

BAR 1830

Carta



SMALL DISHES

Cold cuts I Cheeses & Snacks

- Flank steak empanada
\$7.500.-
- Marinated, stuffed and greek style olives ✕
\$9.000.-
- Regional salami from Colonia Caroya and criollo cheese tasting
\$24.500.-
- Serrano ham from Agua de Oro
Focaccia tuile | Artichoke heart
\$23.000.-

Salads

- Caesar salad
Chicken
\$11.500.-
- Grilled Kale ✕ ♡ VEGAN
Portobello mushrooms | Butter beans | Orange | Cauliflower
\$22.000.-
- Baby chicken ✕
Guacamole | Green leaves | Crispy corn
\$24.000.-

Sandwiches

- Ham and cheese Toast
\$11.000.-
- Beef burger
Lettuce | Tomato | Ham | Scrambled egg | Brioche bread
\$27.000.-
- Beef steaks
Wholegrain mustard | Creole cheese | Caramelized onion
\$24.000.-
- Grilled vegetables ♡
Caramelized onion | Morbier cheese
\$23.000.-

Quick meal

- Breaded sirloin
Potatoes | green leaves
\$35.000.-
- Baked pork loin pie
Leek | Four cheeses
\$27.000.-
- Vitello tonnato
Sirloin| Sbrinz cheese | Arugula| Caper
\$26.000.-
- Revuelto Gramajo ✕
Scrambled eggs | Pies | Ham and fries
\$20.000.-

BEVERAGES

Beers and Aperitif drinks

- Corona 11,15 oz
\$10.000.-
- Aperol Spritz
\$11.700.-
- Gin & Tonic
Beefeater | \$14.100.-
Tanqueray | \$14.500.-
Bombay | \$15.700.-
- Vermouth La Fuerza
Rojo | Blanco
\$13.400.-



LEMONADE, JUICES & SOFT DRINKS

Still water and sparkling water \$4.500.-	Fruit juice \$6.300.-	Iced tea \$7.000.-
Flavored water \$5.000.-	Glass of lemonade \$6.000.-	
Soda pop \$5.800.-	Pitcher of lemonade \$13.500.-	

PASTRIES & SNACKS

Sweet croissant \$2.700.-	Greek yogurt <i>Fruits Granola</i> \$17.600.-	
Homemade loaf cake \$5.000.-		
Mafalda <i>Ham and cheese croissant</i> \$7.000.-	Sweets from Estancia La Paz	
Toasts with butter and homemade fruit jam \$8.500.-	Vigilante ✂ <i>Quince paste Sweet potato paste Criollo cheese</i> \$18.000.-	
Mini alfajores tasting \$12.000.-	Milk caramel spread flan ✂ <i>Cream Candied nuts</i> \$19.000.-	
Scrambled eggs and guacamole toast \$14.900.-	Selection of regional cheeses ✂ <i>Honey from Estancia La Paz</i> \$23.500.-	

HOT INFUSIONS

Cura Té Alma tea & loose leaf tea \$7.700.-	Happy Berry Red tea <i>Strawberry Raspberry Currant Cherry</i>
La Paz tea Premium Black tea with rose petals	Máxima Nobleza Red tea <i>Ginger Orange Juniper Jasmine Rose petals</i>
Earl Grey Touché Black tea	Rooibos Vainilla Chai <i>Tisane Ginger Cinnamon Cardamom Juniper Anise</i>
Fruta de la pasión Encanto Green tea <i>Green tea Pineapple Mango Papaya Banana Peach Strawberries</i>	Tea & Natural herb blends Frutos de La Granja \$6.800.-
Calma Té Serenidad Green tea <i>Lavender Chamomile Lemon balm Lemon verbena Linden Mint</i>	Organic Tea Natural Herbs
La Paz Tea (Advance booking) \$45.000.-	
An assortment of classic sweet and savory pastries, accompanied by premium teas and natural juices.	

COFFEE

Small \$5.100.-	Medium \$6.000.-	Large \$6.800.-	Iced coffee \$7.000.-
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