

ESTANCIA

LA PAZ

BAR CASCO

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restaurante@puebloestancialapaz.com

Route E66-Km 41C (5117) Ascochinga-Córdoba, Argentina.

www.puebloestancialapaz.com

SMALL DISHES

Regional

ASSORTED SALAMI AND CRIOLLO CHEESE

\$2.650.-

EMPANADA CRIOLLA

(Filled pastry)
Yasgua sauce

\$580.-

GRILLEED PROVOLONE CHEESE

Roasted bell peppers, arugula

\$2.150

ASSORTED EMPANADAS

\$1.820.-

CLASSIC GRAMAJO SCRAMBLED

\$1.680.-

OTHER SMALL DISHES

FISH AND CHIPS

Tartar sauce

\$1.820.-

FRIED EGGPLANT SORRENTINOS

Citric dressing

\$1.450.-

PORTOBELLO MUSHROOM OMELETTE

Kale, criollo cheese.

\$1.950

BRAISED LAMB

Homemade toast bread

\$1.680.-

MEDIUM DISHES

Salads

CAESAR SALAD

Chicken or prawns

\$2.150 / \$2.700.-

AVOCADO SALAD

Avocado, Mollet egg,
parmesan cheese.

\$2.200.-

ARUGULA

Apple, pickled beets, blue cheese,
blue berries, chestnut.

\$2.200.-

SALMON GRAVLAX

Corn grains, string beans,
watermelon, green leaves.

\$2.800.-

SERRANO HAM

Dried tomatoes, feta cheese,
melon, citric olives

\$2.850.-

BURRATA

Tomatoes, arugula, olives from
Estancia La Paz, serrano ham

\$3.000.-

Sandwiches

HAM AND CHEESE TOAST

Mozzarella

\$1.450.-

FOUR CHEESE TOAST

Pategras, morbier, tybo, criollo.

\$1.500.-

CLASSIC HAMBURGER

Ham, cheese, tomato, lettuce, fried
egg.

\$2.800.-

GRILLED ZUCCHINNI AND EGGPLANT

Criollo cheese, caramelized
onions.

\$1.950.-

REGIONAL SALAMI AND CRIOLLO CHEESE

Butter, homemade bread.

\$2.150.-

CHICAGO BEEF SANDWICH

Gratin with criollo cheese

\$2.050.-

Others

BREADED SIRLOIN

Rustic potatoes

\$3.000.-

CHERRY TOMATO MINI PIZZA

Tomato pesto, herbs

\$2.300.-

PROVOLONE MINI PIZZA

Ham, herbs.

\$2.050.-

CARAMELIZED ONIONS PIE

Goat cheese

\$2.050.-

SALMON PIE

Herbs and ricotta

\$2.300.-

OUR SWEETS

FRUITS WITH STONE

Almonds crumble, thyme cream.

\$1.500.-

MILK CARAMEL SPREAD FLAN

Whipped cream

\$1.550.-

HOMEMADE ICE CREAM

\$1.000.-

CLASSIC CHEESE, QUINCE AND SWEET POTATO PASTE

\$1.450.-

TEA TIME

SWEET CROISSANT

\$300.-

MAFALDA

Croissant, ham and cheese

\$480.-

HOMEMADE LOAF CAKE

\$550.-

TOAST, BUTTER AND HOMEMADE JAM

\$670.-

ASSORTED MINI ALFAJORES

(sweet sandwich cookie)

\$1.050.-

CHOCOLATE AND BERRIES VOLCANO

\$1.800.-

CARROT CAKE

\$1.580.-

COFFEE

SMALL MEDIUM DOUBLE

\$580.- \$690.- \$770

LA PAZ TEA

Per person

\$5.500.-

THE PUR HERBAL TEA

TAZA / CUP:

\$770.-

ES LA 1 | Relaxing & Fresh |
Lemon balm, Rose petals,
Orange, Cardamom |
Fennel, Liquorice, Blue berry,
Peppermint.

ES LA 2 | Seductive & Antioxidant |
Rooibos, Apple, Cinnamon,
Clove.

ES LA 3 | Energizing & Digestive |
Hibiscus, Rosehip, Lemon peel,
Ginger, Blue berry.

CURATE ALMA TEA IN STRANDS

TAZA / CUP:

\$720.-

LA PAZ TEA

Black tea, Rose petals

CALMA TÉ SERENDAD

Green tea, lavender, chamomille,
lemon balm, lemon verbena,
linden, mint, calendula and rose
petals

MÁXIMA NOBLEZA

Red tea, orange zest, ginger,
juniper, jasmine buds and rose
petals.

ENGLISH BREAK ENERGÍA

Back tea, classic English blend.
Mixture of Assam and Darjeeling.

ROOIBOS VAINILLA CHAI

Vanilla, ginger, juniper,
cardamom, clove, star
anise, fennel, black pepper.

HAPPY BERRY

Red tea, strawberry, gooseberry,
raspberry and cherry.

FRUTA DE LA PASIÓN ENCANTO

Green tea, maracuya, mango,
pineapple banana,
vanilla bean, calendula and rose
petals.

SOFT DRINKS

STILL AND SPARKLING WATER

\$480.-

FLAVOURED WATER

\$580.-

SODA POP

\$580.-

FRUIT JUICE

\$750.-

GLASS OF LEMONADE

\$700.-

PITCHER OF LEMONADE

\$1.800.-

BEERS

CORONA 11 OZ

\$1.150.-

FORELLIS 16.91 OZ

Larger, ale and stout

\$1.100.-

ANDES IPA 11 OZ

\$750.-

QUILMES 11 OZ

\$650.-

APERITIF AND DRINKS

APEROL SPRITZ

\$1.430.-

NEGRONI

\$1.500.-

GIN TONIC

\$1.950.-

VERMÚ LA FUERZA

White/ Red

\$1.700.-

CAMPARI ORANGE

\$1.430.-

CYNAR JULEP

\$1.430.-

FERNET WITH COKE

\$1.430

WHISKEYS

GLENFIDDICH

\$2.650.-

JACK DANIELS

\$2.300.-

CHIVAS REGAL

\$1.950.-

JOHNNIE WALKER

Red Label Black Label

\$1.850

\$2.050

BALLANTINES

\$1.450