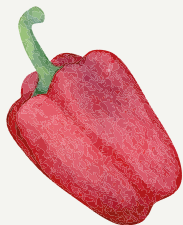




Carta

RESTAURANTE 1830



SMALL DISHES

Seasonal

Grilled sweetbreads ✂

Green onion cream sauce

\$ 25.000.-

Blood sausage croquettes ✂ ✓

Sweet potato cream

\$ 20.000.-

Roasted onion

Mushroom consommé | Miso

\$ 18.000.-

Clásicos

Empanada tasting

\$ 21.000.-

Grilled provolone cheese ✂ ✓

Pickled radishes | Honey | Nuts from

La Paz

\$ 23.000.-

Revuelto Gramajo ✂

Scrambled eggs | Jam | Fries

\$ 20.000.-

Regional

Flank steak empanada

\$ 7.500.-

Regional salami from Colonia Caroya
and criollo cheese tasting

\$ 24.500.-

Serrano ham from Agua de Oro

Focaccia tuile | Artichoke heart

\$ 23.000.-

MEDIUM DISHES

Salads

Caesar salad

Chicken

\$ 21.500.-

Stracciatella ✂ ✓

Roasted tomatoes

\$ 25.000.-

Grilled Kale ✂ ✓

Portobello mushrooms | Butter beans |

Orange | Cauliflower

\$ 22.000.-

Baby chicken ✂

Guacamole | Green leaves | Crispy corn

\$ 24.000.-

Quick Meal

Breaded round of beef cutlets

Potatoes | Green leaves

\$ 35.000.-

Baked pork loin pie

Leek | Four cheeses

\$ 27.000.-

Vitello tonnato

Sirloin | Sbrinz cheese | Arugula | Caper

\$ 26.000.-

Chickpea soup ✂ ✓

Curry | Pear chutney

\$ 18.000.-

Beef burger

Lettuce | Tomato | Ham | Egg | Brioche bread

\$ 27.000.-

BIG DISHES

Seasonal

Mountain trout ✂
Winter vegetables | Demi-glaze
\$ 43.000.-

Beetroot Risotto ✂ ✓
Blue Goat Cheese
\$ 32.000.-

Roast kid pie ✂
Creole pumpkin
\$ 37.000.-

Beef skirt steak lasagna
Spinach | Mornay sauce
\$ 35.000.-

Beef cuts & fish from our grill

Roasted salmon ✂
\$ 49.000.-

Rib eye ✂
\$ 49.000.-

Skirt Steak ✂
\$ 44.000.-

Side Dishes

Roasted potatoes ✂ ✓ VEGAN
Smoked paprika from Cachi

Green leaves salad ✂ ✓ VEGAN
Romanito cheese | Homemade pickles

wood-fired oven vegetables ✂ ✓ VEGAN

Pumpkin puree with thyme ✂ ✓ VEGAN

DESSERTS

Regional

Vigilante ✂
*Quince paste | Sweet potato paste |
Criollo cheese*
\$ 18.000.-

Córdoba cheese board ✂
Honey from La Paz
\$ 23.500.-

Dulce de leche flan ✂
Yogurt cream | Praline
\$ 19.000.-

Seasonal

Chocolate parfait ✂
Candied kumquats
\$ 22.000.-

Rum baba ✂
Lemon centre | Lavender cream
\$ 20.000.-

Roasted apples ✂
Frangipane cream | Cane honey
\$ 21.000.-





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