

# In-Room Dining Menu

## Dial 2840

If you have any dietary restrictions,  
please inform our staff before placing your order.

**SERVICE CHARGE PER PERSON**

**\$ 6.000.-**

### Breakfast

Adult Room Service Breakfast. *(2/4/9/10/11/13)	\$ 47.000.-
Child Room Service Breakfast. *(2/4/9/10/11/13)	\$ 33.000.-

### Appetizers

Cuore milano with pomodoro basilico sauce. 🌿 *(1/2/4)	\$ 29.500.-
French fries. 🌿 🌾 *(2/13)	\$ 18.000.-
Tomato and cheese omelette. 🌿 🌾 *(2/4)	\$ 23.500.-
Eggplant lasagna with pomodoro and basil sauce. 🌿 *(1/2/4)	\$ 24.500.-
Cheese platter. *(1/2/9/10/11)	\$ 22.500.-
Cold cuts platter. *(1/2/9/10/11/13)	\$ 18.000.-
Olives casserole.	\$ 14.000.-
Cubed cheese casserole.	\$ 15.000.-

### Main courses



<b>Salmon</b> 🌿 🌾	\$ 49.000.-
Grilled salmon with citrus butter, Parmesan croutons, and sautéed vegetables. *(1/2/3/5/7)	
<b>Chicken</b> 🌿 🌾	\$ 41.000.-
Grilled chicken with pumpkin purée and seasonal vegetables. *(1/2)	
<b>Gnocchi</b> 🌿	\$ 39.000.-
Sweet potato gnocchi with leek cream and almond crisp. *(1/2/4/9/10)	
<b>Spinach Cuadretti</b> 🌿	\$ 36.000.-
Green dough cuadretti filled with pumpkin and Port Salut cheese with a mild pomodoro sauce. *(2/4/9/10)	
<b>Penne Pasta</b> 🌿	\$ 35.000.-
Penne with four cheese cream sauce. *(2/4)	
<b>Beef Spiral</b>	\$ 40.000.-
Beef spiral with vegetables and mozzarella, potato mille-feuille, and citrus salsa criolla with avocado. *(2)	

🌿 Vegetarian    🌾 Gluten-free    🌱 Vegan


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## Salads

<b>Caprese</b>  	\$ 36.000.-
Roasted and fresh tomatoes, basil, and burrata. *(2/9/10)	
<b>Traditional Caesar</b>	\$ 32.000.-
Variety of greens, Parmesan shavings, croutons, bacon, and Caesar dressing. *(2/8/9/10/11/13)	
+ Add grilled chicken.	\$ 34.000.-
+ Add smoked salmon. *(5/13)	\$ 44.000.-

## Cold Sandwiches

<b>Pumpkin Baguette</b> 	\$ 31.000.-
Mini pumpkin baguette, blue cheese cream, walnut crunch, basil, grilled eggplant, Tybo cheese, and roasted tomatoes. *(1/2/4/9/10/11)	
<b>Bavaria</b>	\$ 32.000.-
Smoked salmon sandwich with tartar sauce, sun-dried tomatoes, and cucumber. *(1/2/4/5/8/9/10/11/13)	
<b>Brioche</b>	\$ 34.000.-
Brioche bread with prosciutto, burrata, herb butter, roasted tomatoes, balsamic reduction, and arugula. *(2/4/13)	

## Hot Sandwiches

Toasted ham and cheese sandwich on Arabic or English bread. *(2/13)	\$ 19.500.-
Toasted ham, cheese, and tomato sandwich on Arabic or English bread. *(2/13)	\$ 19.500.-
Ham and cheese croissant. *(2/13)	\$ 24.000.-
Burger on potato bun with tomato, mixed greens, cheddar, pickles, bacon, and French fries. *(2/4/8/9/10/11/13)	\$ 39.000.-
Club sandwich (chicken, egg, bacon, tomato, cooked ham, cheese, and lettuce). *(2/4/8/11/13)	\$ 36.000.-

## Individual Pizza

Mozzarella, 12-month prosciutto, arugula, and Parmesan. *(2/4/13)	\$ 33.000.-
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## Pastry

Citrus pound cake. *(2/4)	\$ 15.000.-
Macarons (3 pcs: chocolate, dulce de leche, and red fruits). *(2/4/9/10/13)	\$ 22.000.-
Croissants. *(2/4/9/10/11/13)	\$ 3.300.-
Cornstarch alfajor.	\$ 15.500.-
Apple tart.	\$ 20.500.-
Coconut and dulce de leche tart.	\$ 20.500.-
Chocolate brownie.	\$ 20.500.-

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## Desserts



Sliced fruits.	\$ 21.500.-
Ice cream (2 scoops of your choice): American, Swiss chocolate, dulce de leche temptation, lemon, vanilla, strawberry, or raspberry (seasonal). *(2/4/13)	\$ 21.500.-
Creme caramel with dulce de leche and cream. *(4)	\$ 21.500.-
Tiramisu. *(2/4/13)	\$ 21.500.-
Franui (Milk Chocolate / Dark Chocolate)  *(9/10/12)	\$ 13.500.-
Franui Free (sugar-free and dairy-free)   *(9/10/12)	\$ 13.500.-
Freddo Ice Cream Tablets (Dulce de Leche / Vanilla / Tentation Chocolate)  *(4/9/10/12/13)	\$ 7.500.-
Alfajor Freddo Argentinian Classic *(2/4/9/10/12/13)	\$ 8.000.-
Alfajor Freddo White Dubai *(2/4/9/10/11/12/13)	\$ 10.000.-

## Kids Menu

### Main Courses

Chicken milanese with mashed potatoes. *(2/4/8)	\$ 28.500.-
Cheeseburger with cheddar and French fries. *(2/11/13)	\$ 28.500.-
Penne with tomato sauce.  *(1/2/4)	\$ 28.500.-
Potato gnocchi with tomato sauce.  *(1/2/4)	\$ 28.500.-
Tagliatelle with cream.  *(2/4)	\$ 30.000.-
Nuggets with French fries. *(2/4/13)	\$ 31.000.-
Ham and cheese sorrentinos with pink sauce. *(2/4/13)	\$ 31.000.-
Dry pasta with cream.  *(2/4)	\$ 31.000.-

### Desserts

Ice cream (2 scoops of your choice): American, Swiss chocolate, dulce de leche temptation, vanilla, strawberry, or raspberry (seasonal).  *(2/4/13)	\$ 21.500.-
Flan with dulce de leche.  *(4)	\$ 21.500.-

## Non-Alcoholic Beverages

Sparkling / Still mineral water	\$ 6.600.-
Flavored mineral water	\$ 6.600.-
Pepsi / 7Up / Paso de los Toros tonic	\$ 6.600.-
Freshly squeezed juice (orange or grapefruit)	\$ 11.000.-
Milk shake	\$ 14.500.-
Fruit smoothie with milk or fruit juice	\$ 13.000.-
Fruit smoothie with water	\$ 12.000.-
Lemonade (mint, ginger, sugar, and lemon)	\$ 11.000.-
Drinking yogurt	\$ 8.800.-
Natural Juice: Cucumber and Pear	\$ 18.000.-
Natural Juice: Carrot and Apple	\$ 18.000.-
Natural Juice: Carrot and Orange	\$ 18.000.-

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## Coffee Shop

Espresso (regular or decaf)	\$ 7.000.-
Double espresso / with milk	\$ 10.500.-
Cappuccino	\$ 9.900.-
Selection of herbal teas	\$ 6.500.-
Hot chocolate	\$ 8.500.-
Submarino (hot milk with a chocolate bar)	\$ 11.000.-
Small thermos of coffee	\$ 21.000.-
Small thermos of milk	\$ 22.000.-

## Beers

Patagonia Vera IPA 410 cc can	\$ 11.000.-
Patagonia 24.7 410 cc can	\$ 11.000.-
Patagonia Amber Lager 410 cc can	\$ 11.000.-
Stella Artois 473 cc can	\$ 10.000.-
Heineken 473 cc can / Heineken 0.0	\$ 10.000.-
Quilmes Stout 473 cc can	\$ 9.000.-

## Whiskies

### BY THE GLASS

Johnnie Walker Blue Label	\$ 90.000.-
Johnnie Walker Gold Label Reserve	\$ 24.000.-
Johnnie Walker Black Label 12 years	\$ 17.500.-
Chivas Regal 12 years	\$ 16.500.-

## Vinos

Trumpeter Malbec	\$ 22.000.-
Trumpeter Cabernet Sauvignon	\$ 19.000.-
Trumpeter Reserve Malbec	\$ 27.000.-
Trumpeter Reserve Cabernet Sauvignon	\$ 26.000.-
Trumpeter Reserve Viognier	\$ 25.500.-
Trumpeter Reserve Torrentés	\$ 28.000.-
Trumpeter Reserve Rosé	\$ 28.000.-
Rutini Cabernet-Malbec	\$ 39.000.-
Rutini Colección Merlot	\$ 52.000.-
Rutini Colección Syrah	\$ 52.000.-
Rutini Colección Cabernet Franc	\$ 57.000.-
Rutini Colección Cabernet Sauvignon	\$ 54.000.-
Rutini Colección Malbec	\$ 63.000.-
Rutini Colección Pinot Noir	\$ 63.000.-
Rutini Dominio Chardonnay	\$ 46.000.-
Rutini Colección Sauvignon Blanc	\$ 43.000.-
Encuentro Chardonnay	\$ 37.000.-
Copa Trumpeter Cabernet, Malbec, Chardonnay	\$ 10.000.-

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## Sparkling Wines and Champagnes

Rutini Extra Brut	\$ 66.000.-
Trumpeter Extra Brut	\$ 33.000.-
Dom Perignon	\$ 950.000.-
Moet Ice Imperial	\$ 420.000.-
Veuve Clicquot Yellow Label	\$ 420.000.-
Veuve Clicquot Rich	\$ 440.000.-
Veuve Clicquot Rosé	\$ 440.000.-
Barón B Extra Brut	\$ 51.000.-
Chandon Extra Brut	\$ 34.000.-
Copa Chandon Extra Brut	\$ 13.000.-

## Cocktails

<b>Fernet</b> - Fernet Branca with cola.	\$ 25.000.-
<b>Gin Tonic</b> - Beefeater gin, tonic water, lemon slices.	\$ 25.000.-
<b>Tom Collins</b> - Bomba gin, soda, and lemon juice.	\$ 25.000.-
<b>Pisco Sour</b> - Pisco, lemon juice, egg white, and Angostura bitters.	\$ 25.000.-
<b>Mojito</b> - Bacardi gold rum, soda, sugar, lemon slices, and mint leaves.	\$ 25.000.-
<b>Caipiroska</b> - Smirnoff vodka and macerated limes.	\$ 25.000.-
<b>Passion Fruit Caipiroska</b> - Smirnoff vodka, macerated passion fruit and limes.	\$ 25.000.-
<b>Aperol Spritz</b> - Aperol, extra brut sparkling wine, soda, and orange slice.	\$ 25.000.-
<b>Manhattan</b> - Jack Daniels bourbon, Martini Rosso, and Angostura bitters.	\$ 25.000.-
<b>Old Fashioned</b> - Jack Daniels bourbon, Angostura bitters, sugar, and orange slice.	\$ 25.000.-

### \*Puede contener alguno de los siguientes alérgenos:

Apio	1	Mostaza	8
Gluten	2	Frutos secos	9
Crustáceos	3	Maníes	10
Huevos	4	Semillas de sésamo	11
Pescado	5	Soja	12
Harina de lupino	6	Dióxido de azufre	13
Moluscos	7		

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