



For us, the magic of dining in a restaurant is irreplaceable.

From welcoming our guests to organizing the kitchen and dining room, we put our best effort to create a memorable experience.

Thank you for choosing us to share this experience with you.

Bon appétit!



#### GRILLED VEGETABLES

Iceberg lettuce, artichoke, zucchini, eggplant and tomatoes. Blue Cheese, walnuts and Balsamic dressing. **Bs. 62** 

#### CLASSIC SHRIMP COCKTAIL

Avocado and Golf sauce.

Bs. 88

#### GRILLED OCTOPUS

Mango chutney, local baby potatoes and Wacataya sauce.

Bs. 86

## **SCALLOPS GRATIN**

With spinach cream, "chimichurri" and Parmesan cheese.

Bs. 88

#### CEVICHE

Surubi (Tropical River Firh) marinated with fresh lemon juice. Served with corn and sweet potatoes.

Bs. 78

## **SOUPS**

## LENTIL SOUP

With bacon bits.

Bs. 48

## PUMPKIN SOUP

With Curry and coconut milk. **Bs. 48** 

## VEGETABLE CREAM SOUP

Leeks, zucchini, carrots and potato. **Bs. 48** 

## CHICKEN SOUP

Potatoes, rice and vegetables.



#### SPAGHETTI TUTTO MARE

Shrimp, octopus, calamari with a pink tomato and cream sauce.

Bs. 152

#### PENNE RIGATE

Grilled vegetables, cherry tomatoes, basil and Mascarpone cheese.

Bs. 92

#### RISOTTO

Mushrooms and vegetables.

Bs. 88

#### LASAGNA BOLOGNESA

Beef ragu, bechamel and parmesan cheese. **Bs. 88** 

# FISH & SEAFOOD

## **CONFIT OF RIVER TROUT**

Butter and capers, served with grilled vegetables. **Bs. 138** 

# GRILLED SALMON

Served with Ratatouille and microgreens.

Bs. 152

# SURUBÍ CURRY (TROPICAL RIVER FISH)

Coconut milk, mango and basil.

Served with steamed rice.

Bs. 116

# SPICY THAI PRAWNS

Glazed with Sriracha, soy sauce, garlic and ginger. Served with fried sweet potatoes and green salad. Spicy **Bs. 154** 

## CREAMY COGNAC PRAWNS

Served with baby broad beans in a fennel vinaigrette and steamed rice.



#### STRIPLOIN STEAK "MONTADO"

Argentine sirloin steak with sautéed onions, bell peppers and "locoto". Served with a fried egg and French Fries. **Bs. 144** 

#### STRIPLOIN STEAK

Argentine sirloin steak with seasoned butter. Served with roasted potatoes and salad.

Bs. 144

## PEPPERCORN BEEF TENDERLOIN

Beef medallions in a three-peppercorn sauce. Served with sautéed vegetables and French Fries. **Bs. 124** 

# SLOW ROASTED LAMB SHOULDER

Boned with Rosemary sauce. Served with Ratatuille and potatoes with mint and garlic mojo.

Bs. 124

## CHICKEN CACCIATORE

Stewed in a homemade tomato sauce with mushrooms, green olives and capers. Served with crusted potatos and grilled asparagus.

Bs. 108

## ROASTED CHICKEN BREAST

With Demi-Glace sauce. Served with mashed potatoes. **Bs. 108** 





## **DESSERTS**

#### CREME BRULÉE

Caramelized custard served with strawberry sorbet. **Bs. 38** 

#### CHEESECAKE

Served with a berries sauce and yogurt ice-cream. **Bs. 38** 

## AFOGATTO

Vanilla ice cream, espresso shot, toasted almonds and a Frangelico shot.

Bs. 38

#### COMBINATION OF HOME-MADE SORBETS

Apple with sparkling wine, Passion Fruit with Vodka And lemon with "Singani" (grapes spirit). **Bs. 38** 

# **ASSORTED HOME-MADE ICE-CREAMS**Selection of three.





# **KIDS MENU**

#### BEEF FILLET

Grilled with gravy and French fries.

Bs. 72

#### CHICKEN THIGHS

In lemon-butter sauce, served with French fries.

Bs. 72

# CHICKEN OR BEEF MILANESE

With French fries, rice or vegetables.

Bs. 72

## SPAGHETTI BOLOGNESE

Bs. 72

#### SPAGHETTI OR PENNE

In White sauce with mushrooms and ham or in a tomato and bacon sauce.

