



*La Junta de 1810*

## Coffee shop

Coffee	\$1700
Double Coffee	\$2900
Coffee with cream	\$2200
Double Coffee with cream	\$3700
American Coffee	\$2000
American Coffee with cream	\$2400
Coffee with milk	\$2100
Coffee with milk and 3 croissants	\$4300
Coffee with milk completed (toast, buttear and jam)	\$4500
Cappuccino	\$2700
Submarine	\$3500
Italian Capuccino	\$5000
Tea	\$1700
Tea with milk	\$2100
Hot or Cold Milk	\$2100
Yoghurt	\$2400
Toast (portion)	\$2100
Sucharge: cream	\$1100
Surcharge: chocolate	\$1100
Surcharge: butter, jam or caramel	\$1100

## Special Coffees

<b>LA JUNTA COFFEE</b> (Coffee, cream and cointreau)	\$5900
<b>IRLAND COFFEE</b> (Coffee, cream, whisky and cinnamon)	\$5900
<b>LIVERPOOL COFFEE</b> (Coffee, Tía María, cinnamon and chocolate)	\$5900

## Repostería

Croissante unit.	\$800
Pack of Express cookies	\$1300
Pack of Bay Biscuit	\$1900
<b>CAKE (portion)</b> (Selva Negra, Lemon pie, Imperial Ruso or Sopa Inglesa)	\$4800
(Ricotta, Pasta Frola, Apple)	\$3900

## Sandwichs de Miga

Toasted (ham or cheese)	\$3300
Mixed Toasted	\$4100
Ham or cheese	\$3800
Ham and cheese	\$4100
Cru Ham	\$5400
Cru Ham and cheese	\$5700
Surcharge: lettuce, tomato or egg	\$900
Surcharge: pineapple or pepper	\$1100
Surcharge: palm	\$1800

**Tea for 2**

Coffee or Tea with milk (2), juice cup (2), cake portion (1), croissants (2), french pastry (3), toasted mixed (1)

**\$14500**

## Salads

<b>MIXED (3 Tastes)</b>	\$4500
Lettuce, tomato, onion, carrot, watercress, celery, chaucha or beet Complete	\$5850
Tomat (middle)	\$2400
Additional for taste	\$1100
Aditonal special (pineapple, tuna, chicken, ham or cheese) \$1400 palm	\$1800

## Special Salads

<b>Waldorf</b> (cerely, apple, nuts and milk cream)	\$8200
<b>Caesar</b> (lettuce, pieces of bread, parmesan cheese and caesar sauce)	\$8200
<b>Caprese</b> (tomato, mozzarella and basil)	\$8200
<b>Marbella</b> (pineapple, tomato, palm and basil)	\$8850
<b>Sofía</b> (palm, carrot, cereley, apple and nuts)	\$8850
<b>Mediterránea</b> (Tuna, egg, tomato, onion, rice, olives)	\$8200
<b>Oriental</b> (Chicken, slices onion, morron, lettuce and green olives)	\$8200
<b>Carioca</b> (ham, pineapple, carrot, lettuce and chauchas)	\$8200
<b>La Junta</b> (prawns, tomato, champignon, melon, rice and mayonnaise)	\$8600

## Special Sandwichs

(Bread: French, pebete or arabe)

Ham or cheese	\$4100	Homemade meat	\$4950
Ham and cheese	\$4700	Homemade meat and cheese	\$5700
Cru Ham	\$4950		
Cru Ham and cheese	\$5700	Surcharge: lettuce, tomato or egg	\$900
		Surcharge: pineapple or pepper	\$1100
		Surcharge: palm	\$1800

## Hot Sandwichs

With french fries

	Loin	Chicken	Mila	Burger
Only	\$8600	\$7800	\$8200	\$7700
With Cheese	\$9450	\$8050	\$8700	\$8050
With Ham and cheese	\$9700	\$8400	\$9000	\$8400
Complete (ham, cheese, tomato, lettuce)	\$10100	\$8850	\$9500	\$8700

Additional: lettuce, tomato or egg \$900  
Additional: pineapple or pepper \$1100 palm \$1800

## Starter

Tuna salad or tuna mayonnaise	\$7200
Chicken salad or chichen mayonnaise	\$6550
Ham or cheese (portion)	\$5850
Cru ham (portion)	\$7600
Cru ham and russian salad	\$8200
Homemade meat with russian salad	\$7800
Ham or cheese with russian salad	\$7000
Cru ham and turkey with russian	\$8400
Melon with cru ham	\$8600
Stuffed tomato with chicken	\$5850
Stuffed tomato with tuna fish	\$6800

## To Snack

<b>Cold cuts and Cheeses</b>	
For 2	\$14800
For 4	\$18600
<b>Rabas (Squid rings) For 2</b>	
To Roman	\$13450
To Provencal	\$14000
<b>Potatoes "La Junta" for 2</b>	\$9200
(potatoes fried with bacon, green onion with cream cheese)	
Triolet	\$2900
Casserole ingredients	\$2900

## Pastas

Sauces	Ravioles Sorrentinos	Cintas Ñoquis
Butter or Oleo	\$ 8200	\$7500
Cream	\$ 9000	\$8050
Fileto	\$ 8400	\$7600
White	\$ 9500	\$7800
Mixed	\$ 9500	\$7800
Rouse	\$ 9900	\$8600
Bolognesa	\$ 9900	\$8600
Champignon	\$10350	\$9250
Parisiene	\$10350	\$9250
Four chesses	\$10350	\$9250
Gran Caruso	\$10350	\$9250
With meat	\$ 9900	\$8600



## Light Dishes

<b>Paillard de Loin w/ garnish</b>	\$12250
<b>Stuffed pumpkin with ricota, vegetables and asparagus in gratin and green sauce</b>	\$ 6550
<b>Vegetables Risotto</b>	\$ 7200



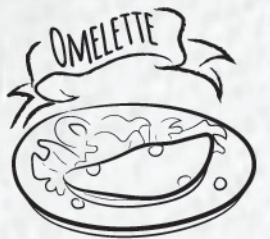
## Tarts

Vegetable tart	\$4500
Chicken tart	\$5050
Ham and cheese tart	\$4950



## Tortillas & Omelettes

Potato Tortilla	\$5600
Potato and Onion Tortilla	\$6100
Spanish tortilla	\$7350
Cheese Omelette	\$6100
Chees and Ham Omelette	\$6900
Specials Omelettes	\$7500
Scrambled Gramajo	\$7350
Rechage fried egg unit	\$1500



## Red Meat

<b>Rib Steak w/garnish</b>	\$ 9200
<b>Sirloin Steak 420gr w/garnish</b>	\$16500
<b>Butterfly Sirloin Steak 600gr w/garnish</b>	\$20200
<b>Sirloin Steak "La Junta" 700gr</b> (Sirloin Steak, 2 eggs, roasted pepper, capelin with sauce delicious and potatoes fried)	\$26300
<b>Tenderloin w/garnish</b>	\$21200
<b>Champignon Loin steak w/noisette potatoes</b>	\$25100
<b>Thyme Loin steak w/noisette potatoes</b>	\$24000
<b>Mustard Loin steak</b> (butter, onion, white wine and mustar with spinach cream)	\$24000
<b>French Loin Steak</b> (Flambe to marsala with cru ham and gruyere cheese with noisette potatoes)	\$24000



## Chicken

1/4 Boneless Chicken	\$ 7800
1/4 Chicken to garlic	\$ 9650
1/4 Chicken to green onion w/noisette potatoes	\$ 9650
1/4 Chicken Oreganato w/noisette potatoes	\$ 9650
1/4 Chicken to Champignon with noisette potatoes	\$10500
Chicken fried steak	\$ 7800
Napolitan style Chicken fried steak	\$ 9650
Fugazzeta style Chicken fried steak	\$ 9650
Maryland Chicken fried steak	\$ 9900
Swiss Chicken fried steak	\$ 9650

## Milanesas de Ternera

Veal cutlet w/garnish	\$ 7800
Napolitan style veal cutlet	\$ 9650
Complete veal cutlet	\$ 9650
Swiss style veal cutlet	\$ 9650
Fugazzeta style veal cutlet	\$ 9650

## Fish

Roman Hake Filet w/potatoes fried	\$ 7800
Roquefort Hake Filet with garnish	\$10350
Napolitan Hake Filet with garnish	\$ 9650
Hake Filet with cream lemon sauce	\$ 9650

## Pork

Pork ribs with potatoes fried	\$ 7800
Riojana Style Pork ribs	\$ 9650
Pork ribs with mashed apple	\$ 9650
Matambrito Pork to Pizza	\$10350
Matambrito Pork to Garlic or green onion	\$ 9900
Matambrito Pork to Provençal	\$ 9900

## Accompaniments

	Garnish	Portion
French Fies	\$2400	\$3700
Noisette Potatoes	\$2700	\$4000
Spanish Potatoes	\$2700	\$4000
Mashed (potatoes or Pumkin)	\$2500	\$3700
Mixed mashed	\$2500	\$3700
Chard gratined	\$3000	\$4800
White rice	\$2500	\$3750
White rice gratined	\$2750	\$4000
Russian salad	\$2750	\$4000
Surcharge provençal	\$750	\$1150

## Desserts

Flan Casero	\$2700
Bread pudding	\$2700
Fruits Salad	\$3300
Strawberry	\$3900
Banana with cream or sweet	\$3900
Cheese and sweet	\$3450
Pancake with dulce de leche	\$3550
Mixed Pancake	\$3900
Additional cream or sweet	\$900

## Frozen Desserts

Almond Ice cream	\$2900
Mixed Ice cream	\$3700
1/2 Mixed Ice Cream	\$2900
Charlotte	\$3900
Don Pedro	\$4800
Copa La Junta	\$8600
(ice cream, cream, wafer-thin slice, cherry, peach and charlotte sauce)	
Banana Split	\$7800
(banana, ice cream, cream, wafer-thin slice and charlotte sauce)	
Copa Melba	\$7800
(ice cream, cream, wafer-thin slice, cherry and fruits salad)	
Ice Cream Soda	\$5200
(ice cream, grenadine, cream and soda)	

## Appetizers

Campari / Cynar / Gancia	\$3800
Cinzano / Martini / Fernet Branca	\$3800
Ginebra Bols / Hesperidina	\$3450
Batido de gancia	\$3550
Vodka / Gin / Ron / Jerez / Oporto	\$3900

## Pizzas

	Large	Small	Port.
<b>Mozzarella</b> (tomato sauce, mozzarella and olives)	\$11300	\$10200	\$1550
<b>Anchovies</b> (tomato sauce, anchovies, black olives and organo)	\$10350	\$ 9500	\$1550
<b>Special Mozzarella</b> (tomato sauce, mozzarella, ham and olives)	\$13000	\$11300	\$1850
<b>Ham and Red Pepper</b> (tomato sauce, mozzarella, ham, red pepper and olives)	\$13750	\$12250	\$2000
<b>Neapolitan</b> (tomato sauce, mozzarella, slices tomato, garlic, olive oil and olives)	\$13000	\$11000	
<b>Roquefort</b> (tomato sauce, mozzarella, cheese, roquefort cheese, pepper and olives)	\$14000	\$12300	
<b>Provolone</b> (tomato sauce, mozzarella, ham, provolon cheese, olive oil, pepper and olives)	\$14000	\$12300	
<b>Ham and Palm</b> (tomato sauce, mozzarella, ham, hard-boiled egg, red pepper, palm and golf sauce)	\$14800	\$13000	
<b>La Junta</b> (tomato sauce, mozzarella, ham, provolon cheese, hard-boiled egg, palm, red pepper, champignon and olives)	\$15050	\$13450	
<b>Calabresa</b> (tomato sauce mozzarella, longaniza and olives)	\$13700	\$11850	
<b>Caribeña</b> (tomato sauce, mozzarella, ham, pineapple and olives)	\$14150	\$12500	
<b>Green Pizza</b> (tomato sauce, white sauce, spinach, provolon cheese and oregano)	\$14150	\$12500	
<b>Four Cheeses</b> (mozzarella, roquefort, provolon and fontina cheese, black olives and oregano)	\$14000	\$12300	
<b>Fugazza</b>	\$10750		
<b>Stuffed Fugazzeta</b> with mozzarella	\$15050		
<b>Fugazzeta</b> (portion)			\$2250

**Faina** (portion) \$900

## Empanadas \$1150

Meat / Chicken / Ham and cheese / Cheese and onion

<b>Empanada Recomendada</b>
Meat cut knife (salteña) \$1400

## Beers

Porrón Quilmes	\$2500
Porrón Stella Artois	\$3800
Quilmes Stout 1 Lt	\$6450
Stella Artois 1 Lt.	\$7350
Patagonia 3/4	\$7350
Balón 330 cc	\$2300
Chopp 330 cc	\$2300

## Whiskys

Blender's Pride	\$4950
Premium	\$5050
Criadores/Old Smugler	\$4500
White Horse / Vat 69	\$6250
Chivas Regal / J&B	\$8500
Jhonnie Walker red label	\$8500
Jhonnie Walker black lab.	\$9200

## Wines

Cup of Wine	\$ 1950	
<b>Red</b>	750 cc.	350 cc.
<b>BODEGA LOPEZ</b>		
Vasco Viejo	\$ 5500	\$3450
Selección Lopez	\$ 8850	\$5700
Rincón Famoso	\$ 9000	\$8500
Xero Cabernet Sauvignon	\$ 8500	-
Xero Malbec	\$ 8500	-
Cateau Vieux	\$16000	-
Monchenot	\$16000	-
<b>BODEGA TRAPICHE</b>		
Trapiche Malbec	\$ 6950	\$4700
<b>BODEGA SAN TELMO</b>		
San Telmo Malbec	\$ 6950	
<b>BODEGA NORTON</b>		
Classic	\$ 8850	\$5200
Cabernet Sauvignon	\$ 9250	-
Malbec D.O.C	\$16000	-
<b>BODEGA ESCORIHUELA</b>		
Carcassonne	\$ 5850	\$4700
<b>BODEGA ESMERALDA</b>		
Valderrobles	\$ 5850	
Estiba	\$ 8850	
Uxmal Malbec	\$16000	

## Soft Drinks

Sodas	\$2100
Mineral water	\$2100
Lemon cup	\$2100
Squeezed orange	\$2700

## Juice & Smothies

Squeezed orange	\$3900
Lemonade	\$3900
Smoothie with milk	\$4150
Smoothie with water	\$3700
Additional	\$1400

## Cognac

Reserva San Juan	\$4950
Boussac / Terry	\$2900

## Cortes

With Fernet / With Campari	\$2100
With Gin / With Vodka	\$2100

## Mezclas

Gin Tonic / Gin Cola	\$4700
Whiscola	\$4700
Fernet Cola / Cuba Libre	\$4700
Martini Dry	\$4700
Martini Sweet	\$4700

## White 750 cc. 350 cc.

<b>BODEGA LOPEZ</b>		
Selección Lopez	\$8850	\$5600
<b>BODEGA NORTON</b>		
Classic	\$8850	\$4950
Norton Cosech Tardía	\$9250	\$6100
<b>BODEGA ESCORIHUELA</b>		
Carcassonne	\$5450	\$4500
<b>BODEGA TRAPICHE</b>		
Trapiche Sauvignon	\$6950	\$4700
<b>BODEGA LUIGI BOSCA</b>		
Luigi Bosca Chardonnay	\$23600	
<b>CLASSIC WHITE</b>		
Etchart Privado	\$ 6550	-
Bianchi	\$10900	\$7350
San Felipe	\$ 8750	\$6450
San Telmo	\$ 6100	-

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