



MENU

BAR LOS TRONCOS



COFFEE

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SMALL	MEDIUM	LARGE
\$4.200.-	\$4.500.-	\$5.000.-

BAKERY PRODUCTS & SNACK

CROISSANT	\$2.700.-
CRIOLLITOS BISCUITS	\$2.100.-
TOASTS	\$3.400.-
ALFAJOR	\$4.400.-
CEREAL BAR	\$2.600.-
FRUIT	\$1.500.-
NATURAL BREAK	\$3.600.-

BREAKFAST OR SNACK

Coffee or Tea, croissants or biscuits or toast, cream cheese, milk caramel spread, orange juice	\$14.300.-
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SANDWICHES

COLD SANDWICHES

HAM Baguette bread, tybo cheese, roasted bell pepper, lettuce	\$11.500.-
SALAMI FROM COLONIA CAROYA Baguette bread, reggio cheese, butter	\$15.000.-
BAKED PORK TENDERLOIN Baguette bread, fontina cheese, arugula, onion in balsamic vinegar	\$11.500.-
CRESPÓN SALAMI Baguette bread, Tybo cheese, roasted tomatoes, mustard	\$11.500.-
CURED HAM Baguette bread, arugula, Reggio cheese	\$14.000.-

HOT SANDWICHES

COMPLETE BURGER Beef burger, lettuce, roasted tomato, provolone cheese, caramelized onion, house dressing	\$25.500.-
BREADED BEEF WITH CIABATTA BREAD Tomato, roasted bell pepper, blue cheese, lettuce	\$23.000.-

STRIP STEAK IN CIABATTA BREAD Criollo cheese, caramelized onion, iceberg lettuce, mustard and French fries	\$20.400.-
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CHICKEN TERIYAKI TOASTED SANDWICH Brioche bread , creole lettuce, pickles	\$20.000.-
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*Side dish: French fries

QUICK MEALS

MEAT EMPANADA	\$5.200.-
PROVOLONE CHEESE Arugula, cured ham, pesto	\$21.500.-
BREADED BEEF CUTLETS FOR SNACKING Potatoes, tartar sauce	\$21.500.-
FRIED SQUID RINGS Lime and ginger egg-free mayonnaise	\$22.700.-
REGIONAL BOARD Artisanal salami from La Colonia, cured ham, pistachio mortadella, criollo cheese, pategras cheese, marinated olives, eggplant hummus, and black olive tapenade (Serving for two people)	\$44.500.-

MEDIUM DISHES

BREADED BEEF	
REGULAR Beef and french fries	\$23.300.-
FUGAZZA Beef, onions and french fries	\$21.500.-
NAPOLITAN Beef, tomato sauce, muzzarella cheese, ham, pesto and french fries	\$26.000.-
PIZZA	
MARGHERITA Muzzarella, basil and tomato sauce	\$13.700.-
PEPPERONI Muzzarella, pepperoni, paprika oil and olives	\$14.700.-
ARUGULA AND CURED HAM Muzzarella, arugula, cured ham, parmesan cheese and olives	\$18.300.-

LARGE DISHES

PASTA

FOUR-CHEESE SORRENTINOS \$23.900.-
Stew ragout

HOMEMADE PASTA \$22.700.-
Check out the chef's suggestions

BEEF

SIRLOIN \$31.000.-
Bfrench fries and green leave.

OVEN-ROASTED BEEF BRISKET \$25.000.-
Rustic potatoes, romesco sauce

SALADS

LOS TRONCOS \$26.500.-
Cured salmon, green leaves, cherry tomato, capers and balsamic vinaigrette

HOYO 18 \$23.300.-
Quinoa,fried chicken, cherry tomato, green leaves, parmesan flakes

CAESAR \$20.900.-
Green leaves, chicken, cheese Caesar dressing

FRESH BEANS SALAD \$20.800.-
Green leaves, cucumber, mung beans, chickpeas, roasted almonds, marinated cheese

DESSERTS

VIGILANTE \$9.500.-
Quince paste, sweet potato paste, criollo cheese

ALMOND ICE CREAM \$9.500.-

SOFT DRINKS

STILL WATER AND SPARKLING WATER \$4.000.-

FLAVORED WATER \$4.300.-

SODA POP \$4.600.-

POWERADE \$6.000.-

ALCOHOLIC DRINKS

BEERS

CORONA 11, 15 oz \$9.000.-

STELLA 38.81 oz \$15.900.-

VERMOUTH & COCKTAILS

FERNET WITH COKE \$12.500.-

CAMPARI ORANGE \$11.500.-

GIN TONIC \$14.200.-

APEROL SPRITZ \$12.500.-

NEGRONI \$11.500.-

VERMÚ LA FUERZA \$12.500.-
Red or white

WHISKYS

JOHNNIE WALKER \$13.000.-/ \$15.400.-
Red Label Black Label

BALLANTINES \$13.800.-

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