

Azorin  
RESTAURANTE



**Para todos  
los gustos**

*All Appetites Welcome*

  
DOUBLETREE  
by Hilton™  
BUENOS AIRES


## Entradas | Appetizers


**Dúo de empanada criolla con salsa yaguitas** | \$15.200  
2 meat criolla empanadas with chilli sauce

**Empanada del chef (2 unidades a elección: jamón y queso, vegetales o atún)** | \$13.800  
Variety of empanadas (2 units of your choice: ham and cheese, vegetables or tuna)

**Tabla de fiambres y quesos** | \$25.500  
Variety of cold cuts and cheeses

**Langostinos en panco** | \$21.500  
Prawns in panco

 **Jamón crudo con aceitunas** | \$21.500  
Prosciutto with olives



 **Homemade omelette de setas patagónicas con queso camembert** | \$14.500  
Omelette of patagonian mushrooms with camembert cheese

 **Sopa del día: a elección del chef** | \$11.000  
Our soup of the day

 **Papas rústicas** | \$12.000  
Rustic potatoes

**Rabas fritas con salsa tártara** | \$21.000  
Fried squid rings with tartar sauce

## Ensaladas | Salads

**Ensalada Caprese** | \$20.000    
(tomate, mozzarella, albahaca fresca y aceto balsámico)  
Caprese salad (heirloom tomatoes, mozzarella cheese, fresh basil and balsamic glaze)

**Ensalada Caesar con pollo** | \$24.200  
(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** | \$25.000  
(mézclum 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)** | \$27.500  
Homemade burger (meat burger with bacon, cheddar cheese, tomato and arugula)

**Club Sandwich (pavita, huevo, lechuga, tomate y panceta)** | \$24.500  
Club Sandwich (turkey, egg, lettuce tomato and bacon)

**Sandwich de jamón serrano y tomate** | \$19.000  
Prosciutto and tomato sandwich

 **Sandwich Veggie (babaganoush, tomates secos y vegetales verdes)** | \$18.500  
Veggie sandwich (babaganoush, sun-dried tomatoes and green vegetables)



**Tostado de jamón y queso** | \$17.000  
Toasted ham and cheese sandwich

**Bagel de salmón ahumado, finlandia y palta** | \$28.000  
Smoked salmon bagel with cream cheese and avocado

**Sandwich de lomito (queso, jamón, tomate asado y cebolla morada)** | \$25.500  
Tenderloin ciabatta (cheese, ham, roasted tomato and red onion)

 **Avocado Toast (pan fresco tostado con palta, huevo escalfado y un touch de caviar)** | \$21.000  
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** | \$18.000    
(zanahoria, mix de hojas verdes, tomate, cebolla y huevo duro)  
Fresh salad (Carrot, green leaf mix, tomato, onion and egg)

**Ensalada Parmesana** | \$17.500  
(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*

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**Spaghetti a la bolognesa** | \$28.000  
Spaghetti with bolognese sauce

 **Ravioles de ricota al pomodoro** | \$29.000  
Ricotta stuffed ravioli with tomato sauce


 **Gnocci de cabutia a los cuatro quesos** | \$28.000  
Cabutia gnocci with four variety of cheese sauce

 **Wok de fideos de arroz y vegetales con lluvia de semillas naturales** | \$23.000  
Rice noodles stir fry with vegetables and natural seeds


**Pasta seca al pesto genovés** | \$28.000  
Dry pasta with Genoese pesto

## Pasta fatta in casa | *Pasta fatta in casa*

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 **Tagliatelle al pomodoro con albahaca fresca** | \$28.000  
Tagliatelle with pomodoro sauce and fresh basil

**Raviolones de langostinos trufados con salsa de hongos patagónicos** | \$32.000  
Truffed prawn ravioli with patagonian mushroom sauce

 **Risotto de cabutia ahumado con queso parmigiano reggiano** | \$28.000  
Smoked cabutia risotto with parmigiano reggiano cheese

## De nuestro grill | *From our grill*

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**Bife de chorizo al grill** | \$42.000  
Sirloin steak

**Lomo grillé** | \$42.000  
Grilled tenderloin

**Ojo de bife al grill** | \$42.000  
Grilled rib eye

**Ave al limón (pechuga o pata/muslo a eleccion)** | \$31.000  
Grilled chicken with lemon emulsion (breast or leg/thigh of your choice)

**Milanesa (ave o res)** | \$29.000  
Milanesa (chicken or beef)

## Pescados | *Fish*

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**Salmón grillé con salsa tártara** | \$45.000  
Grilled salmon with tartar sauce

**Filet de pacu con croute de parmesano citric y finas hierbas con salsa tártara** | \$32.000  
Pacu fish with parmesano citric croute and herbs with tartar sauce

## Guarniciones | *Fittings*

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**Arroz** | \$12.000  
Rice

**Puré de papa o calabaza** | \$12.000  
Mashed potato or pumpkin

**Papas fritas** | \$12.000  
French fries

**Ensalada a elección (2 variedades)** | \$12.000  
Salad of your choice (2 varieties)

**Vegetales saute** | \$18.000  
Saute vegetables



## Postres | Desserts

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**Torta del día** | \$14.500  
Cake of the day

**Crumble de frutos rojos** | \$19.000  
Red berries crumble

**Cannoli de pistacho con helado de crema** | \$19.500  
Pistachio cannoli with ice cream

**Flan de la Nonna** | \$15.000  
Nonna's flan

 **Variedad de helados** | \$14.000  
Assorted ice-cream

 **Frutas fileteadas** | \$17.000  
Sliced fruits

**Panqueque con dulce de leche** | \$15.500  
Pancake with dulce de leche

**Queso y dulce** | \$16.500  
Cheese and quince

## Bebidas sin alcohol | Non-alcohol beverages

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**Agua mineral sin/con gas** | \$4.500  
Still or sparkling water

**Jugo natural de naranja** | \$6.000  
Orange juice

**Gaseosas** | \$5.000  
Soft drinks

## Bebidas con alcohol | Alcoholic beverages

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**Cerveza** | \$11.000  
Beer

**Copa de vino** | \$11.000  
Glass of wine

## Cafeteria | Coffee

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**Café expresso** | \$5.500  
Espresso

**Café en jarrito** | \$6.000  
Large coffee

**Café doble** | \$6.500  
Double espresso

**Capuccino** | \$6.500  
Capuccino

**Té** | \$5.500  
Tea



**Sin gluten**  
Gluten Free



**Vegetariano**  
Vegetarian



**Vegano**  
Vegan