

MENU

RESTAURANTE 1830



SMALL DISHES

Seasonal

Sweetbreads tasting ✂
Peas hummus | Paprika oil
\$ 16.800.-

Regional trout Tartar ✂
Mustard sprouts | Pistachio
\$ 14.000.-

Grilled Oyster mushroom ✂
Grilled carrots | Crépinette
\$ 12.750.-

Lamb tongue ✂
Beans & Andean potatoes | Beef stock
\$ 12.000.-

Clasics

Assorted Empanadas
\$ 11.800.-

Grilled provoleta cheese ✂ ✓
Tomato jam | Basil oil
\$ 14.800.-

Anchovies from Mar de Plata
Pâté
\$ 13.850.-

Regionals

Flank steak empanada
\$ 4.000.-

Regional salami and criollo cheese
tasting
\$ 15.500.-

Regional serrano ham from Agua
de Oro
Toast Focaccia
\$ 15.800.-

Selection of regional cheeses ✂
Honey from Estancia La Paz
\$ 15.000.-

MEDIUM DISHES

Sandwiches

Beef burger
Lettuce | Tomato | Ham | Egg | Brioche bread
\$ 15.750.-

Tuna
*Purple onion | Criollo cheese | Lettuce |
Wholemeal bread*
\$ 14.000.-

Salads

Caesar salad
Chicken or shrimp
\$12.850.- / \$16.300.-

Burrata
*Cured ham | Olives marinated in herbs |
Arugula*
\$ 17.650.-

Free range chicken ✂
Guacamole | Green leaves | Crispy corn
\$ 13.500.-

Asparagus ✂
*Cured Ham | Avocado | Tomino cheese |
Arugula | Honey*
\$ 15.500.-

Jasmine rice ✂ ✓
*Avocado | Cucumber | Chickpeas |
Marinated eggs*
\$ 14.500.-

Shrimps ✂
*Brussels Sprouts | Green Leaves | Cherry
tomato | Sunflower seeds*
\$ 16.500.-

Minutas

Breaded sirloin
Potatoes | Green leaves
\$ 23.000.-

Salmon pie in phyllo pastry
\$ 21.100.-

Vitello Tonnato

Sirloin | Sbrinz cheese | Arugula | Caper

\$ 16.800.-

Revuelto Gramajo ✂

Scrambled eggs | Pies | Ham | Fries

\$ 12.850.-

BIG DISHES

Seasonal

Spinach spaghetti ✓

Shrimps | Mushrooms

\$ 22.900.-

Pumpkin risotto ✂ ✓

Orange pesto | Candied Pistachio

\$ 21.500.-

Grilled salmon ✂

Sautéed vegetables & mushrooms | Miso

\$ 31.200.-

Free range chicken ✂

Jasmine rice

\$ 23.000.-

Pumpkin gnocchi ✓

Pecan nuts | Small leaves | Herbal butter

\$ 19.500.-

Regional trout

Cous Cous | Vegetables

\$ 26.000.-

From our grill

Rib Eye Roast ✂


\$ 30.000.-

Skirt steak ✂

\$ 25.000.-

Side dishes

Grilled potatoes with tandoori

masala ✂ ✓ 

Freen leaves salad ✂ ✓ 

Cucumber | Pickles

Grilled Vegetables ✂ ✓ 

DESSERTS

Regionals

Vigilante ✂

Quince paste | Sweet potato paste |

Criollo cheese

\$ 9.800.-

Fruits in syrup ✂

Yogurt cream | Cheese | Pecan nuts

\$ 10.500.-

Milk caramel spread flan

Yogurt cream | Milk caramel spread |

Candied nuts

\$ 9.350.-

Seasonal

White chocolate mousse ✂

Blueberry heart | Black sesame seed cookie

\$ 12.000.-

Peanut creamy ✂

Coffee mousse | Bananas in caramel sauce

\$ 10.500.-

Yogurt panacotta ✂

Strawberry with tyme | Meringue

\$ 11.000.-

Pineapple ✂

Coconut crumble | Piña colada

\$ 11.500.-





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