

# MENU

## ENTRADA / STARTER

|                                                                                                                    |         |
|--------------------------------------------------------------------------------------------------------------------|---------|
| <b>Hummus</b><br>Acompañado de Pan Pita<br>Hummus With Pita Bread                                                  | \$7.00  |
| <b>Entremés de Queso</b><br>Cheese Appetizer                                                                       | \$10.00 |
| <b>Canasta de platanos Mixta</b><br>Plantain Baskets Stuffet With Cheese and Beef                                  | \$9.00  |
| <b>Tuetano a la Parrilla</b><br>Acompañado de Chorizo y pan de Ajo<br>Grilled Marrow With Chorizo and Garlic Bread | \$10.00 |
| <b>Carpaccio de Salmón</b><br>Carpaccio of Salmon                                                                  | \$10.00 |

## ENSALADA Y SOPA SALAD AND SOUP

|                                                         |         |
|---------------------------------------------------------|---------|
| <b>Ensalada Thai</b><br>Thai Salad                      | \$12.00 |
| <b>Ensalada Capresse</b><br>Capress Salad               | \$12.00 |
| <b>Ensalada César con Pollo</b><br>Chicken Caesar Salad | \$12.00 |
| <b>Sopa Azteca</b><br>Azteca Soup                       | \$6.00  |
| <b>Sopa del Dia</b><br>Soup of the Day                  | \$6.00  |

## SANDWICH Y HAMBURGUESA SANDWICH AND BURGER

|                                          |         |
|------------------------------------------|---------|
| <b>Club Sándwich</b><br>Club Sandwich    | \$12.00 |
| <b>Sándwich BTL</b><br>BTL Sandwich      | \$10.00 |
| <b>Hamburguesa de Res</b><br>Beef Burger | \$12.00 |
| *Acompañados con Papas Fritas*           |         |
| *With Friench Fries*                     |         |

## PASTA

|                                                                               |         |
|-------------------------------------------------------------------------------|---------|
| <b>Gnocci al Horno</b><br>En salsa Pomodoro<br>Baked Gnocci In Pomodoro Sauce | \$12.00 |
| <b>Fetuccini Alfredo</b><br>Fetuccini Alfredo                                 | \$12.00 |
| <b>Espagueti Scampi con Camarón</b><br>Spaghetti Scampi with Shrimp           | \$14.00 |
| <b>Lagsaña de Res</b><br>Beef Lasagna                                         | \$10.00 |

## PLATO FUERTE / MAIN DISHES

|                                                                                                                                                                     |         |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Rollin de Pollo</b><br>Acompañado de Puré de papas y Vegetales<br>Chicken Rollin with mashed potatoes and vegetables                                             | \$14.00 |
| <b>Pollo Pekin</b><br>Acompañado con Arroz al estilo Asiatico<br>Pekin Chicken With Asian style rice                                                                | \$15.00 |
| <b>Pollo al Limon</b><br>Acompañado con Papas Asadas y Arroz<br>Lemon chicken with Roasted Potatoes and Rice                                                        | \$14.00 |
| <b>Chilaquiles de Pollo</b><br>Chicken chilaquiles                                                                                                                  | \$10.00 |
| <b>Filete de res a la Pimienta</b><br>Acompañado con Vegetales y Puré<br>Beef Steak with Pepper Sause, Vegetables and Mashed Potatoes                               | \$16.00 |
| <b>Churrasco Típico</b><br>Acompañado de Arroz, Queso, Tajadas,<br>Frijoles,chile criollo.<br>Typical Steak Rice, Cheese, Fried Plantain, Beans, Creole chili.      | \$18.00 |
| <b>Carne Asada</b><br>Acompañado con Gallo Pinto, Maduro, Queso y ensalada Criolla.<br>Roast meat with Gallo Pinto, Fried plantain, Cheese and Creole salad         | \$16.00 |
| <b>Ribeye</b><br>Acompañado con Papas Francesas y Arroz<br>Ribeye with French Fries and Rice                                                                        | \$30.00 |
| <b>Costilla de Cerdo en salsa BBQ</b><br>Acompañado con Papas fritas y Ensalada Verde<br>Pork Rib in BBQ Sauce with French Fries and Green Salad                    | \$14.00 |
| <b>Lomo de Cerdo en Salsa Dijon</b><br>Acompañado con Arroz Rissoto y Vegetales<br>Pork Loin in Dijon Sauce with Risotto Rice and Vegetables                        | \$14.00 |
| <b>Asado de Cerdo Nica</b><br>Acompañado con Gallo Pinto, Queso, Tajadas, chorizo Parrillero<br>Nica Pork Roast with Gallo Pinto, Cheese, Plantain, Grilled Chorizo | \$16.00 |
| <b>Salmón en salsa Victoria</b><br>Acompañado con Puré de papas y Vegetales<br>Salmon in Victoria sauce with mashed potatoes and vegetables                         | \$30.00 |
| <b>Camarón Pil Pil</b><br>Acompañado con Puré de Papas y Vegetales<br>Shrimp Pil Pil with Mashed Potatoes and Vegetables                                            | \$30.00 |
| <b>Filete de Pescado a la Meniere</b><br>Acompañado con Puré de papas y Vegetales<br>Meniere Fish Fillet with Mashed Potatoes and Vegetables                        | \$15.00 |
| <b>POSTRE DEL DIA</b><br>POSTRE DEL DIA                                                                                                                             | \$5.00  |

Precio No Incluye Impuesto / Price Does Not Include Tax

BEBIDAS / DRINK

|                           |        |
|---------------------------|--------|
| Agua Purificada           | \$2.00 |
| Agua Tónica               | \$3.00 |
| Coca Zero/Dieta           | \$3.00 |
| Soda Canadá Dry           | \$3.00 |
| Fanta Roja                | \$3.00 |
| Fanta Naranja             | \$3.00 |
| Fresca                    | \$3.00 |
| Ginger Ale                | \$3.00 |
| Sprite                    | \$3.00 |
| Jugo Natural              | \$5.00 |
| Smothies                  | \$5.00 |
| Batido Saludable          | \$6.00 |
| Hi-C Sabor                | \$3.00 |
| Hi-C Té Limón             | \$3.00 |
| Red Bull                  | \$5.00 |
| Jugo de Naranja           | \$3.00 |
| Té Helado                 | \$3.00 |
| Fruit Punch               | \$3.00 |
| Limonada                  | \$3.00 |
| Limonada con Soda         | \$4.00 |
| Limonada con Hierba Buena | \$4.00 |

BEBIDAS CALIENTE  
HOT DRINKS

|                    |        |
|--------------------|--------|
| Americano          | \$3.00 |
| Espresso           | \$3.00 |
| Cortadito          | \$3.00 |
| Capuccino          | \$5.00 |
| Café con Leche     | \$4.00 |
| Chocolate Caliente | \$5.00 |
| Té Caliente        | \$3.00 |

CERVEZAS  
BEER

|                    |        |
|--------------------|--------|
| Toña               | \$5.00 |
| Toña Ligth         | \$5.00 |
| Victoria Clásica   | \$5.00 |
| Victoria Frost     | \$5.00 |
| Miller             | \$6.00 |
| Sol                | \$6.00 |
| Adan y Eva         | \$6.00 |
| Heineken           | \$7.00 |
| Corona             | \$7.00 |
| Smirnof Manzana    | \$8.00 |
| Smirnof Ice        | \$8.00 |
| Premium Seltzer    | \$5.00 |
| Spark Hard Seltzer | \$5.00 |

DIGESTIVO  
DIGESTIVE

|                      |        |
|----------------------|--------|
| Amaretto Disaronno   | \$8.00 |
| Kuyper Amaretto      | \$4.00 |
| Flor de Caña Spresso | \$4.00 |
| Crema de Cacao       | \$4.00 |
| Crema de Casis       | \$4.00 |
| Baileys Irish        | \$8.00 |
| Cinzano Rosso        | \$5.00 |
| Khalua               | \$6.00 |

COCTELES  
COCKTAILS

|                    |         |
|--------------------|---------|
| Flor Ginger        | \$5.00  |
| Amaretto Sour      | \$5.00  |
| Margarita          | \$6.00  |
| Piña Colada        | \$6.00  |
| Daiquiri           | \$6.00  |
| Mojito             | \$6.00  |
| Tequila Sunrise    | \$6.00  |
| Sangría            | \$7.00  |
| Gran Mojito        | \$8.00  |
| Gin Tonic          | \$8.00  |
| Limonada Electrica | \$8.00  |
| Tom Collins        | \$10.00 |
| Bloody Mary        | \$12.00 |
| Long Island        | \$13.00 |

RONES  
RUMS

|                           | BOT   | MEDIA | TRAGO |
|---------------------------|-------|-------|-------|
| Centenario 18 Años        | \$115 | \$60  | \$12  |
| Centenario 12 Años        | \$80  | \$55  | \$8   |
| Flor de Caña Cristalino   | \$40  | \$30  | \$5   |
| Flor de Caña Gran Reserva | \$40  | \$25  | \$5   |
| Flor de Caña Extra Lite   | \$30  | \$15  | \$4   |

WHISKY  
WHISKEY

|                        | BOT   | MEDIA | TRAGO |
|------------------------|-------|-------|-------|
| J. Walker Blue Label   | \$880 |       | \$45  |
| J. Walker Double Label | \$160 |       | \$12  |
| J. Walker Black Label  | \$170 | \$85  | \$12  |
| J. Walker Red Label    | \$70  | \$40  | \$8   |
| Old Parr               | \$220 |       | \$12  |
| Chivas Regal           | \$170 |       | \$12  |
| Something Special      | \$55  |       | \$8   |
| Jack Daniel’s Old N°7  | \$60  |       | \$8   |

TEQUILA  
TEQUILA

|                    | BOT   | MEDIA | TRAGO |
|--------------------|-------|-------|-------|
| Patrón Reposado    | \$200 |       | \$12  |
| Patrón Silver      | \$180 |       | \$10  |
| Don Julio Reposado | \$180 |       | \$10  |
| Don Julio Blanco   | \$160 |       | \$8   |
| 1800 Reposado      | \$170 |       | \$8   |
| José Cuervo Oro    | \$55  |       | \$5   |
| José Cuervo Blanco | \$50  |       | \$5   |

VODKA  
VODKA

|             | BOT   | MEDIA | TRAGO |
|-------------|-------|-------|-------|
| Grey Goose  | \$120 |       | \$12  |
| Stolichnaya | \$50  | \$30  | \$6   |
| Absolut     | \$60  | \$35  | \$6   |
| Finlandia   | \$40  | \$25  | \$6   |

GIN  
GIN

|                 | BOT  | MEDIA | TRAGO |
|-----------------|------|-------|-------|
| Bombay Sapphire | \$90 |       | \$7   |
| Gordon’s        | \$60 |       | \$6   |
| Beefearter      | \$55 |       | \$6   |

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# VINOS

## VINO POR COPA

### TINTO

|                                    |        |
|------------------------------------|--------|
| Finca las Moras Cabernet Sauvignon | \$6.00 |
| Gato Negro Cabernet                | \$6.00 |
| San Telmo Malbec                   | \$6.00 |

### BLANCO

|                            |        |
|----------------------------|--------|
| Finca las Moras Chardonnay | \$6.00 |
| Gato Negro Sauvignon Blanc | \$6.00 |
| San Telmo Chadonnay        | \$6.00 |

## VINO POR BOTELLA

### TINTO

|                                         |         |
|-----------------------------------------|---------|
| Finca las Moras Cabernet Sauvignon      | \$35.00 |
| Gato Negro Cabernet                     | \$35.00 |
| San Telmo Malbec                        | \$35.00 |
| Trapiche Malbec                         | \$40.00 |
| Teia Malbec                             | \$65.00 |
| Don Luis Cabernet Sauvignon             | \$60.00 |
| Postales Malbec                         | \$55.00 |
| Capital Reserva Malbec                  | \$65.00 |
| Casillero del Diablo Cabernet Sauvignon | \$45.00 |
| Graffigna Centenario Cabernet Sauvigno  | \$70.00 |

### BLANCO

|                            |         |
|----------------------------|---------|
| Finca las Moras Chardonnay | \$35.00 |
| Gato Negro Sauvignon Blanc | \$35.00 |
| San Telmo Chardonnay       | \$35.00 |

### PROSECO

|                               |         |
|-------------------------------|---------|
| Freixenet Prosecco Extra Brut | \$90.00 |
| JP Chenet Ice Edition         | \$60.00 |
| JP Chenet Brut                | \$60.00 |

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