

ESTANCIA  
LA PAZ

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CAFÈ

COFFEE

<b>POCILLO</b> SMALL	<b>\$1.500.-</b>
<b>JARRITO</b> MEDIUM	<b>\$1.800.-</b>
<b>TAZA</b> LARGE	<b>\$2.200.-</b>

*Panificación & Snack*  
*Bakery & Snacks*

<b>MEDIALUNA</b> CROISSANT	<b>\$1.000.-</b>
<b>CRIOLLITOS</b> CRIOLLITOS (SALTY BISCUITS)	<b>\$900.-</b>
<b>TOSTADAS</b> TOAST	<b>\$1.400.-</b>
<b>ALFAJOR</b> ALFAJOR	<b>\$1.150.-</b>
<b>BARRA DE CEREALES</b> CEREAL BAR	<b>\$1.000.-</b>
<b>FRUTA</b> FRUIT	<b>\$550.-</b>
<b>NATURAL BREAK</b> NATURAL BREAK	<b>\$1.400.-</b>

*Desayuno o Merienda*  
*Breakfast or Snack*

<b>POR PERSONA</b> PER PERSON	<b>\$5.400.-</b>
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## PLATOS CHICOS

### SMALL DISHES

#### *Sandwiches Fríos* *Cold Sandwiches*

##### **JAMÓN COCIDO**

*Pan baguette, queso Tybo*

**\$10.500.-** 

##### **HAM**

*Baguette bread, Tybo cheese*

##### **SALAME COLONIA**

*Pan baguette, queso reggio*

**\$6.000.-**

##### **SALAMI FROM COLONIA CAROYA**

*Baguette bread, Reggio cheese.*

##### **LOMITO DE CERDO HORNEADO**

*Pan baguette, queso fontina, mayonesa con berenjenas,  
tomates secos hidratados*

**\$4.500.-**

##### **ROASTED PORK LOIN**

*Baguette bread, Fontina cheese, mayonnaise with eggplants,  
dried tomatoes.*

##### **SALAME CRESPÓN**

*Pan baguette, queso Tybo, morrón en conservas*

**\$5.100.-**

##### **CRESPON SALAMI**

*Baguette bread, Tybo cheese, preserved bell pepper.*

##### **JAMÓN CRUDO**

*Pan baguette, rúcula, queso reggio*

**\$5.100.-**

##### **CURED HAM**

*Baguette bread, arugula, reggio cheese.*

#### *Sandwiches Calientes* *Hot Sandwiches*

##### **PULLED PORK**

*Pan de hamburguesa*

**\$7.700.-**

##### **PULLED PORK**

*Hamburger bread*

##### **HAMBURGUESA COMPLETA**

**COMPLETE HAMBURGER**

**\$9.500.-**





## PLATOS MEDIANOS

### MEDIUM DISHES

#### *Platos Chicos*

#### *Small Dishes*

**CAZUELA DE POLLOAL VERDEO** **\$8.000.-**  
**CHICKEN AND GREEN ONIONS CASSEROLE**

**PIZZETAS** **\$5.100.-**  
**MINI PIZZA**

**EMPANADAS** **\$1.850.-**  
**EMPANADAS (TURNOVER)**

**PAPAS FRITAS** **\$4.200.-**  
**FRENCH FRIES**

**ADICIONALES / ADDITIONALS** **\$5.000.-**  
*Huevo ó Cheddar*  
**FRENCH FRIES AD**  
*Scrambled eggs or Cheddar*

#### *Tablas para dos*

#### *Cold Cuts Platter for two*

**FIAMBRES REGIONALES** **\$18.000.-**  
*Quesos, escabeches caseros, aceitunas, milanesitas, salchicas parrillera, papas cheddar*

**REGIONAL COLD CUTS**  
*cheeses, homemade marinades, olives, breaded breef, grilled sausage, cheddar potatoes*

**FIAMBRES & QUESOS** **\$15.200.-**  
*Aceitunas, escabeche, panes caseros*

**COLD CUTS**  
*Cheeses, olives, marinade, homemade bread*

**QUESOS & ACEITUNAS** **\$13.600.-**  
*Escabeche, panes caseros*

**CHEESES & MARINADE OLIVES**  
*Homemade bread*



Sin glúten  
Gluten Free



Vegetariano  
Meatless



Vegano  
Vegan



## PLATOS MEDIANOS

### MEDIUM DISHES

<b>ENSALADA CAESAR</b> <i>CAESAR SALAD</i>	<b>\$6.600.-</b>
<b>ENSALADA DE CALABAZAS ASADAS</b> <i>Pollo, hojas verdes</i> <b>ROASTED PUMPKIN</b> <i>Chicken, green leaves</i>	<b>\$6.600.-</b>
<b>PASTA DE LA CASA</b> <i>Salsa bolognesa</i> <b>HOMEMADE PASTA</b> <i>Bolognese sauce</i>	<b>\$6.600.-</b>
<b>BIFE DE CHORIZO</b> <i>Papas asadas, mézclum de verdes</i> <b>SIRLOIN</b> <i>Roasted potatoes, green leaves</i>	<b>\$13.800.-</b>
<b>CALZONI</b> <i>Verduras y mozzarella</i> <b>CALZONE</b> <i>Vegetables and mozzarella</i>	<b>\$8.300.-</b>
<b>MILANESA CON PAPAS FIRTAS</b> <i>Clásica / Napolitana / A la Suiza</i> <b>BREADED BEEF &amp; FRENCH FRIES</b> <i>Classic / Napolitana / Swiss</i>	<b>\$10.300.-</b>



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## POSTRES

### DESSERTS

<b>VIGILANTE</b> <i>Membrillo, batata y queso criollo</i>	<b>\$4.000.-</b>
<b>VIGILANTE</b> <i>Quince paste, sweet potato paste and cheese</i>	
<b>BROWNIE</b> <i>Frutos rojos, crema chantilly</i>	<b>\$4.850.-</b>
<b>BROWNIE</b> <i>Berries, whipped cream</i>	
<b>ALMENDRADO</b> <b>ALMOND ICE CREAM</b>	<b>\$4.000.-</b>

## BEBIDAS SIN ALCOHOL

### SOFT DRINKS

<b>AGUA MINERAL CON Y SIN GAS</b> <b>STILL WATER AND SPARKLING WATER</b>	<b>\$1.650.-</b>
<b>AGUAS SABORIZADAS</b> <b>FLAVORED WATER</b>	<b>\$1.800.-</b>
<b>GASEOSAS</b> <b>SODA POP</b>	<b>\$2.100.-</b>
<b>POWERADE</b> <b>POWERADE</b>	<b>\$2.350.-</b>



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## BEBIDAS CON ALCOHOL

### ALCOHOLIC DRINKS

#### *Cervezas*

#### *Beers*

<b>QUILMES</b>	<b>\$2.000.-</b>
<b>CORONA 330CC</b>	<b>\$3.500.-</b>
<b>VIARAVA</b>	<b>\$3.200.-</b>
<b>ANDES IPA 330CC</b>	<b>\$2.750.-</b>

#### *Vinos*

#### *Wines*

<b>FINCA LA LINDA</b>	<b>\$12.500.-</b>
<b>ÁLAMOS</b>	
<i>Malbec</i>	<b>\$11.500.-</b>
<i>Chardonnay</i>	<b>\$10.350.-</b>
<b>LUIGI BOSCA</b>	
<i>Malbec</i>	<b>\$16.100.-</b>
<i>Chardonnay</i>	<b>\$15.800.-</b>
<b>TERRAZAS DE LOS ANDES</b>	
<i>Malbec</i>	<b>\$12.500.-</b>
<i>Chardonnay</i>	<b>\$11.500.-</b>
<b>NIETO SENETINER EXTRA BRUT</b>	<b>\$13.800.-</b>
<b>CHANDON EXTRA BRUT</b>	<b>\$15.200.-</b>
<b>CHANDON BRUT NATURE</b>	<b>\$18.000.-</b>



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## BEBIDAS CON ALCOHOL

### ALCOHOLIC DRINKS

#### *Aperitivos y Tragos*

#### *Aperitif and Drinks*

<b>FERNET CON COCA</b> <i>FERNET AND COCA COLA</i>	<b>\$4.200.-</b>
<b>CAMPARI ORANGE</b>	<b>\$4.200.-</b>
<b>GIN TONIC</b>	<b>\$5.500.-</b>
<b>APEROL SPRITZ</b>	<b>\$4.200.-</b>
<b>NEGRONI</b>	<b>\$4.500.-</b>
<b>VERMOUTH LA FUERZA</b> <i>Rojo / Blanco</i> <i>Red / White</i>	<b>\$4.800.-</b>
<b>ACOMPAÑAMIENTO</b> <i>ACCOMPANIMENT</i>	<b>\$2.750.-</b>

#### *Whiskys*

#### *Whiskeys*

<b>JOHNNIE WALKER</b> <i>Red Label</i>	<b>\$6.400.-</b>
<i>Black Label</i>	<b>\$7.600.-</b>
<b>BALLANTINES</b>	<b>\$5.000.-</b>