



**Para todos
los gustos**

All Appetites Welcome



Entradas | Appetizers

Dúo de empanada criolla con salsa yaguitas | \$12.000
2 meat criolla empanadas with chilli sauce

Empanada del chef (2 unidades a elección: jamón y queso, vegetales o atún) | \$12.000
Variety of empanadas (2 units of your choice: ham and cheese, vegetables or tuna)

Tabla de fiambres y quesos | \$22.000
Variety of cold cuts and cheeses

Langostinos en panco | \$18.500
Prawns in panco

 **Jamón crudo con aceitunas** | \$18.500
Prosciutto with olives

 **Homemade omelette de setas patagónicas con queso camembert** | \$12.500
Omelette of patagonian mushrooms with camembert cheese

 **Sopa del día: a elección del chef** | \$9.500
Our soup of the day

 **Papas rústicas** | \$10.500
Rustic potatoes

Rabas fritas con salsa tártara | \$18.500
Fried squid rings with tartar sauce

Ensaladas | Salads

Ensalada Caprese | \$14.000  
(tomate, mozzarella, albahaca fresca y aceto balsámico)
Caprese salad (heirloom tomatoes, mozzarella cheese, fresh basil and balsamic glaze)

Ensalada Caesar con pollo | \$19.000
(capuchina, aderezo caesar, croutons, panceta, queso parmesano, olivas y pollo)
Caesar salad with chicken (lettuce, caesar dressing, croutons, bacon, parmesan cheese, olives and chicken)

Ensalada DoubleTree | \$21.000
(mezclum de hojas verdes, salmón ahumado, mix de crocantes brotes de la huerta, palmitos y tomates secos)
DoubleTree salad (green leaf mix, smoked salmon, crispy mixed sprouts from the garden, palm hearts and sun-dried tomatoes)

Sandwiches | Sandwiches (Incluyen papas fritas)

Hamburguesa Homemade (hamburguesa con panceta, queso cheddar, tomate y rúcula) | \$22.000
Homemade burger (meat burger with bacon, cheddar cheese, tomato and arugula)

Club Sandwich (pavita, huevo, lechuga, tomate y panceta) | \$21.000
Club Sandwich (turkey, egg, lettuce tomato and bacon)

Sandwich de jamón serrano y tomate | \$16.500
Prosciutto and tomato sandwich

 **Sandwich Veggie (babaganoush, tomates secos y vegetales verdes)** | \$16.000
Veggie sandwich (babaganoush, sun-dried tomatoes and green vegetables)

Tostado de jamón y queso | \$13.000
Toasted ham and cheese sandwich

Bagel de salmón ahumado, finlandia y palta | \$24.000
Smoked salmon bagel with cream cheese and avocado

Sandwich de lomito (queso, jamón, tomate asado y cebolla morada) | \$19.500
Tenderloin ciabatta (cheese, ham, roasted tomato and red onion)

 **Avocado Toast (pan fresco tostado con palta, huevo escalfado y un touch de caviar)** | \$18.000
Avocado Toast (freshly roasted bread with avocado, poached egg and a touch of caviar)

Consultar por opciones celíacas
Ask for gluten-free options

Ensalada Fresca | \$15.500  
(zanahoria, mix de hojas verdes, tomate, cebolla y huevo duro)
Fresh salad (Carrot, green leaf mix, tomato, onion and egg)

Ensalada Parmesana | \$15.000
(rúcula con lluvia de queso parmesano y emulsión de aceto balsámico)
Parmesan salad (arugula with a drizzle of parmesan cheese and balsamic vinegar emulsion)



Pasta | *Pasta*

Spaghetti a la bolognesa | \$23.000
Spaghetti with bolognese sauce

 **Ravioles de ricota al pomodoro** | \$24.000
Ricotta stuffed ravioli with tomato sauce

 **Gnocci de cabutia a los cuatro quesos** | \$23.000
Cabutia gnocci with four variety of cheese sauce

 **Wok de fideos de arroz y vegetales con lluvia de semillas naturales** | \$13.500
Rice noodles stir fry with vegetables and natural seeds

Pasta seca al pesto genovés | \$23.000
Dry pasta with Genoese pesto

Pasta fatta in casa | *Pasta fatta in casa*

 **Tagliatelle al pomodoro con albahaca fresca** | \$23.000
Tagliatelle with pomodoro sauce and fresh basil

Raviolones de langostinos trufados con salsa de hongos patagónicos | \$29.000
Truffed prawn ravioli with patagonian mushroom sauce

 **Risotto de cabutia ahumado con queso parmigiano reggiano** | \$24.000
Smoked cabutia risotto with parmigiano reggiano cheese

De nuestro grill | *From our grill*

Bife de chorizo al grill | \$30.000
Sirloin steak

Lomo grillé | \$31.000
Grilled tenderloin

Ojo de bife al grill | \$31.000
Grilled rib eye

Ave al limón (pechuga o pata/muslo a eleccion) | \$22.000
Grilled chicken with lemon emulsion (breast or leg/thigh of your choice)

Milanesa (ave o res) | \$20.000
Milanesa (chicken or beef)

Pescados | *Fish*

Salmón grillé con salsa tártara | \$38.000
Grilled salmon with tartar sauce

Filet de pacu con croute de parmesano citric y finas hierbas con salsa tártara | \$27.000
Pacu fish with parmesano citric croute and herbs with tartar sauce

Guarniciones | *Fittings*

Arroz | \$9.500
Rice

Puré de papa o calabaza | \$9.500
Mashed potato or pumpkin

Papas fritas | \$9.500
French fries

Ensalada a elección (2 variedades) | \$9.500
Salad of your choice (2 varieties)

Vegetales saute | \$15.000
Saute vegetables



Sin gluten
Gluten Free



Vegetariano
Vegetarian



Vegano
Vegan

Postres | Desserts

Torta del día | \$12.500
Cake of the day

Crumble de frutos rojos | \$16.500
Red berries crumble

Cannoli de pistacho con helado de crema | \$17.000
Pistachio cannoli with ice cream

Flan de la Nonna | \$13.000
Nonna's flan

 **Variedad de helados** | \$12.000
Assorted ice-cream

 **Frutas fileteadas** | \$15.000
Sliced fruits

Panqueque con dulce de leche | \$13.500
Pancake with dulce de leche

Queso y dulce | \$14.500
Cheese and quince

Bebidas sin alcohol | Non-alcohol beverages

Agua mineral sin/con gas | \$4.000
Still or sparkling water

Jugo natural de naranja | \$5.000
Orange juice

Gaseosas | \$4.500
Soft drinks

Bebidas con alcohol | Alcoholic beverages

Cerveza | \$8.500
Beer

Copa de vino | \$9.500
Glass of wine

Cafeteria | Coffee

Café expresso | \$4.000
Espresso

Café en jarrito | \$4.500
Large coffee

Café doble | \$5.000
Double espresso

Capuccino | \$5.000
Capuccino

Té | \$4.000
Tea

