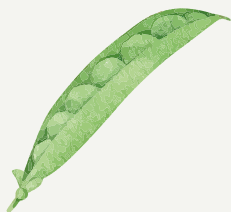
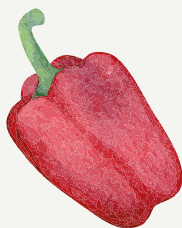


MENU

RESTAURANTE 1830



SMALL DISHES

Seasonal

Sweetbreads tasting ✂
Peas hummus | Paprika oil
\$ 19.100.-

Regional trout Tartar ✂
Mustard sprouts | Pistachio
\$ 15.600.-

Grilled Oyster mushroom ✂
Grilled carrots | Crépinette
\$ 14.200.-

Lamb tongue ✂
Green beans | Andean potatoes
\$ 13.400.-

Clasics

Assorted Empanadas
\$ 13.200.-

Grilled provoleta cheese ✂ ✓
Tomato jam | Basil oil
\$ 16.500.-

Anchovies from Mar de Plata
Pâté
\$ 15.500.-

Regionals

Flank steak empanada
\$ 5.300.-

Regional salami and criollo cheese
tasting
\$ 17.300.-

Regional serrano ham from Agua
de Oro
Toast Focaccia
\$ 17.600.-

Selection of regional cheeses ✂
Honey from Estancia La Paz
\$ 16.800.-

MEDIUM DISHES

Sandwiches

Beef burger
Lettuce | Tomato | Ham | Egg | Brioche bread
\$ 20.200.-

Tuna
*Purple onion | Criollo cheese | Lettuce |
Wholemeal bread*
\$ 15.600.-

Salads

Caesar salad
Chicken or shrimp
\$16.000.- / \$20.100.-

Burrata
*Cured ham | Olives marinated in herbs |
Arugula*
\$ 21.200.-

Free range chicken ✂
Guacamole | Green leaves | Crispy corn
\$ 17.000.-

Tomino Cheese ✂
*Arugula | Avocado | Green beans |
Cured Ham | Honey*
\$ 17.300.-

Jasmine rice ✂ ✓
*Avocado | Cucumber | Chickpeas |
Marinated eggs*
\$ 16.100.-

Shrimps ✂
*Cabbage | Green Leaves | Cherry tomato |
Sunflower seeds*
\$ 20.200.-

Minutas

Breaded sirloin
Potatoes | Green leaves
\$ 28.600.-

Salmon pie in phyllo pastry
\$ 26.500.-

Vitello Tonnato

Sirloin | Sbrinz cheese | Arugula | Caper

\$ 18.800.-

Revuelto Gramajo ☼

Scrambled eggs | Pies | Ham | Fries

\$ 14.500.-

BIG DISHES

Seasonal

Spinach spaghetti ♡

Shrimps | Mushrooms

\$ 25.600.-

Pumpkin risotto ☼ ♡

Orange pesto | Candied Pistachio

\$ 24.000.-

Grilled salmon ☼

Sautéed vegetables & mushrooms | Miso

\$ 37.000.-

Free range chicken ☼

Jasmine rice

\$ 25.700.-

Pumpkin gnocchi ♡

Pecan nuts | Small leaves | Herbal butter

\$ 21.500.-

Regional trout

Cous Cous | Vegetables

\$ 31.800.-

From our grill

Rib Eye Roast ☼

\$ 37.100.-

Skirt steak ☼

\$ 32.000.-

Side dishes

Grilled potatoes with tandoori

masala ☼ ♡ 

Freen leaves salad ☼ ♡

Cucumber | Pickles

Grilled Vegetables ☼ ♡

DESSERTS

Regionals

Vigilante ☼

Quince paste | Sweet potato paste |

Criollo cheese

\$ 11.000.-

Fruits in syrup ☼

Yogurt cream | Cheese | Pecan nuts

\$ 11.600.-

Milk caramel spread flan

Yogurt cream | Milk caramel spread |

Candied nuts

\$ 10.400.-

Seasonal

White chocolate mousse ☼

Blueberry heart | Black sesame seed cookie

\$ 13.400.-

Peanut creamy ☼

Coffee mousse | Bananas in caramel sauce

\$ 11.700.-

Yogurt panacotta ☼

Strawberry with tyme | Meringue

\$ 12.300.-

Pineapple ☼

Coconut crumble | Pineapple millefeuille

\$ 12.800.-





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