

MENU

Breakfast

Buffet

Kids (up to 12 years) Bs. 52 / 58

Americano

Tea, coffee or milk, fresh fruit juice
Daily pastry selection, assorted breads basket,
fresh fruits, yogurt & cereal
2 Eggs, cooked any style: scrambled, soft
boiled, fried, or omelette with ham, cheese
or bacon. Butter and jam.

Rustic

Tea, coffee or milk, fresh fruit juice
Homemade sourdough toast with grated
tomato, olive oil and cured ham.

Country Style

Tea, coffee or milk, fresh fruit juice
Assorted breads basket, 2 Eggs, cooked any
style: scrambled, soft boiled, fried, or
omelette with ham, cheese or bacon.

Sweet Breakfast

Tea, coffee or milk, fresh fruit juice
French toasts or pancakes
Butter, Maple Syrup & jam.

Healthy Breakfast

Tea, coffee or milk, fresh fruit juice
Yogurt or milk and cereal
Fresh fruit.

Cold Drinks

Soft Drinks- 50 cl

Still or sparkling water - 60 cl

Tonic Water / Ginger-ale - 35 Cl

Red Bull

Iced Tea (Regular o Frozen)

Classic Iced Tea, Red Fruits or Passion Fruit

Juices

Orange Juice

Lemonade + Mint

Fresh fruits juices

Fresh fruits juices (Frozen)

Orange + Pineapple + Coconut

Apple + Orange + Ginger

Spinash + Pineapple + Ginger + Lemon

Blackberry + Mint + Lemon (Frozen)

Lemonade + Coconut

Non Acoholic Cocktails

Mojito

Pineapple + Mint + Ginger
+ Sparkling Water + Lemon

Tumbo Frozen

Tumbo + Rosemary + Lemon

Piña Colada

Pineapple + Milk + Coconut

Virgin Bloody Mary

Tomato juice + Lemon + Tabasco
+ Worcestershire sauce + Celery

Beers

Huari / 4.8% 33cl

Pico de Oro / 4.8% 35cl

Prost Lager / 4.9% 50cl

Prost Weissbier / 5.2% 50cl

Corona (México) /4.5% 35cl

Heineken (Holanda) / 5.2% 50cl



**YERBA
BUENA**
TERRAZA

Hot Drinks

Espresso

Espresso with a dash of milk

Coffee Latte

Cappuccino

Coffee + Milk Froth

Iced Coffee with Vanilla Ice Cream

Coffee + Vanilla Ice Cream + Whipped Cream

Bombón Coffee

Espresso + Condensed Milk

Iced Coffee

Two Espresso Shots + Ice

Carajillo

Brandy + Coffee + Sugar + Orange Peel

Irish Coffee

Whisky + Coffee + Whipped Cream

Tricolor Coffee

Baileys + Coffee + Milk Froth

Teas & Specials Blends

Black Tea

Mixture of black tea varieties
typical of British culture

Green Tea

It is a rich source of antioxidants
and helps to regulate cholesterol

Limonelo

White tea, verbena, fennel seeds
and lemon

Chai Chocolate

Black tea, anise, cinnamon, ginger,
cloves, cardamom and cocoa

A Night in Paris

Black tea, berries, lavender,
hibiscus and rosehip

Mandala (Caffeine Free)

Rooibos, cinnamon, cardamom, ginger,
star anise, apple and peach

Green Lemon

Green tea, mint, peppermint

Natural Infusions

Chamomile, Anise or Coca Leafs

Ideal for relieving stomach upset and
against altitude sickness

Mint

It has antiseptic properties, calms the
cough and is digestive

Berries

Helps to lose weight and eliminate toxins

Linden

Reduces anxiety, stress and
sleeping problems

Lemon Verbena

Very beneficial for digestive problems

Wines by the glass

SPARKLING WINE

Bodega Kuhlmann

Altosama - brut

WHITE / ROSE

Bodega Campos de Solana

Riesling

Bodega Kohlberg

Ugni Blanc - Stelar

Bodega Aranjuez

Rose - Alma de Tannat

RED

Bodega Aranjuez

Tannat - Medalla

Bodega Kohlberg

Block 21 - Syrah

Bodega Kohlberg

Block 23 - malbec

SWEET

Bodega La Concepción - Red

Cosecha Tardia

Bodega La Concepción - White

Cosecha Tardia

Bakery

Croissant

Butter and Jam

Croissant

Ham and Cheese

Cuñapops

Home-made cassava and cheese bread (7 Units)

Chocolate Brownie

With creme anglaise

Napoleon

Flaky pastry layers filled with custard filling and topped with sugar glaze

Homemade Waffles

- With ice cream and berries sauce
- With fruits and ice cream
- With condensed milk, milk caramel and chocolate syrup

Cake Slice of the Day

Something Sweet

Crepe Brulée

Caramelized custard served with strawberry sorbet

Chocolate Explosion Cake

Chocolate cake, Pistachio & almonds
Praline and Moka mousse over
an apricot coulis

Cheesecake

Served with a berries sauce
and yogurt ice-cream

Chocolate Fritters

Coconut ice-cream and
sliced fresh strawberries

Afogatto

Vanilla ice cream, espresso shot,
Toasted almonds and a Frangelico shot

Combination of Home-made Sorbets

- Apple with sparkling wine
- Passion Fruit with Vodka
- And lemon with "Singani" (grapes spirit)

Assorted Home-made Ice-creams

Selection of thee

Appetizers and Snacks to Share

Classic Shrimp Cocktail

Avocado and Golf sauce

Spanish Potato Omelette

Made on the spot, grated tomato, olive
oil and toasted bread

Burger Sliders (2 Units)

With French fries & Cole Slaw

- American Cheese Burger

Prime beef, cheese, bacon, lettuce, tomato,
pickles and house sauce

- Bistró Burger

Prime beef, caramelized onion, sauted
mushrooms and melted cheese

Picanha

Prime part of the top sirloin, served with fried
yucca or French fries - 3 Dip sauces of your choice:
Criolla, Llajua (Tomato and Locoto chili, Huacataya
mayonnaise) Tartar sauce or Aji Amarillo mayonnaise

Causas

Mashed potatoes stuffed with octopus,
chicken and tuna

Pork Turnovers

Served with both; peanut and
black olive sauce

Fried Calamari

Served with ají amarillo and tartar sauce

Antipasto

Assorted homemade pickles, cheeses,
cold meats and dried fruits

Grilled Octopus

With olive oil, sweet pepper
over confit potatoes

Cured Ham and Smoked Trout plate

With guacamole dip, grated tomato with
olive oil and hummus. Served with toasts

Tortilla Chips

With guacamole, pico de gallo,
sour cream and melted cheese

Soups

Chicken Soup

With potatoes, rice and vegetables

Pumpkin Soup

With curry and coconut milk

Lentil Soup

With bacon bits

Vegetable Cream Soup

Leeks, zucchini, carrots and potato

Salads

Caesar

With grilled chicken
or Shrimps / Bs. 78

Mix Salad Bowl

Tomato, green olives, boiled egg,
palm hearts, sweet corn, avocado,
purple cabbage, carrot over mix greens.
Dressing: Dijon y Balsamic, Ranch or Swiss

+ Tuna, Grilled Chicken o Smoked Trout / Bs. 62

Andean Salad

Quinoa, avocado, tomato, onion,
mix greens, coriander
Served with bittersweet dressing

Grilled Vegetables

Iceberg lettuce, artichoke, zucchini,
eggplant and tomatoes.
Blue Cheese, walnuts and Balsamic dressing

Caprese Salad

Fresh Mozzarella, tomato slices,
cherry tomatoes, basil, pesto
and balsamic glaze

Sourdough Toats

Cured Ham

Rustic bread, grated tomato, olive oil
and cured ham from Tarija

Smoked Trout

Rustic bread, dill and lemon dip,
avocado, capers and smoked trout

Fresh Mozzarella

Rustic bread, fresh Mozzarella, tomato
and basil pesto

Sandwiches

Classic Cheese Burger

Prime beef, cheese, bacon, lettuce,
tomato, pickles and House sauce.
With French fries and Cole Slaw

Bistró Burger

Prime beef, caramelized onion,
sauted mushrooms and melted cheese
With French fries and Cole Slaw

Club Sándwich

Toasted bread, chicken, bacon, fried egg,
cheese, ham, tomato and lettuce.
With French fries

Turkey Ham (Cold)

Cheese, avocado, confit tomatos and tomato
flavored mayonnaise
With French fries

Ham and Cheese

Toasted ham and Cheese

Pressed Cuban Sandwich

Pork tenderloin ham, melted cheese,
pickles and Dijon mayonnaise
With French fries

Philly Cheese Steak Sandwich

Thinly sliced grilled beef with bell
peppers, onion, tomato and
melted cheese. Slightly spicy
With French fries

Chicken Breast Sandwich

Grilled chicken breast, melted cheese,
and caramelized onion, mushrooms
and bell peppers
With French fries

Kids Menu

Beef Fillet

Grilled with gravy and
French fries

Chicken Thighs

In lemon-butter sauce,
served with French fries

Chicken Breathed Steak

With French fries, rice or vegetables

Lasagna

Meat lasagna with Bolognese sauce

Spaghetti or Penne

- In White sauce with mushrooms and ham or
- In a tomato and bacon sauce

