**Wines**

**Red wine**

- *** Rioja**
  - Londono (joven) 2,10 € 9,10 €
  - Ramón Bilbao (crianza) 3,50 € 15,80 €

- *** Ribera del Duero**
  - Briego (selected vineyard) 3,20 € 13,80 €

- *** Madrid**
  - Alma de Valdeguerra (crianza) 2,20 € 10,80 €

- *** Ecological**
  - Burro Loco (100% Tempranillo) 11,40 €

- *** Argentina**
  - Álamos (Malbec) 3,80 € 17,90 €

**White wine**

- *** Rueda**
  - Vacceos 2,10 € 9,10 €
  - Arindo (Verdejo) 3,20 € 13,80 €

**Rosé wine**

- Gatapardo (Lambrusco / Italia) 10,80 €

**Beverages**

- Refreshment 2,50 €
- Still or sparkling water 1,80 €
- Buesas y Santas lemonade with fresh mint and brown sugar syrup 3,30 €
- Fresh orange juice 3,50 €
- Pineapple or peach juice (Granini’s bottle) 2,50 €
- Caña 1,50 €
- Caña doble 2,80 €
- San Miguel 0,0 1/3 2,30 €
- Gabarrera 1/3 (homemade beer) 3,40 €
- Quilmes 1/3 (Argentina) 3,20 €
- San Miguel Selecta 2,60 €

¡Limonada! 3,30 € / ¡Li-mojito! 6,00 €
with fresh mint and brown sugar syrup
Two versions: without alcohol or with aged rum

IVA included

The list of allergens is at your disposal
**STARTERS**

Croquettes (6 pcs.)  
* Iberian ham  
* Mushroom ᶦ  
* An assortment of both (3 of each)

7,90 €

Mediterranean board

Hummus, cream cheese with chives and olive tapenade with assorted warm bread.

10,60 €

Selection board

Warm goat cheese with a mixed berry sauce, breaded chicken breast with Caesar dressing and hummus with assorted bread.

10,60 €

Argentinian-style grilled provolone ᶦ

Grilled provolone cheese with Creole sauce and Chimichurri (garlic and parsley sauce) with assorted bread.

8,80 €

**ARGENTINIAN-STYLE EMPANADAS**

Chicken / beef  
Cheese and onion ᶦ / veggies ᶦ  
Porteña degustation

An assortment of empanadas.  
(one of each flavour)

9,50 €

**SAVORY PIES**

Savory pie derived from French cuisine, on a thin puff pastry with different ingredients.

Mushrooms  
Mushrooms, ham, mozzarella, emmental cheese and leek.

6,40 €

M.T.A. ᶦ  
Mozzarella, tomato and fresh basil.

6,40 €

Pumpkin ᶦ  
Roasted pumpkin, mozzarella and pine nuts.

6,40 €

Chicken  
Chicken, red onion and blue cheese.

6,40 €
SALADS

Grilled vegetables
Roasted vegetables with green salad, marinated orange, feta cheese and roasted sesame seeds topping.

Vegan east
Falafel, raisins and hummus cream on mixed greens with “Criolla sauce” dressing.

Caesar
Mix green salad with breaded chicken breast, croutons, Grana Padano cheese and caesar dressing.

Goat cheese
Warm goat cheese on toasted bread, avocado, fresh tomatoes and walnuts on mixed greens with honey and mustard.

BURGERS & SANDWICHES
with potatoes or salad

Deluxe burguer
Juicy homemade burger with arugula sprouts and fresh tomato, baked brie cheese, caramelized onion and crispy bacon.

Veggie burguer
Homemade vegan beet and quinoa burger on mixed greens with caramelized onion, hummus cream into pita bread accompanied with roasted vegetables salad.

Farmer’s chicken sandwich
Grilled breaded chicken with red cheddar cheese, fresh tomato and caramelized onion with basil dressing.

Pampa’s sandwich
Bread roll filled with Argentinian-style grilled beef, green salad, avocado and caramelized onion.

Vegetarian wrap
Warm spinach wrap filled with roasted veggies and baked mozzarella with balsamic vinegar dressing.

ARGENTINE MEAT

Selected Argentine style meat, with “Chimichurri” (garlic and parsley sauce) and “Criolla sauce”, accompanied with potatoes or salad

- Tenderloin
- Entraña

Milanesa a la napolitana
Breaded beef steak with ham, fresh tomato, baked Parmesan cheese and arugula sprouts accompanied with potatoes.

SPECIALTIE

Homemade pumpkin ravioli
With black truffle sauce.

We have gluten-free bread.
Ask for it!
HOMEMADE DESSERTS

* Argentinian-style caramel crêpe 5,20 €

* Tiramisù: mascarpone cream cheese, Italian ladyfingers, flavoured with coffee and black chocolate 5,20 €

* Argentinian dulce de leche or vanilla ice-cream 5,20 €

* Double chocolate walnut brownie served with vanilla ice-cream 5,20 €

* Cheesecake with a crispy base served with berry sauce 5,20 €

* Apple crumble: crispy warm apple pie with red berries with vanilla ice cream 5,20 €

* Argentinian alfajor Havanna: Soft biscuit filled with caramel cream and covered with chocolate or glass sugar. 2,30 €

TEA & INFUSION

Black tea 2,20 €

* Taj Majal (with vanilla, cinnamon, cloves, cardamom and orange flavouring)

* Winter dreams (with licorice root, fennel, cardamom, lemongrass and basil)

* Berries (with strawberries, blackberries and raspberries)

Green tea 2,20 €

* Sencha Uji (Japan)

* A thousand flowers (with peach, nectarine, apricot and flowers)

Others 2,20 €

* Pu Erh (Red tea / China)

* Rooibos (Infusion / África)

* Fresh mint (Infusion)

* Mate cocido (Infusion / Argentina)

* Earl gray, lime, mint, camomile 1,50 €

COFFEE & MILK

Black coffee / decaf / with milk 1,50 €

Black double coffee / decaf 2,00 €

Cappuccino / bombon coffee 2,20 €

IVA included