

NOTICE

Bariloche may seem like paradise, but not everyone behaves accordingly.

PLEASE DON'T LEAVE ANY VALUABLES IN YOUR VEHICLE.



Menú March 2024.1

Entrées

EMPANADAS (Fried) Ham & Cheese \$2900 Meat \$3100

SOUP OF THE DAY \$5500 Onion or Pumpkin

SMOKED SAUSAGES \$7050 w/ Barbecue sauce

FRENCH FRIES \$7900
To share

PROVOLETA \$9950
Melted Provolone cheese with crispy
prosciutto
candied cherry tomatoes.

CHEDDAR FRIES \$12450
Bacon & green onion.
To share

THREE CHEESE SALAD \$13050
Mixed leaves, walnuts & raisins. Mix of
Provolone, Parmesan and Sardo cheese with
honey mustard dressing.

Sounds

PUNTO PANORÁMICO \$12050

Lettuce, arugula, tomatoes, carrot, egg & seeds.

SWEET & SOUR \$14250

Lettuce, gree apple, walnuts, raisins & blue cheese.

Grilled Sandniches

Ham & cheese 8950 Tomato & cheese \$8850

Salmon Bagel \$9900

Hamburgers

CLASSIC \$15150

Ham, cheese, lettuce, tomato & fries.

SMOKED \$16250

Smoked bacon, provolone cheese, caramelized onion & fries.

VEGAN \$15600

Tomato, arugula, onion, barbecue sauce and French fries.

Kids Menn

VEAL MILANESE \$11450

w/ French fries or salad.

TAGLIATELLE \$6000

w/ Cream or red sauce.

Pizzna

NAPOLITANA \$14400

Red sauce, mozzarella, ham, tomato & garlic.

ROQUEFORT \$14800

Red sauce, mozzarella & blue cheese.

ONION & PARMESANO \$15400

Mozzarella, parmesan & onions.

PROVOLONE \$17350

Red sauce, mozzarella, provolone, bacon & black olives.

VEGETARIAN \$18650

Red sauce, mozzarella, provolone, assorted vegetables.

PROSCIUTTO & ARUGULA \$18650 Red sauce, mozzarella, prosciutto & aruguls.

SALMON \$20650 Mozzarella, smoked salmon, arugula & candied cherry tomatoes.



Pizzas can be made of up to two varieties, in that case the highest one will be charged.

House Specials

VEGETARIAN LENTIL STEW \$8150 w/ Pumpkin, sweet potato, carrots, bell pepper & onion.

VEGETABLE RISOTTO \$9550 w/ Mushrooms, cherry tomatoes, eggplant, bell pepper & onion

GOULASH w/ SPÄETZLES \$14500 Paprika & beef stew w/Spaetzle dumpings.

BRAISED PORK SHOULDER \$16700 Slow cooked, w/Barbecue sauce.

BAKED RAINBOW TROUT \$16750 w/Lemon.

Sides

- FRENCH FRIES \$ 4700
- · POTATO WEDGES \$4950
- CREAMY POTATOES \$5650
 - MIXED SALAD \$4800
- · ARUGULA & PARMESAN SALAD \$5800

Pastas

TAGLIATELLE \$6050

POTATO GNOCCHI \$6250

POTATO GNOCCHI \$6700 w/ Basil & mozzarella filling.

SORRENTINOS \$6950 Ham & cheese.

RAVIOLI:

Pumping, green onion & almonds \$7300
Ricotta & trout \$7500

Sances

Cream \$1250

Red \$1350

Italian pink sauce \$1450

Pesto \$1550

Bolognese \$3950

Mushrooms \$4250



Bebidas

MINERAL WATER \$2400 (500ml) Still or sparkling

FLAVORED WATER \$2550 (500ml) Apple · Grapefruit · Orange · Lemon · Citrus

> **SODA \$2550** (Can, 354ml) Pepsi · Seven Up · Paso de Los Toros

SLUG CLUB KOMBUCHA

\$4300 (Can, 355ml)

RASPBERRY
GINGER
ELDERBERRY
QUINCE TREE
LEMON & CURCUMA

Inices & Smoothies

ORANGE JUICE \$4350 Freshly Squeezed

BANANA SMOOTHIE Water \$4000 Milk \$4200 Juice \$4500

MIXED FRUIT SMOOTHIES Water \$4500 Milk \$4750 Juice \$4950

#1. Mango / Peach / Strawberry
#2. Pineaple / Banana / Peach
#3. Passionfruit / Pineaple / Peach
#4. Peach / Pineaple / Strawberry
#5. Pomegranate / Strawberry / Banana
#6. Kiwi / Pineaple / Peach
#7. Blueberry / Strawberry / Banana

Beer

STELLA * ARTOIS



Draft \$3150 (330ml) \$3600 (500ml)

Alcohol-free \$3650 (Can, 473ml)

Noir \$37010 (Can, 473ml)

ANDES ORIGEN \$4300 (Can, 473ml) Blonde · Red · Black · Andinean IPA · Red IPA

Drinks

Fernet BRANCA & Coke \$6600

CARPANO Grapefruit \$6050 · Orange \$6450

GANCIA & SPRITE \$7750

GIN & TONIC \$8250

APEROL SPRITZ \$8600

JOHNNIE WALKER RED L. \$8700

CAMPARI ORANGE \$9250

NEGRONI \$10550





Malbec 2022

\$13100 Glass \$3900

Chardonnay 2022

\$13100 Glass \$3900

Malbec Reserva 2020 \$20000

Cabernet Franc Res. 2020 \$20250

Pinot Noir Reserva 2020 Sin stock

Gran Potrero Malbec 2016 \$22950

El Debut 2016

\$31350

85% Malbec 15% Cabernet Franc

Gualtallary - Valle de Uco - Mendoza

Desserts

WARM HOMEMADE BROWNIE
· Alone \$6350
·w/ Ice Cream and red fruits \$11200

ICE CREAM (2 scoops) \$6950

CAKES:

•APPLE PIE \$7600

w/ Cream or Ice Cream

- · CARROT CAKE \$7450
 - · CHEESE CAKE \$7850

w/ Berries sauce. or w/ Pistachio

Waffles

CLASSICS \$7300 Honey · Dulce de Leche · Homemade jam

> BANANA \$8350 w/ Dulce de Leche & walnuts

NUTELLA & STRAWBERRIES \$10050

PUNTO PANORAMICO \$13050 Ice cream, walnuts, cream & chocolate sauce

ADD:

Cream \$1050
Dulce de Leche \$1500
Chocolate \$1600
Ice cream \$3250

Sweets

Cubanito w/ Dulce de Leche \$2400

Chocolate chip cookie \$2150

Dulce de Leche alfajor \$2650

Homemade bread toasts \$7250 w/ Butter, cream cheese or jam

Confeterin

NESPRESSO Ristretto \$2600 Espresso \$2600 Lungo \$2650 Double \$2850 w/ Milk \$2900

HOT CHOCOLATE: Small \$2700 / Large \$3100

Herb Tea \$3450 / w/Milk \$3650

ADD:
Milk \$850
Cream \$900
Baileys \$1000
Ron/Whisky \$1100

We nccept Cash Pesos - Dollars - Euros



Credit Cards











Tip:

A 10% gratuity will be added to your check. This is a tip, fully destined to our staff who will always do their best to make your visit with us as enjoyable as possible.

However, if you feel like our service was not up to your expectations, or if there is any other reason why you would not want this to be added, please let us know when asking for the check.

Thank you.