MIXED

Breaded steak only	\$ 7000
Breaded steak with garnished	\$ 8500
Breaded steak Complete	\$10600
De Ternera Napolitana	\$10600
De Ternera Suiza	\$10600



## Special Chicken Supreme

<b>Supreme with garnish</b>	\$ 8500
<b>Supreme Complete with french fries</b>	\$10600
<b>Supreme Neapolitan with garnish</b>	\$10600
<b>Supreme Suiza</b>	\$10600
White sauce, cheese, pepper and egg with noisette potatoes	
<b>Supreme Singapur</b>	\$10900
Demiglase sauce, orange juice, pineapple and cheerys with spanish potatoes	
<b>Supreme Fiorentina with creamed spinach and potatoes grid</b>	\$11200
<b>Supreme Maryland</b>	\$11200
with cream corn, bechamel sauce, banana fried and french fries	
<b>Supreme Stuffed (To sharing)</b>	\$13450
Spinach, mushrooms, ham and cheese with spanish potatoes	



## Special Chicken

1/4 Olive chicken with garnish	\$10600	<b>Chicken Surprise</b>	\$10600
1/4 Chicken Roquefort	\$10600	1/4 Chicken green onion	\$10600
Cream, roquefort with noisette potatoes		Demiglase sauce, green onion, touch cream with noisette potatoes	
1/4 Chicken Av. de Mayo	\$10600		
Cheese gratin, ham, mushrooms, garlic and parsley with spanish potatoes			

## Minutes Classic

<b>Ham with egg fried</b> with potatoes noisette	\$ 8050
<b>Smoked backon</b> with egg fried with spanish potatoes	\$ 9250
<b>Beef escalopes Roman</b> with garnish	\$13700
<b>Beef escalope Marsala</b> with potatoes noisette	\$14800
<b>Beef escalope Fiorentina</b> with mashed mixed	\$14800





Homemade Pasta

EGG PASTA

Spaghettis	\$5950
Homemade tapes	\$5950
Potato Gnocchi or Spinach	\$5950

PASTAS RELLENAS

RAVIOLI	\$7350
Vegetable and chicken / Ricotta and ham	

SORRENTINOS	\$8050
Fresh cheese and ham	

AGNOLOTIS	\$8050
Ricotta, ham and nut	

CANNELLONI	\$8050
Vegetable and chicken. Ricota and ham	

CREPPES	\$7750
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SPECIAL LASAGNA	
GOYA (2 People)	\$11000
Vegetable, ricotta, meat, mushrooms and ham	

Sauces

Fileto, Pesto or Butter	\$1600
Milk cream / Rossini	\$1800
Scarpato / Mixed / Bolognesa	\$1950
Rosa de Gales	\$1950
Four Cheese / Putanesca	\$1950
Parisienne / Gran caruso / Sue Sue	\$2050
Margari / Croffa	\$2050

Grill

Small Sirloin Steak w/ garnish	\$13000
Sirloin Steak w/ garnish	\$17100
Sirloin Steak Mariposa w/ garnish	\$20350
Tenderloin w/ garnish	\$20800
Small Tenderloin	\$15400
Pork ribs (2) w/ garnish	\$ 9000
Pork ribs with mashed apples	\$ 9650
Pork ribs to Riojana	\$11000
Matambrito Tiernizado (pork o veal)	\$13450

1/4 Chichen

1/4 Chicken grill - only	\$ 7100
1/4 Chicken grill with accompanied	\$ 8500
1/4 Chicken grill with mashed apple	\$10350
1/4 Chicken with spinach cream	\$11000
1/4 Chicken white on rice gratin	\$10350

Special Matambritos  
Pork or Veal

With mashed apple	\$13000
With the provencal noisette potatoes	\$13000
The Green onion with spanish potatoes	\$13000
To Pizza with spanish potatoes	\$13000
To Garlic with grid potatoes	\$13000

Special Tenderloin

Tenderloin Eduardo VII: Demiglace sauce, mushrooms, peas and ham with noisette potatoes	\$23550
Tenderloin to Champignon w/ potatoes noisette	\$23550
Tenderloin black pepper with potatoes noisette	\$23550
Tenderloin Toscana	\$23550
Tenderloin Goya: Rice, peppers, artichoke hearts and bacon with fried egg	\$23550
Tenderloin al Roquefort w/steamed vegetables or chips	\$23550
Tenderloin with mustard	\$23550
Tenderloin Manchego with noisette potatoes	\$23550
Tenderloin Dutch-style with noisette potatoes	\$23550
Tenderloin French-style with noisette potatoes	\$23550



Fish

Hake filet with garnish	\$ 9200
To Roman, To Milan or Grill	
Hake filet with Roquefort with natural potatoes or noisette	\$11200
Hake filet Neapolitan with spanish potatoes	\$10550
Hake Lemon Cream With steamed veggies	\$10900

Lenguado filet grill with vegetables	\$11850
Lenguado to Roquefort with natural potatoes or noisette	\$14000
Lenguado Margari with rosse sauce, shrimp and mashed duchess	\$14000

Pink Salmon grille with garnish	\$18650
Pink Salmon to Ajillo con papas noisette	\$19150
Pink Salmon to Roquefort con papas natural	\$20600
Pink Salmon Bellmenier	\$21200
Smoke fish, mushrooms, shrimp and capers with french paris	
Pink Salmon to Vasca with natural potatoes	\$21200



Our Pizzas

Mozzarella Tomato sauce, mozzarella, green olives and oregano	
Special Mozzarella Tomato sauce, mozzarella, ham, green olives and oregano	
Ajo al oleo Tomato sauce, mozzarella, garlic, black olives and oregano	
To Morrón Tomato sauce, mozzarella, peppers, green olives, ham cooked and oregano	
Romana Tomato sauce, mozzarella, anchovies, peppers and green olives	
Fugazza Onion, olive oil, black pepper and black olives	
Fugazza with cheese Mozzarella, onion, olive oil, black pepper, oregano and black olives	
Napolitana Tomato sauce, mozzarella, tomato slices, garlic, green olives and oregano	
Special Napolitana Tomato sauce, mozzarella, tomato slices, ham, egg, green olives and oregano	
Margarita Tomato sauce, mozzarella, green olives, oregano and basil	
Calabresa Tomato sauce, mozzarella, sausage, peppers, olives black and oregano	
Provolone Mozzarella, ham, provolone, tomato sauce, black olives and oregano	
Palmitos Tomato sauce, mozzarella, ham, hearts of palm, egg, peppers, salsa golf, black olives and oregano	
Roquefort Tomato sauce, mozzarella, blue cheese, pepper and green olives	
Caribeña Tomato sauce, mozzarella, ham, pineapple and green olives	
Champignon Tomato sauce, mozzarella, white sauce, mushrooms, olives green and oregano	
Green Pizza Tomato sauce, white sauce, spinach, provolone and oregano	
Home Tomato sauce, mozzarella, ham, hearts of palm, egg, peppers, black olives and calamari	
Anchovies Tomato sauce, anchovies, black olives and oregano	
4 Cheeses Mozzarella, blue cheese, provolone, fontina, black olives and oregano	

Faina	Portion \$ 1000
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Tartas

Chicken	\$5200	Ham and cheese	\$4750	Vegetable	\$4750
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Calzones

	LARGE	SMALL
Special Mozzarella, palm hearts, ham, egg and golf sauce	\$13950	\$12250
A la Napolitana Mozzarella, tomato raw, ham and egg	\$13650	\$12050
Spinach Spinach, white sauce, provolone and ham	\$13650	\$12050

Desserts

Fresh Strawberries/ Fruit salad	\$2750
Fruit Salad with ice cream	\$3450
Homemade Flan / Bread pudding	\$2700
Peaches in syrup	\$2750
Pineapple or Pumpikins in syrup	\$2750
Cheese and sweet	\$2700
Banana with cream or sweet	\$2750
Additional cream or sweet	\$900
Ice Cream mixed (3 bowls)	\$3550
Ice Cream (1 scoop)	\$2400
Icre Cream (2 bowls)	\$2850
Almendrado	\$2850
Charlotte	\$3450
Bombón escoces	\$2850

PANCAKES

Dulce de Leche	\$3550
Apple or Banana	\$4450
Apple or banana flambe	\$4950

Frozen Glasses

COPA MELBA / MERENGUE	\$8400
BANANA SPLIT / AMERICANA	\$8400
DON PEDRO	\$7200
SPECIAL BAILEYS	\$6300
MILK SHAKE	\$5200

The Seafood

Breaded ring squid	\$12200
Breaded ring squid with garlic and parsley	\$12900
Squid with saffron rice (portion)	\$ 9200
Squid with saffron rice (2 persons)	\$10900

Accompaniments

	PORTION	GARNISH
French fries	\$4100	\$2400
Spanish potatoes	\$4250	\$2700
Paille potatoe s/ Potatos grille	\$4250	\$2700
Potatoes Noisette	\$4250	\$2700
Mashed pr natural potatoes	\$4100	\$2400
Mashed pumpkin or Mixed	\$4100	\$2400
Steamed Vegetables	\$4450	\$2700
White Rice	\$4100	\$2400
Withe Rice gratin	\$4250	\$2700
Onion rings	\$4100	\$2400
Chard Sauteed w/garlic and butter	\$4100	\$2400
Chard with cream	\$4450	\$2500
Additional garlic and parsely	\$1000	\$ 900

	LARGE	SMALL	IND.
Mozzarella	\$10750	\$ 9200	\$6900
Special Mozzarella	\$12200	\$10750	\$7150
Ajo al oleo	\$10750	\$ 9200	\$6900
To Morrón	\$13150	\$11250	\$7800
Romana	\$13000	\$11000	\$7750
Fugazza	\$11250	\$ 9900	\$7600
Fugazza with cheese	\$12500	\$10750	\$7750
Napolitana	\$13000	\$11250	\$7800
Special Napolitana	\$13450	\$11700	\$8950
Margarita	\$12500	\$10750	\$7750
Calabresa	\$13150	\$11250	\$8050
Provolone	\$13150	\$11250	\$8050
Palmitos	\$13650	\$11850	\$8400
Roquefort	\$13000	\$11250	\$8050
Caribeña	\$14200	\$12450	\$8400
Champignon	\$13450	\$11700	\$8400
Green Pizza	\$13000	\$11250	\$7800
Home	\$13950	\$11950	\$8600
Anchovies	\$12500	\$10750	\$7750
4 Cheeses	\$13450	\$11700	\$8400

Empanadas

Meat / Corn / Onion and cheese/ Roquefort / Ham and cheese/ Vegetable	c/u \$1150
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Beers

Quilmes Cristal	\$5400
Quilmes Stout o Bock	\$5850
Stella Artois	\$7350
Stella Artois Noir	\$8050
Patagonia 3/4 Lt.	\$7600
Chopp	\$2050
Súper Balón 3/4	\$4100

LITRO	PORRÓN
	\$3250
	\$4450
	\$4700



Soft Drinks

Soda	\$2200
Mineral water	\$2200
Flavored water	\$2200

Whiskys

Blender's Pride	\$6100
Premium	\$6100
Criadores	\$5450
Old Smugler	\$6100
White Horse	\$7350
Vat 69	\$7750
Chivas Regal	\$10450
J&B	\$10450
Jhonnie Walker et. roja	\$10450
Jhonnie Walker et. negra	\$12850

Liqueur

Tía María	\$6100
Grand Marnier	\$4250
8 Hermanos	\$4250
Mariposa	\$3900
Legui	\$4250
Baileys	\$6550

ASK FOR WINES