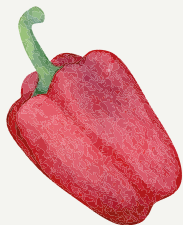




MENU

RESTAURANTE 1830



SMALL DISHES

Seasonal

Sweetbread tasting ✂
Roasted mashed cauliflower
\$ 21.300.-

Caramelized Onion Soup ✂ 
Criollo cheese | Goat cheese
\$ 15.000.-

Oxtail cooked at low temperature ✂
Aligot mashed potatoes | Yolk
\$ 17.400.-

Beef and pork Gyozas
Corn purée | Sour cream
\$15.800.-

Classics

Empanada tasting
\$ 15.000.-

Grilled provolone ✂ ✓
Honay and nuts from Estancia La Paz
\$ 18.500.-

Anchovies from Mar del Plata
Pâté
\$ 17.300.-

Regional

Flank steak empanada
\$ 5.800.-

Regional salami from Colonia
Caroya and criollo cheese tasting
\$ 19.200.-

Regional serrano ham from Agua de Oro
Toast focaccia
\$ 19.600.-

Selection of regional cheeses ✂
Honey from La Paz
\$ 18.600.-

MEDIUM DISHES

Salads

Caesar salad
Chicken or shrimp
\$17.800.- / \$22.400.-

Burrata
Cured ham | Olives marinated in herbs | Arugula
\$ 23.700.-

Free range chicken ✂
Guacamole | Green leaves | Crispy corn
\$ 19.000.-

Tomino cheese ✂
Arugula | Green beans | Crunchy cured ham | Honey
\$ 19.300.-

Quick Meal

Breaded sirloin
Potatoes | Green leaves
\$ 31.800.-

Salmon pie in phyllo pastry
\$ 29.600.-

Vitello tonnato
Sbrinz cheese | Arugula | Caper
\$ 21.000.-

Revuelto Gramajo ✂
Scrambled eggs | Pies | Ham and fries
\$ 16.200.-

Beef burger
Lettuce | Tomato | Ham | Egg | Brioche bread
\$ 22.500.-

BIG DISHES

Seasonal

Regional trout ✂

Chickpeas | Grapes | Avocado | Gherkin
\$ 35.400.-

Plow disc flank steak lasagna

Spinach and ricotta | Mornay sauce
\$ 27.900.-

Goat cheese and roasted eggplant
ravioli ✓

Chicken mushrooms sauté and coconut
\$ 28.500.-

Citric risotto ✂

Lemon | Grilled squid
\$ 26.700.-

White corn polenta ✂

Stewed spider steak
\$ 24.000

Beef cuts & fish from our grill

Roasted salmon ✂

\$ 41.200.-

Rib eye ✂

\$ 41.300.-

Skirt Steak ✂

\$ 36.000.-

Side dishes

Grilled potatoes ✂ ✓ 

Tandori masala

Green leaves salad ✂ ✓ 

Cucumber | Pickles

Grilled Vegetables ✂ ✓ 

Mashed potatoes or pumpkin ✂ ✓

DESSERTS

Regional

Vigilante ✂

*Quince paste | Sweet potato paste |
Criollo cheese*
\$ 12.300.-

Fruits un syrup ✂

Cheese | Yogurt cream | Pecan nuts
\$ 13.000.-

Milk caramel spread flan ✂ ✓

Cream | Candied nuts
\$ 11.600.-

Seasonal

Roasted pears ✓

Torrantes | Almonds crumble
\$ 14.300.-

Chocolate textures ✓

Gianduja | Cereal crisp | Peanut praline
\$ 14.800

Basque style cake ✓

Nuts toffee
\$ 13.700.-

Quinces in syrup ✓

Candied oranges | La Paz Roses Cream
\$ 13.000.-





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