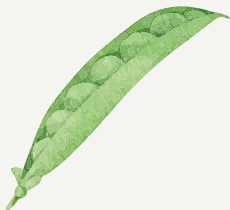
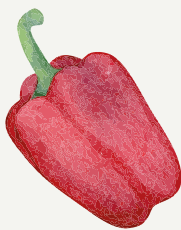




MENU

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RESTAURANTE 1830



## SMALL DISHES

### Seasonal

Sweetbreads tasting ✂  
*Peas hummus | Paprika oil*  
\$ 18.000.-

Regional trout Tartar ✂  
*Mustard sprouts | Pistachio*  
\$ 14.700.-

Grilled Oyster mushroom ✂  
*Grilled carrots | Crêpinette*  
\$ 13.400.-

Lamb tongue ✂  
*Green beans | Andean potatoes*  
\$ 12.600.-

### Clasics

Assorted Empanadas  
\$ 12.400.-

Grilled provoleta cheese ✂ ✓  
*Tomato jam | Basil oil*  
\$ 15.600.-

Anchovies from Mar de Plata  
*Pâté*  
\$ 14.600.-

### Regionals

Flank steak empanada  
\$ 5.000.-

Regional salami and criollo cheese  
tasting  
\$ 16.300.-

Regional serrano ham from Agua  
de Oro  
*Toast Focaccia*  
\$ 16.600.-

Selection of regional cheeses ✂  
*Honey from Estancia La Paz*  
\$ 15.800.-

## MEDIUM DISHES

### Sandwiches

Beef burger  
*Lettuce | Tomato | Ham | Egg | Brioche bread*  
\$ 19.000.-

Tuna  
*Purple onion | Criollo cheese | Lettuce |  
Wholemeal bread*  
\$ 14.700.-

### Salads

Caesar salad  
*Chicken or shrimp*  
\$15.000.- / \$19.000.-

Burrata  
*Cured ham | Olives marinated in herbs |  
Arugula*  
\$ 20.000.-

Free range chicken ✂  
*Guacamole | Green leaves | Crispy corn*  
\$ 16.000.-

Tomino Cheese ✂  
*Arugula | Avocado | Green beans |  
Cured Ham | Honey*  
\$ 16.300.-

Jasmine rice ✂ ✓  
*Avocado | Cucumber | Chickpeas |  
Marinated eggs*  
\$ 15.200.-

Shrimps ✂  
*Cabbage | Green Leaves | Cherry tomato |  
Sunflower seeds*  
\$ 19.000.-

### Minutas

Breaded sirloin  
*Potatoes | Green leaves*  
\$ 27.000.-

Salmon pie in phyllo pastry  
\$ 25.000.-

Vitello Tonnato

*Sirloin | Sbrinz cheese | Arugula | Caper*

\$ 17.700.-

Revuelto Gramajo ✂

*Scrambled eggs | Pies | Ham | Fries*

\$ 13.500.-

## BIG DISHES

### Seasonal

Spinach spaghetti ✓

*Shrimps | Mushrooms*

\$ 24.100.-

Pumpkin risotto ✂ ✓

*Orange pesto | Candied Pistachio*

\$ 22.600.-

Grilled salmon ✂

*Sautéed vegetables & mushrooms | Miso*

\$ 35.000.-

Free range chicken ✂

*Jasmine rice*

\$ 24.200.-

Pumpkin gnocchi ✓

*Pecan nuts | Small leaves | Herbal butter*

\$ 20.500.-

Regional trout

*Cous Cous | Vegetables*

\$ 30.000.-

### From our grill

Rib Eye Roast ✂


\$ 35.000.-

Skirt steak ✂

\$ 30.000.-

### Side dishes

Grilled potatoes with tandoori

masala ✂ ✓ 

Freen leaves salad ✂ ✓ 

*Cucumber | Pickles*

Grilled Vegetables ✂ ✓ 

## DESSERTS

### Regionals

Vigilante ✂

*Quince paste | Sweet potato paste |*

*Criollo cheese*

\$ 10.300.-

Fruits in syrup ✂

*Yogurt cream | Cheese | Pecan nuts*

\$ 11.000.-

Milk caramel spread flan

*Yogurt cream | Milk caramel spread |*

*Candied nuts*

\$ 9.800.-

### Seasonal

White chocolate mousse ✂

*Blueberry heart | Black sesame seed cookie*

\$ 12.600.-

Peanut creamy ✂

*Coffee mousse | Bananas in caramel sauce*

\$ 11.000.-

Yogurt panacotta ✂

*Strawberry with tyme | Meringue*

\$ 11.600.-

Pineapple ✂

*Coconut crumble | Pineapple millefeuille*

\$ 12.100.-





(+54) 3525 492655 / (+54) 9 3513 24-5597  
restaurante@puebloestancialapaz.com  
www.puebloestancialapaz.com

