

# BAR 1830

## Carta



### SMALL DISHES

#### Cold cuts I Cheeses & Snacks

Flank steak empanada  
\$6.100.-

Marinated, stuffed and greek style  
olives ✕  
\$7.800.-

Regional salami from Colonia Ca-  
roya and criollo cheese tasting  
\$20.000.-

Serrano ham from Agua de Oro  
*Focaccia tuile | Artichoke heart*  
\$20.400.-

Selection of regional cheeses ✕  
*Honey from Estancia La Paz*  
\$19.400.-

Anchovies in extra virgin olive oil  
*Tumaca bread | Pecorino*  
\$18.000.-

#### Ensaladas

Caesar salad  
*Chicken or shrimps*  
\$18.500.- o \$23.300.-

Burrata ✕  
*Cured ham | Olives marinated in herbs*  
*| Arugula*  
\$24.700.-

Free range chicken ✕  
*Guacamole | Green leaves | Crispy corn*  
\$19.800.-

#### Sandwiches

Ham and cheese Toast  
\$9.200.-  
  
Beef burger  
*Lettuce | Tomato | Ham | Scrambled*  
*egg | Brioche bread*  
\$23.400.-

Beef steaks  
*Wholegrain mustard | Creole cheese |*  
*Caramelized onion*  
\$20.000.-

Grilled zucchini ✓  
*Caramelized onion | Morbier cheese*  
\$20.000.-

#### Minutas

Breaded sirloin  
*Potatoes | green leaves*  
\$33.100.-

Portobello and vegetable pie in  
phyllo dough ✓  
\$23.000.-

Vitello tonnato  
*Sirloin | Sbrinz cheese | Arugula |*  
*Caper*  
\$21.900.-

Revuelto Gramajo ✕  
*Scrambled eggs | Pies | Ham and*  
*fries*  
\$16.900.-

### BEVERAGES

#### Beers and Aperitif drinks

Corona 11,15 oz  
\$9.500.-

Aperol Spritz  
\$10.300.-

Vermouth La Fuerza  
*Red | White*  
\$11.700.-

Gin Tonic  
\$12.700.-



LEMONADE, JUICES & SOFT DRINKS

|                                              |                                   |                       |
|----------------------------------------------|-----------------------------------|-----------------------|
| Still water and sparkling water<br>\$3.900.- | Friit juice<br>\$5.500.-          | Iced tea<br>\$5.900.- |
| Flavored water<br>\$4.400.-                  | Glass of lemonade<br>\$5.200.-    |                       |
| Soda Pop<br>\$5.000.-                        | Pitched of lemonade<br>\$11.800.- |                       |

PASTRIES & SNACKS

|                                                         |                                                                                          |                                                                                   |
|---------------------------------------------------------|------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| Sweet croissant<br>\$2.300.-                            | La Paz Black Forest Cake ✂<br>\$13.200.-                                                 |  |
| Homemade loaf cake<br>\$4.300.-                         | Greek yogurt<br><i>Fruits   Granola</i><br>\$15.400.-                                    |                                                                                   |
| Mafalda<br><i>Ham and cheese croissant</i><br>\$6.400.- | <i>Sweets from Estancia La Paz</i>                                                       |                                                                                   |
| Toasts with butter and homemade fruit jam<br>\$7.400.-  | Vigilante ✂ ✓<br><i>Quince paste   Sweet potato paste   Criollo cheese</i><br>\$12.800.- |                                                                                   |
| Mini alfajores tasting<br>\$10.300.-                    | Basque-style cake ✂ ✓<br><i>Nut toffee</i><br>\$14.300.-                                 |                                                                                   |
| Moist orange and spice cake ✂ ✓<br>\$12.200.-           | Milk caramel spread flan ✂ ✓<br><i>Cream   Candied nuts</i><br>\$12.100.-                |                                                                                   |
| Scrambled eggs and guacamole ✂<br>toast<br>\$13.000.-   |                                                                                          |                                                                                   |

HOT INFUSIONS

|                                                          |                                                                      |
|----------------------------------------------------------|----------------------------------------------------------------------|
| <i>Cura Té Alma tea &amp; loose leaf tea</i>   \$6.700.- | Happy Berry<br><i>Red tea</i>                                        |
| La Paz tea<br><i>Premium Black tea with rose petals</i>  | Máxima Nobleza<br><i>Red tea</i>                                     |
| Earl Grey Touché<br><i>Black tea</i>                     | Rooibos Vainilla Chai<br><i>Tea blend</i>                            |
| Fruta de la pasión Encanto<br><i>Green tea</i>           | <i>Tea &amp; Natural herb blends Frutos de La Granja</i>   \$5.900.- |
| Calma Té Serenidad<br><i>Green tea</i>                   | Organic Tea   Natural Herbs                                          |

COFFEE

|                    |                     |                    |                          |
|--------------------|---------------------|--------------------|--------------------------|
| Small<br>\$4.500.- | Medium<br>\$5.200.- | Large<br>\$5.900.- | Iced coffee<br>\$6.100.- |
|--------------------|---------------------|--------------------|--------------------------|