

MENU

Breakfast

Buffet

Kids (up to 12 years) Bs. 58 / 66

Bs. 88 / 96

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.

Bs. 78

Rustic

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

Bs. 64

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.

Bs. 58

Sweet Breakfast

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

Bs. 58

Healthy Breakfast

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

Bs. 54

Cold Drinks

Soft Drinks- 50 cl

Bs. 16

Still or sparkling water - 60 cl

Bs. 12

Tonic Water / Ginger-ale - 35 Cl

Bs. 18

Red Bull

Bs. 28

Iced Tea (Regular o Frozen)

Bs. 20

Classic Iced Tea, Red Fruits or Passion Fruit

Juices

Orange Juice Bs. 22

Lemonade + Mint Bs. 18

Fresh fruits juices Bs. 18

Fresh fruits juices (Frozen) Bs. 20

Orange + Pineapple + Coconut Bs. 22

Apple + Orange + Ginger Bs. 24

Spinash + Pineapple + Ginger + Lemon Bs. 24

Blackberry + Mint + Lemon (Frozen) Bs. 24

Lemonade + Coconut Bs. 24

Non Acoholic Cocktails

Mojito Bs. 22

Pineapple + Mint + Ginger
+ Sparkling Water + Lemon

Tumbo Frozen Bs. 22

Tumbo + Rosemary + Lemon

Piña Colada Bs. 24

Pineapple + Milk + Coconut

Virgin Bloody Mary Bs. 38

Tomato juice + Lemon + Tabasco
+ Worcestershire sauce + Celery

Beers

Huari / 4.8% 33cl Bs. 26

Prost Lager / 4.9% 50cl Bs. 32

Prost Weissbier / 5.2% 50cl Bs. 36

Bendita IPA / 6% 350 ml Bs. 28

Madera Dominga Kólsch / 4.6% 330 ml Bs. 28

Corona (México) / 4.5% 35cl Bs. 28

Heineken (Holanda) / 5.2% 50cl Bs. 32



**YERBA
BUENA**
TERRAZA

Hot Drinks

Espresso	Bs. 14
Americano	Bs. 14
Espresso with a dash of milk	Bs. 16
Coffee Latte	Bs. 16
Hot Chocolate	Bs. 18
Cappuccino	Bs. 20
Coffee + Milk Froth	
Frappuccino	Bs. 20
Espresso + textured milk + ice	
Iced Coffee with Vanilla Ice Cream	Bs. 24
Coffee + Vanilla Ice Cream + Whipped Cream	
Bombón Coffee	Bs. 18
Espresso + Condensed Milk	
Iced Coffee	Bs. 18
Two Espresso Shots + Ice	
Carajillo	Bs. 42
Brandy + Coffee + Sugar + Orange Peel	
Irish Coffee	Bs. 42
Whisky + Coffee + Whipped Cream	
Tricolor Coffee	Bs. 38
Baileys + Coffee + Milk Froth	

Teas & Specials Blends

Black Tea	Bs. 18
Mixture of black tea varieties typical of British culture	
Green Tea	Bs. 18
It is a rich source of antioxidants and helps to regulate cholesterol	
Limonelo	Bs. 18
White tea, verbena, fennel seeds and lemon	
Chai Chocolate	Bs. 18
Black tea, anise, cinnamon, ginger, cloves, cardamom and cocoa	
A Night in Paris	Bs. 18
Black tea, berries, lavender, hibiscus and rosehip	
Mandala (Caffeine Free)	Bs. 18
Rooibos, cinnamon, cardamom, ginger, star anise, apple and peach	
Green Lemon	Bs. 18
Green tea, mint, peppermint	

Natural Infusions

Chamomile, Anise or Coca Leafs	Bs. 14
Ideal for relieving stomach upset and against altitude sickness	
Mint	Bs. 14
It has antiseptic properties, calms the cough and is digestive	
Berries	Bs. 14
Helps to lose weight and eliminate toxins	
Linden	Bs. 14
Reduces anxiety, stress and sleeping problems	
Lemon Verbena	Bs. 14
Very beneficial for digestive problems	

Wines by the glass

SPARKLING WINE

Bodega Kuhlmann	Bs. 32
Altosama - Brut	
Tarija, Bolivia	

WHITE / ROSE

Bodega Kohlberg	Bs. 32
Ugni Blanc - Stelar	
Tarija, Bolivia	
Bodega Campos de Solana	Bs. 30
Riesling - Varietal	
Tarija, Bolivia	
Bodega Kohlberg	Bs. 30
Flamant Rosé	
Tarija, Bolivia	

RED

Bodega Cañón Escondido	Bs. 34
Cabernet Franc - Finca	
Tarija, Bolivia	
Bodega Campos de Solana	Bs. 32
Cabernet Sauvignon - Varietal	
Tarija, Bolivia	
Bodega Aranjuez	Bs. 32
Tannat - Medalla	
Tarija, Bolivia	



Bakery

Croissant Butter and Jam	Bs. 10
Croissant Ham and Cheese	Bs. 16
Cuñapops Home-made cassava and cheese bread (7 Units)	Bs. 28
Chocolate Brownie With creme anglaise	Bs. 28
Napoleon Flaky pastry layers filled with custard filling and topped with sugar glaze	Bs. 18
Homemade Waffles -With ice cream and berries sauce -With fruits and ice cream -With condensed milk, milk caramel and chocolate syrup	Bs. 36
Cake Slice of the Day	Bs. 28

Something Sweet

Creme Brulée Caramelized custard served with strawberry sorbet	Bs. 38
Chocolate Explosion Cake Chocolate cake, Pistachio & almonds Praline and Moka mousse over an apricot coulis	Bs. 38
Cheesecake Served with a berries sauce and yogurt ice-cream	Bs. 38
Chocolate Fritters Coconut ice-cream and sliced fresh strawberries	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	Bs. 36

Appetizers and Snacks to Share

Classic Shrimp Cocktail Avocado and Golf sauce	Bs. 88
Spanish Potato Omelette Made on the spot, grated tomato, olive oil and toasted bread	Bs. 52
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	Bs. 66
Picanha Prime part of the top sirloin, served with fried yucca or French fries - 3 Dip sauces of your choice: Criolla, Lljua (Tomato and Locoto chili, Huacataya mayonnaise) Tartar sauce or Aji Amarillo mayonnaise	Bs. 92
Garlic Shrimp Sautéed in butter with garlic, paprika, and parsley	Bs. 88
Baked Beef Empanadas	Bs. 48
Beef Carpaccio Lemon vinaigrette, mushrooms, Parmesan cheese and arugula	Bs. 66
Cochinita (Pork) Pibil Nachos Tomato, cilantro, sour cream and avocado	Bs. 56
Grilled Octopus With olive oil, sweet pepper over confit potatoes	Bs. 86
Mini Desserts Crème Brûlée, Brownie with english cream and Coffee mousse with mascarpone	Bs. 58

Soups

Chicken Soup With potatoes, rice and vegetables	Bs. 58
Pumpkin Soup With curry and coconut milk	Bs. 48
Lentil Soup With bacon bits	Bs. 48
Vegetable Cream Soup Leeks, zucchini, carrots and potato	Bs. 48

Salads

Caesar With grilled chicken or Shrimps / Bs. 82	Bs. 62
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	Bs. 52
+ Tuna, Grilled Chicken o Smoked Trout / Bs. 68	
Andean Salad Quinoa, avocado, tomato, onion, mix greens, coriander Served with bittersweet dressing	Bs. 52
Grilled Vegetables Iceberg lettuce, artichoke, zucchini, eggplant and tomatoes. Blue Cheese, walnuts and Balsamic dressing	Bs. 62
Caprese Salad Fresh Mozzarella, tomato slices, cherry tomatoes, basil, pesto and balsamic glaze	Bs. 62

Sourdough Toats

Cured Ham Rustic bread, grated tomato, olive oil and cured ham from Tarija	Bs. 54
Smoked Trout Rustic bread, dill and lemon dip, avocado, capers and smoked trout	Bs. 56
Fresh Mozzarella Rustic bread, fresh Mozzarella, tomato and basil pesto	Bs. 54

Sandwiches

Classic Cheese Burger Prime beef, cheese, bacon, lettuce, tomato, pickles and House sauce. With French fries and Cole Slaw	Bs. 62
Bistró Burger Prime beef, caramelized onion, sauteed mushrooms and melted cheese With French fries and Cole Slaw	Bs. 62
Club Sándwich Toasted bread, chicken, bacon, fried egg, cheese, ham, tomato and lettuce. With French fries	Bs. 62
Turkey Ham (Cold) Cheese, avocado, confit tomatos and tomato flavored mayonnaise With French fries	Bs. 46
Ham and Cheese Toasted ham and Cheese	Bs. 36
Pressed Cuban Sandwich Pork tenderloin ham, melted cheese, pickles and Dijon mayonnaise With French fries	Bs. 54
Philly Cheese Steak Sandwich Thinly sliced grilled beef with bell peppers, onion, tomato and melted cheese. Slightly spicy With French fries	Bs. 58
Chicken Breast Sandwich Grilled chicken breast, melted cheese, and caramelized onion, mushrooms and bell peppers With French fries	Bs. 54

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 Meat lasagna with Bolognese sauce	Bs. 72
Spaghetti or Penne - In White sauce with mushrooms and ham or - In a tomato and bacon sauce	Bs. 68

