



MENU

BAR LOS TRONCOS



COFFEE

CAFÉ

SMALL	MEDIUM	LARGE
\$3.300.-	\$3.600.-	\$4.000.-

BAKERY PRODUCTS & SNACK

CROISSANT	\$1.900.-
CRIOLLITOS BISCUITS	\$1.600.-
TOASTS	\$2.550.-
ALFAJOR	\$3.200.-
CEREAL BAR	\$1.800.-
FRUIT	\$1.100.-
NATURAL BREAK	\$2.650.-

Breakfast or Snack per person	\$10.600.-
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SMALL DISHES

COLD SANDWICHES

HAM	\$8.600.-
Ciabatta bread, tybo cheese	
Cured ham	\$10.100.-
Baguette bread, reggio cheese, butter	
SALAMI FROM COLONIA CAROYA	\$10.500.-
Baguette bread, reggio cheese, butter	
BAKED PORK TENDERLOIN	\$8.600.-
Baguette bread, fontina cheese, dried tomatoes, eggplant mayonnaise	
CRESPÓN SALAMI	\$8.600.-
Baguette bread, tybo cheese, canned bell peppers	

HOT SANDWICHES

COMPLETE BURGER	\$17.800.-
Beef burger, lettuce, roasted tomato, provolone cheese, caramelized onion, house dressing	
BREADED BEEF WITH CIABATTA BREAD	\$16.800.-
Roasted bell pepper, blue cheese, lettuce	
BRAISED VEAL	\$16.800.-
Pategrás cheese, dried tomatoes, roasted bell peppers	

GRILLED MORTADELLA	\$15.900.-
Ciabatta bread, criollo cheese, roasted tomato, arugula	

EYE ROUND	\$15.900.-
Sliced bread, chucrut, mustard, tomato, arugula	

**Side dish: French fries*

SMALL DISHES

MEAT EMPANADA	\$3.900.-
Saladas	

PROVOLONE CHEESE	\$15.900.-
Arugula, cured Ham, pesto	

TABLA REGIONAL	\$33.400.-
Salami from Colonia Caroya, cured ham, criollo cheese, pategras cheese, marinated olives, breaded beef and ustic potatoes, tartar sauce (Serving for two people)	

FRIED SQUID RINGS	\$17.000.-
Lime and ginger egg-free mayonnaise	

MEDIUM DISHES

BREADED BEEF

REGULAR	\$17.300.-
Beef and french fries	

FUGAZZA	\$16.300.-
Beef, onions and french fries	

NAPOLITAN	\$19.500.-
Beef, tomato sauce, muzzarella cheese, ham, pesto and french fries	

PIZZA

MARGHERITA	\$9.900.-
Muzzarella, basil and tomato sauce	

PEPPERONI	\$11.000.-
Muzzarella, pepperoni, paprika oil and olives	

ARUGULA AND CURED HAM	\$13.600.-
Muzzarella, arugula, cured ham, parmesan cheese and olives	

MEDIUM DISHES

STEW & PASTA

LAMB STEW WITH FINE HERBS \$15.900.-
White creamy polenta

HOMEMADE PASTA \$17.000.-
Check out the chef's suggestions

BEEF

SIRLOIN \$24.500.-
Bfrench fries and green leave.

GRILLED PORK FLANK STEAK \$20.000.-
Roasted potatoes

SALADS

LOS TRONCOS \$20.000.-
Cured salmon, green leaves, cherry tomato, capers and balsamic vinaigrette

HOYO 18 \$17.300.-
Quinoa,fried chicken, cherry tomato, green leaves, parmesan flakes

CAESAR \$15.600.-
Green leaves, chicken, cheese Caesar dressing

DESSERTS

DESSERTS

VIGILANTE \$7.100.-
Quince paste, sweet potato paste, criollo cheese

ALMOND ICE CREAM \$7.100.-

BREAD PUDDING \$5.600.-
Cream, caramel spread

SOFT DRINKS

STILL WATER AND SPARKLING WATER \$2.850.-

FLAVORED WATER \$3.200.-

SODA POP \$3.500.-

PPOWERADE \$4.450.-

ALCOHOLIC DRINKS

BEERS

CORONA 11, 15 oz \$6.400.-

STELLA 38.81 oz \$11.700.-

VERMOUTH & COCKTAILS

FERNET WITH COKE \$10.000.-

CAMPARI ORANGE \$8.600.-

GIN TONIC \$10.600.-

APEROL SPRITZ \$9.250.-

NEGRONI \$8.000.-

VERMÚ LA FUERZA \$9.250.-
Red or white

WINES AND SPARKLING WINES

ÁLAMOS \$20.000.-
Malbec / Chardonnay

LUIGI BOSCA \$33.900.-
Malbec / Chardonnay

TERRAZAS DE LOS ANDES \$33.900.-
Malbec / Chardonnay

CHANDON EXTRA BRUT \$28.600.-

BARON B EXTRA BRUT \$39.300.-

BARON B BRUT NATURE \$44.500.-

WHISKYS

JOHNNIE WALKER \$9.500.-/ \$11.500.-
Red Label Black Label

BALLANTINES \$10.100.-

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