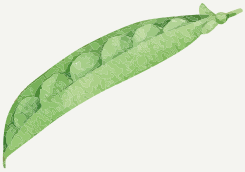
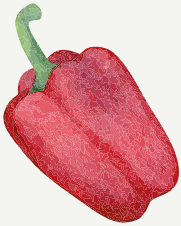




Carta

RESTAURANTE 1830




SMALL DISHES

Seasonal

Veal sweetbreads
Sautéed green beans | saffron emulsion
$ 22.200.-

Beetroot hummus VEGAN
Grilled vegetables | Goat cheese
$ 15.600.-

Falafel VEGAN
Spiced Carrot Purée | Veggie Demi-Glace
$ 15.600.-

Grilled prawn
Watercress, celery and green apple salad
$ 20.000.-

Clásicos

Empanada tasting
$ 15.600.-

Grilled provolone cheese
Mushrooms and spring onions
$ 19.300.-

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

Regional

Flank steak empanada
$ 6.100.-

Regional salami from Colonia Caroya and criollo cheese tasting
$ 20.000.-

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

Selection of regional cheeses
Honey from La Paz
$ 19.400.-

MEDIUM DISHES

Salads

Caesar salad
Chicken or shrimp
$18.500.- / $23.300.-

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

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

Tomatoes VEGAN
Sea salt | Zuccardi olive oil | Herbs
$ 16.700.-

Green leaves and Anchovies
Modena balsamic vinaigrette | Sheep's cheese
$ 16.700.-

Mozzarella nodinis VEGAN
Mango | Melon | Arugula | Beet
$ 19.000.-

Quick Meal

Breaded sirloin
Potatoes | Green leaves
$ 33.100.-

Portobello and vegetable tart in phyllo dough
$ 23.000.-

Vitello tonnato
Sbrinz cheese | Arugula | Caper
$ 21.900.-

Revuelto Gramajo
Scrambled eggs, pies, ham and fries
$ 16.900.-

Beef burger
Lettuce | Tomato | Ham | Egg | Brioche bread
$ 23.400.-

BIG DISHES

Seasonal

Mountain trout
Quinoa tabbouleh | Gremolata
$ 36.800.-

Risotto
Artichoke Heart | Candied Lemon
$ 27.800.-

Baby chicken roasted in a wood-fired oven
Couscous | herb yogurt
$ 30.000.-

Porchetta
Kale | Nuts | Turnip pickles
$ 32.000.-

Carrot gnocchi VEGAN
Cauliflower | Broccoli | Sunflower sprouts
$ 25.000.-

Tricolor salmon sacchetti
Chestnut | Citrus cream
$ 28.000.-

Beef cuts & fish from our grill

Roasted salmon
$ 42.900.-

Rib eye
$ 43.000.-

Skirt Steak
$ 37.500.-

Side Dishes

Roasted potatoes VEGAN
Smoked paprika from Cachi

Green leaves salad VEGAN
Romanito cheese | Homemade pickles

Roasted vegetables VEGAN
Avocado

DESSERTS

Regional

Vigilante
Quince paste | Sweet potato paste| Criollo cheese
$ 12.800.-

Basque-style cake
Nut toffee
$ 14.300.-

Milk caramel spread flan
Cream I candied nuts

Seasonal

Camembert mousse
Passion fruit | Honey crisp
$ 16.100.-

Chocolate ganache
Banana cream | Crispy phyllo
$ 14.100.-

Mango and lime Pavlova
Strawberries macerated in Frambua wine
$ 14.600.-

Creamy mint
Raspberry heart | Chestnuts
$ 15.100.-

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