

DE MOÑO ROJO

Grill & Bar

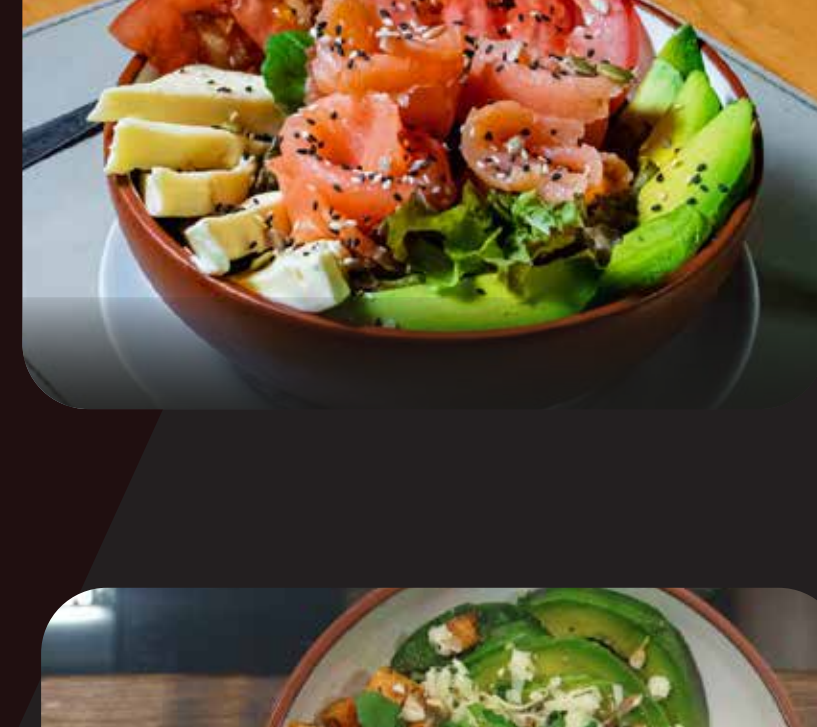
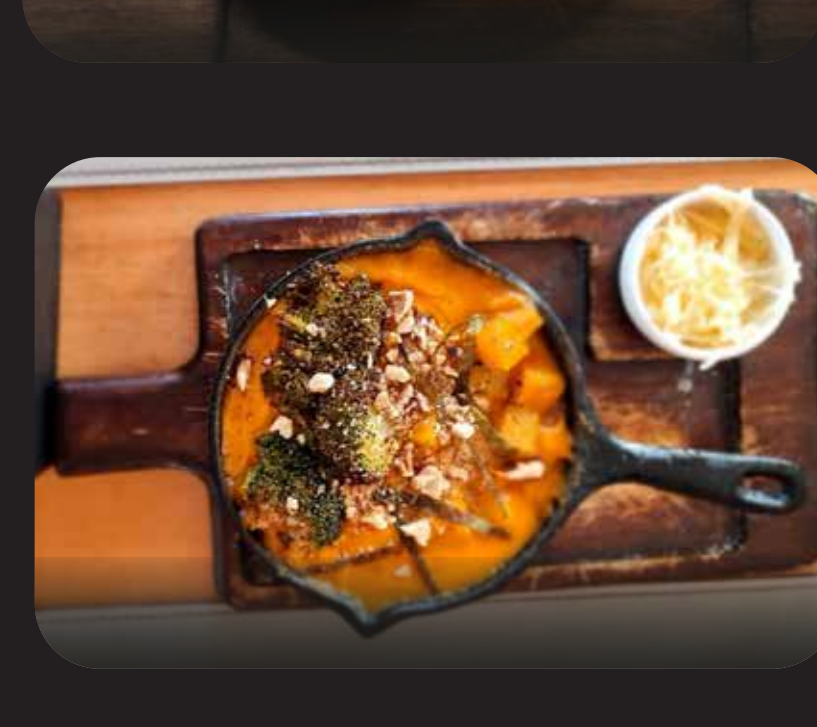
MENÚ

*Valor cubierto Cena \$200

ⓧ Opciones sin TACC Ⓢ Opción sin lactosa

ENTRADAS

- **DÚO DE EMPANADAS CRIOLLAS** Ⓢ
carne de ternera, cebolla,
olivas verdes enteras sin
carozo, huevo duro y especias..... **\$6.000**
- **RABAS CROCANTES** Ⓢ
con dip de mayonesa
de hierbas y gajos
de limón..... **\$6.000**
- **TEXTURA DE CALABAZA**, ⓧ
brócoli asado, crocante
de nuez y nori..... **\$6.000**
- **SELECCIÓN** ⓧ
de quesos y fiambres (P/2ps.)..... **\$14.000**
- **PAPAS FRITAS**
con queso cheddar, panceta
y cebolla de verdeo..... **\$8.000**



ENSALADAS

- **ENSALADA DE SALMÓN AHUMADO** ⓧ
hojas verdes, queso cremoso,
tomate, palta y mix de semillas..... **\$14.000**
- **ENSALADA DE MOÑO ROJO**
couscous, rúcula, choclo, tomates
grillados, parmesano granulado,
palta, almendras tostadas y
calabazas asadas acompañada
de dip de pimientos ahumados..... **\$11.000**
- **ENSALADA CESAR**
con hojas verdes, croutones,
láminas de parmesano,
pollo a la leña y aderezo cesar..... **\$8.000**
- **ENSALADA DE PROVOLETA**
crispy rúcula, higos confitados,
pera al chardonnay, cherries
confitados y pistachos tostados..... **\$10.000**
- **ENSALADA DE MELÓN**
jamón crudo, palta y porotos
negros..... **\$10.000**

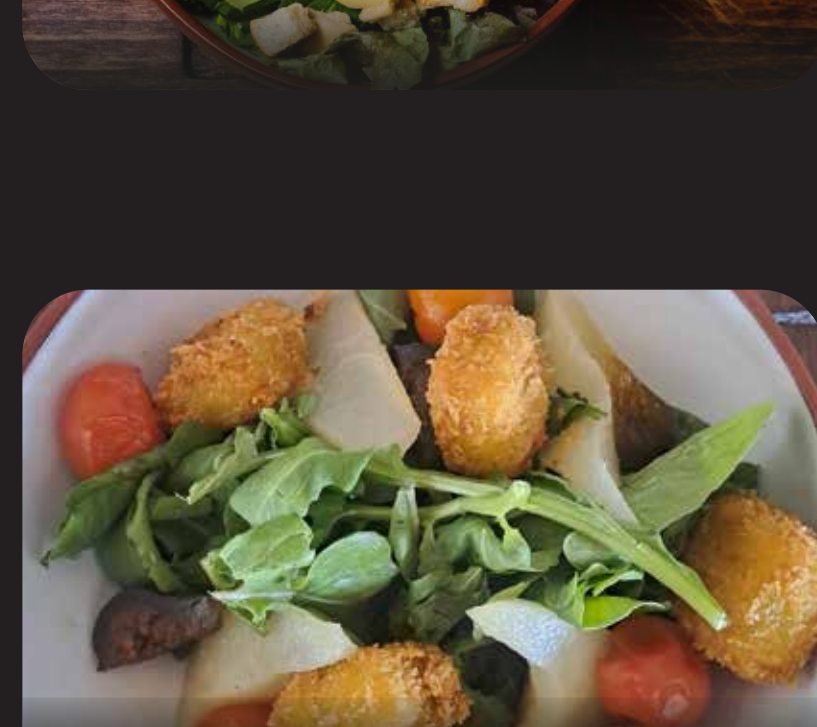
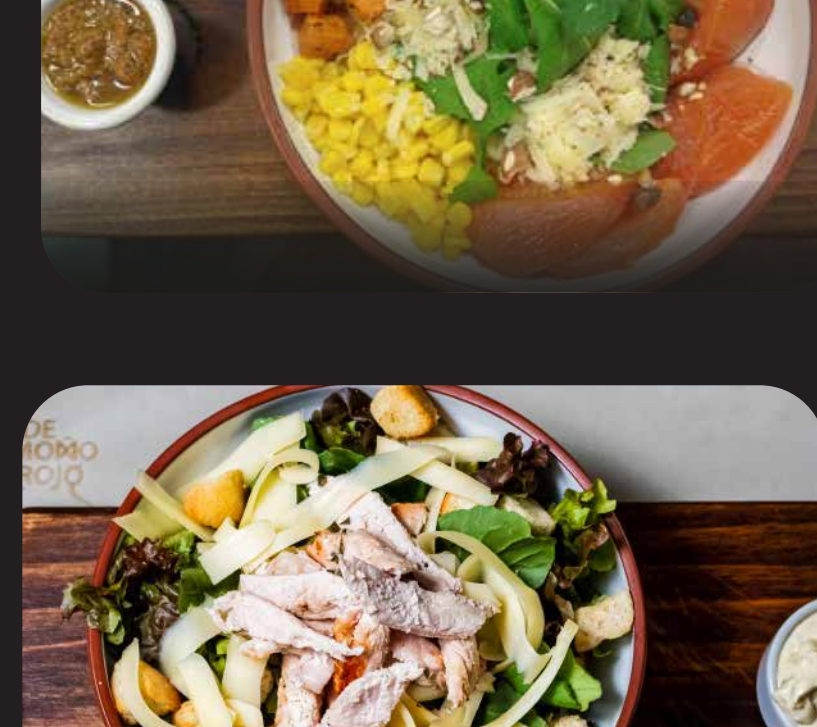
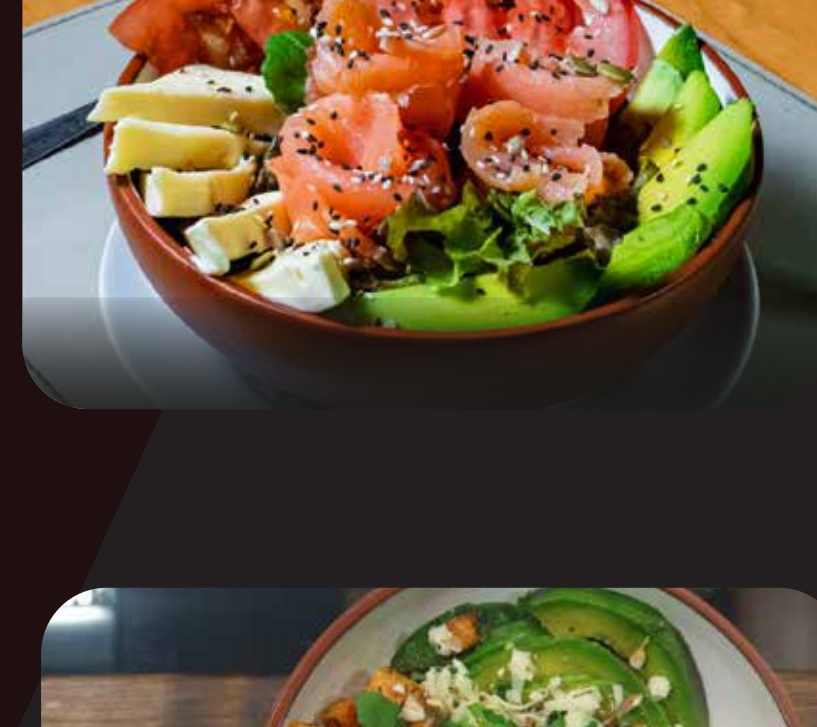


FOTO NO DISPONIBLE

SANDWICH

- **HAMBURGUESA AMERICANA**
doble medallón, hongos
laminados, queso atuel y
aderezo mil islas en pan ahumado..... **\$10.000**
- **SANDWICH DE LOMO DE NOVILLO
CON PAN DE PARMESANO**
tomate, lechuga, jamón cocido
y queso tybo con papas fritas..... **\$11.000**

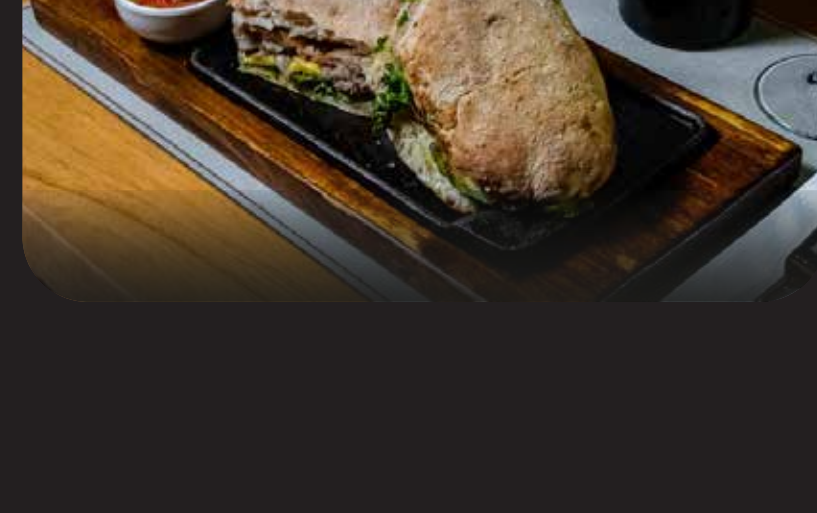
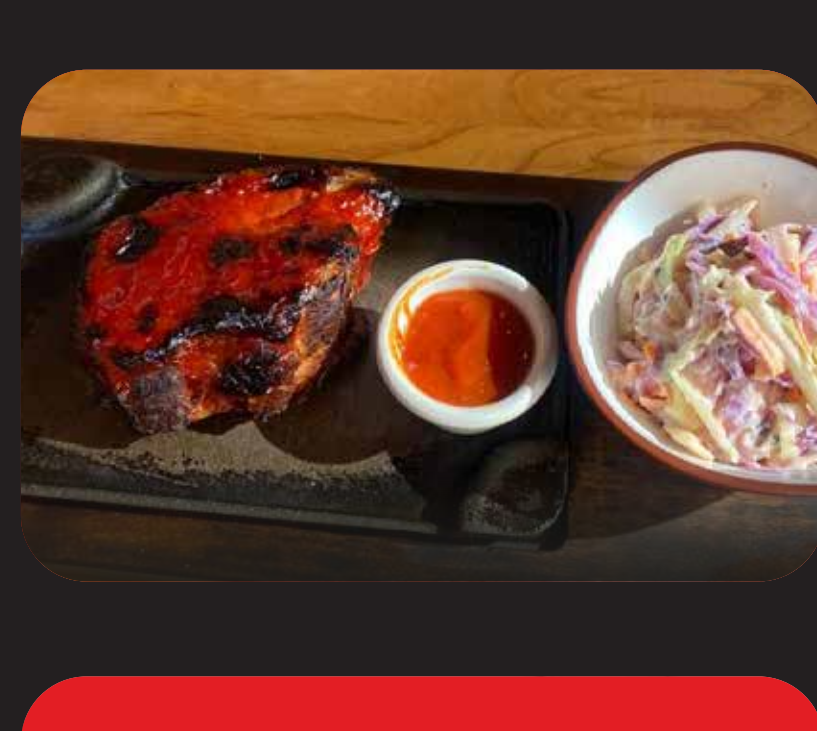
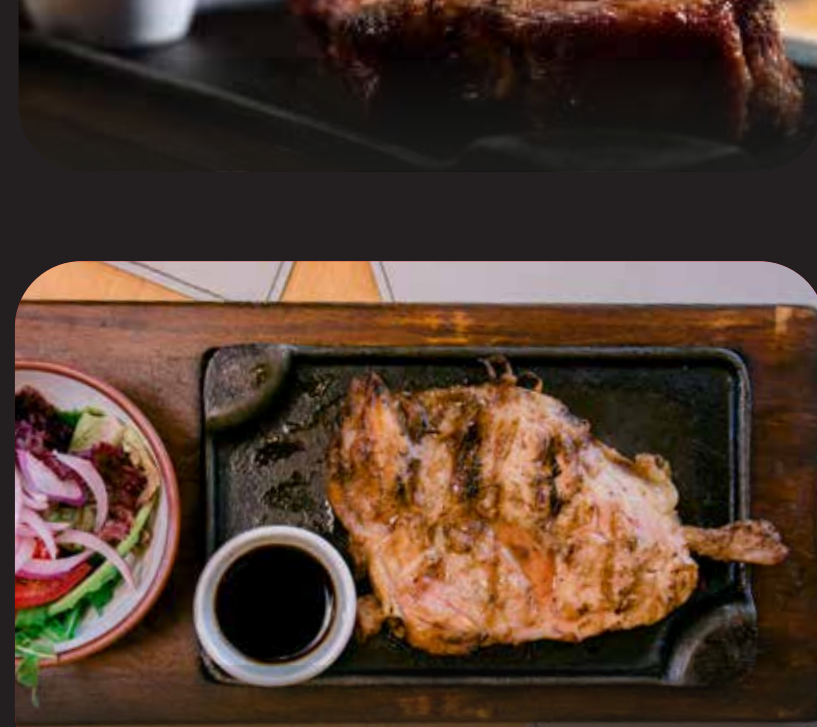
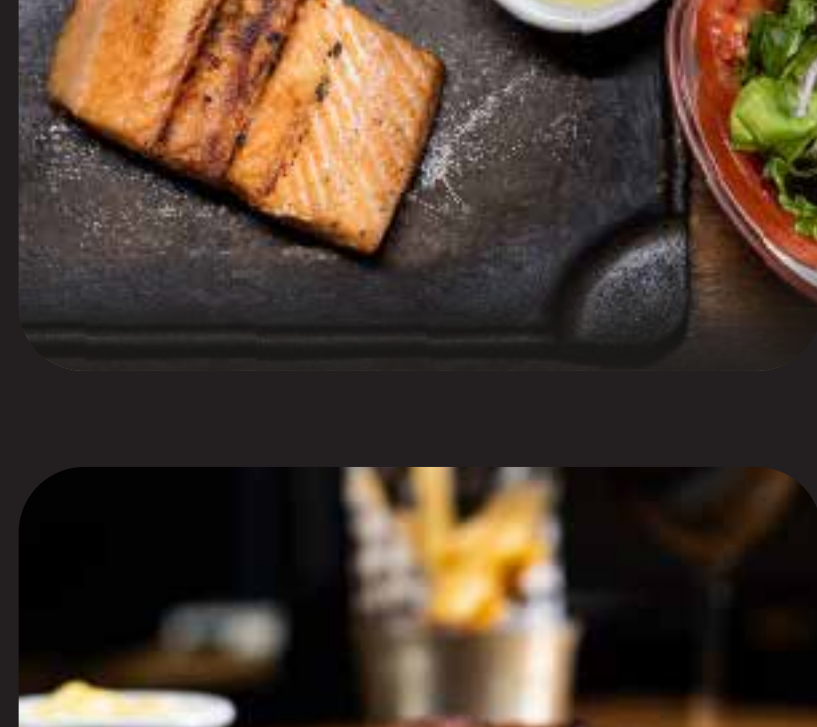
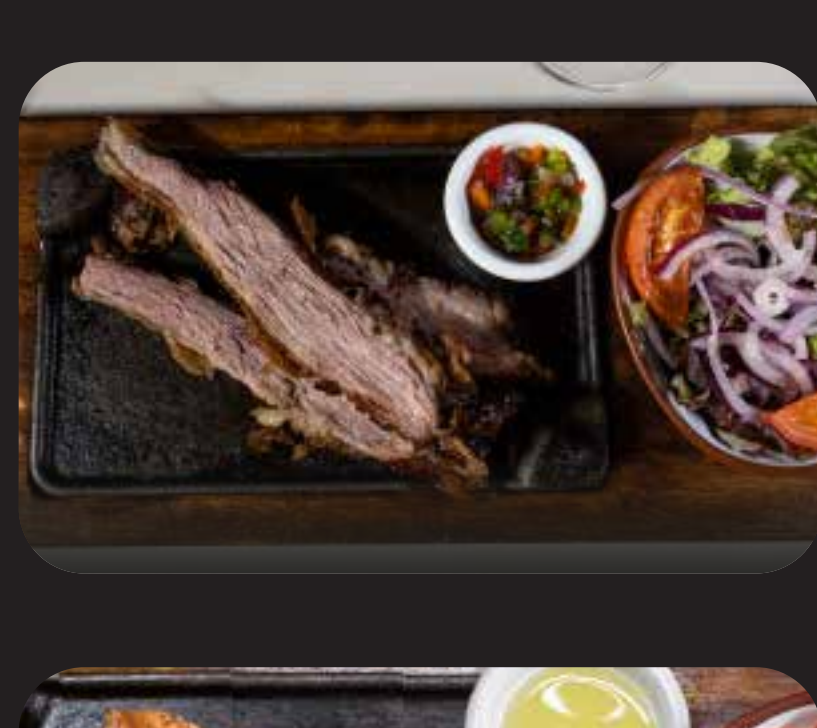


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PRINCIPALES

- **PUNTA ESPALDA A LA LLAMA** ⓧ Ⓢ
CORTE SANJUANINO
(consultar disponibilidad)
acompañada de guarnición
y dressing..... **\$14.000**
- **SALMÓN ROSADO** ⓧ Ⓢ
acompañada de guarnición
y dressing..... **\$20.000**
- **OJO DE BIFE** ⓧ Ⓢ
acompañada de guarnición
y dressing..... **\$15.000**
- **CUARTO DE POLLO
A LA LEÑA**
con dressing de hierbas..... **\$8.000**
- **BONDIOLA BRASEADA**
con cocción lenta
con barbaoca de la casa
acompañada de guarnición
y dressing..... **\$13.000**
- **CORTE ESPECIAL: CEJA** ⓧ
acompañada de guarnición
y dressing..... **\$15.000**
- **LASAGNA DE HONGOS**
con cebolla salteada y
muzzarella en salsa crema
de alcachofa..... **\$15.000**
- **ROTOLO DE RICOTA Y ESPINACA**
en salsa Romesco gratinado..... **\$10.000**
- **SORRENTINOS**
rellenos de cabutia, parmesano
y albahaca, manteca de verdeo
y praliné de pistachos..... **\$10.000**



*Todos nuestros cortes son
grillados con leña de quebracho.

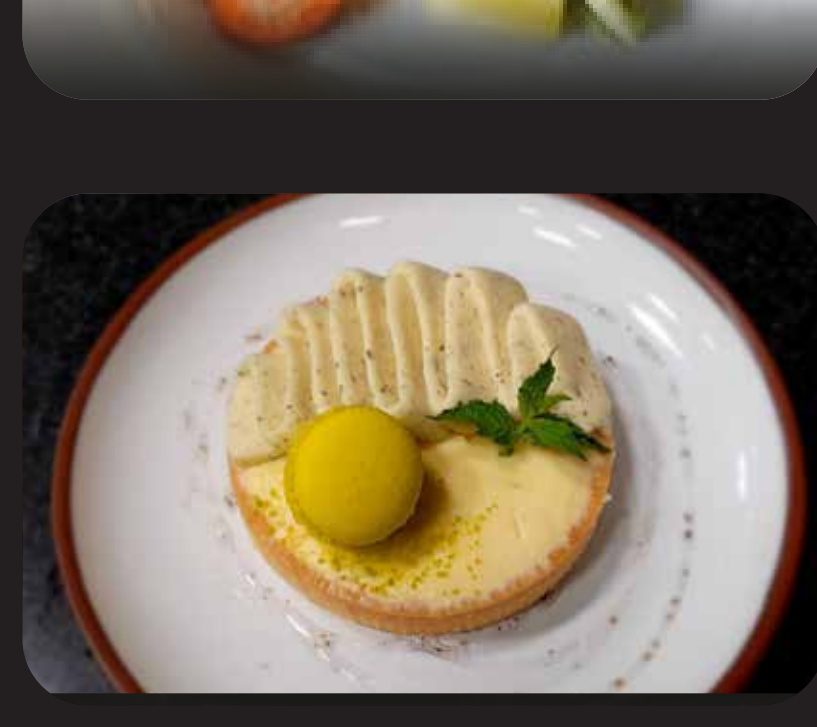
GUARNICIÓN

- Puré de batata, tomillo y miel.
- Ensalada fresca de tomate, hojas verdes
y cebolla morada.
- Papas fritas.
- Ensalada de kale, tomate cherry y semillas.
- Ensalada alemana: papas, pepinos encurtidos,
mostaza y mayonesa.
- Papa rellena de choclo, cheddar, verdeo, panceta,
nuez, queso crema, mozzarella.
- Ensalada de choclo, pepino, tomate, zanahoria y huevo.
- Ensalada de coleslaw: repollo blanco,
repollo morado, zanahoria, mayonesa, semillas y miel.



POSTRES

- **FLAN DE ZUCCA** ⓧ
con caramelo de amaretto..... **\$5.000**
- **PANNA COTTA** ⓧ
de vainilla con fruta de estación..... **\$5.000**
- **PROFITEROL**
con corazón de chocolate
acompañado de fruta fresca..... **\$5.000**
- **TARTA SUSPIRO DE LIMÓN**
suave curd de limón
acompañado de ganache
de menta peperina..... **\$5.000**
- **PANNA COTTA DE ALCAYOTA**
con confitura de tomate
y salsa de cedrón..... **\$5.000**
- **HELADOS ARTESANALES**
Sabores: Pomelo & Campari /
Bananita Dolca / Choco Amaretto /
Manzana verde y Pera /
Manzana verde y Membrillo /
Frutilla y Albahaca /
Frutilla y Malibu..... **\$5.000**



DE MOÑO ROJO

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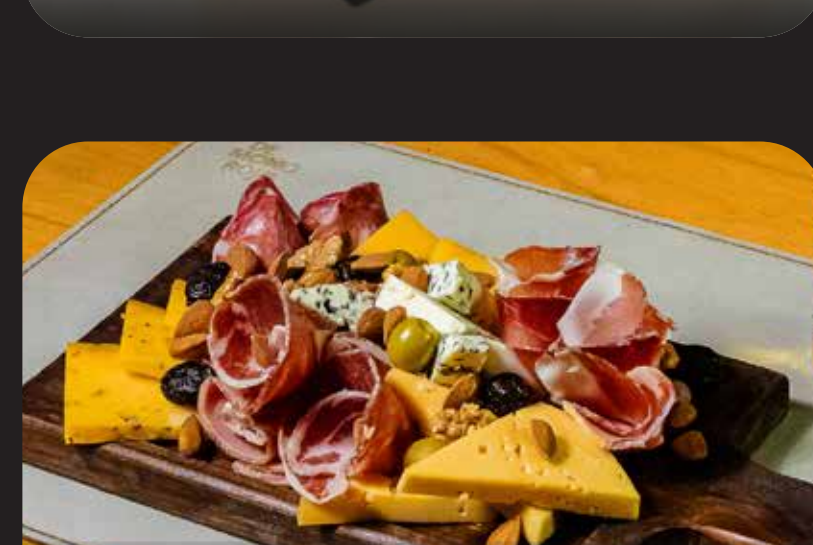
MENU

*Service value \$200

⊗ Options without TACC ⓘ Lactose free options

APPETIZERS

- **CREOLE EMPANADAS DUO** ⓘ
beef, onion, pitted green olives, boiled eggs and spices..... **\$6.000**
- **CRISPY FRIED CALAMARI** ⓘ
with herb mayonnaise and lemon wedges..... **\$6.000**
- **PUMPKIN TEXTURE** ⊗
roasted broccoli, crispy nori nut..... **\$6.000**
- **SELECTION** ⊗
of cheese and processed meat..... **\$14.000**
- **CHEESE FRIES**
with bacon and green onion..... **\$8.000**



SALADS

- **SMOKED SALMON SALAD** ⊗
mixed greens, cream cheese, tomato, avocado and seed mix..... **\$14.000**
- **DE MOÑO ROJO SALAD**
couscous, rocket, corn, grilled tomatoes, granulated parmesan cheese, avocado, toasted almonds and grilled pumpkin with smoked peppers sauce..... **\$11.000**
- **CAESAR SALAD**
a green salad of romaine lettuce grilled chicken, parmesan cheese and croutons dressed with specialty Caesar dressing..... **\$8.000**
- **CRISPY ARUGULA GRILLED PROVOLONE SALAD**
candied figs, Chardonay-infused pear, cherries, and toasted pistachios..... **\$10.000**
- **ENSALADA DE MELÓN**
jamón crudo, palta y porotos negros..... **\$10.000**

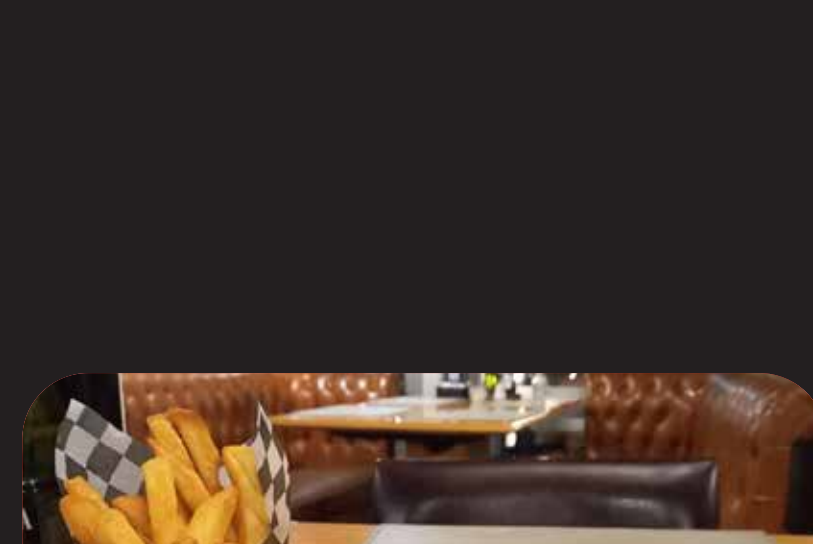


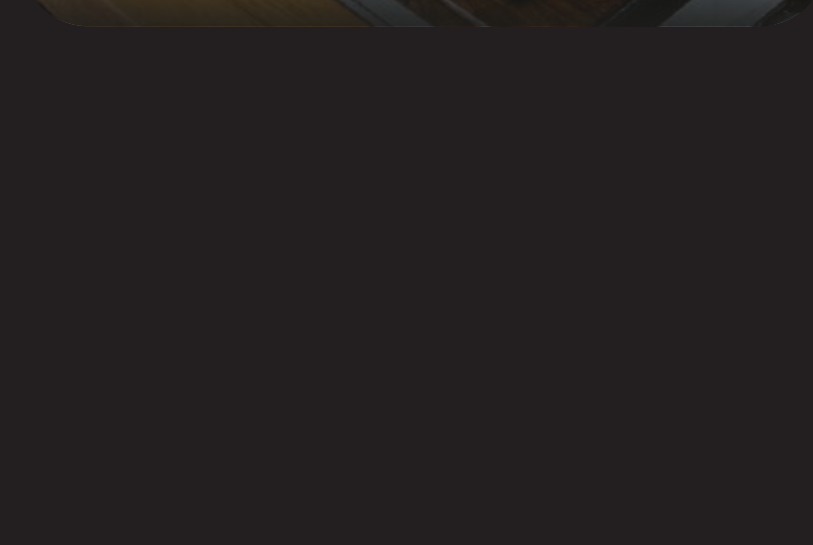
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SANDWICH

- **AMERICAN BURGER**
double medallion, sliced mushrooms, atuel cheese and thousand island dressing on smoked bread..... **\$10.000**

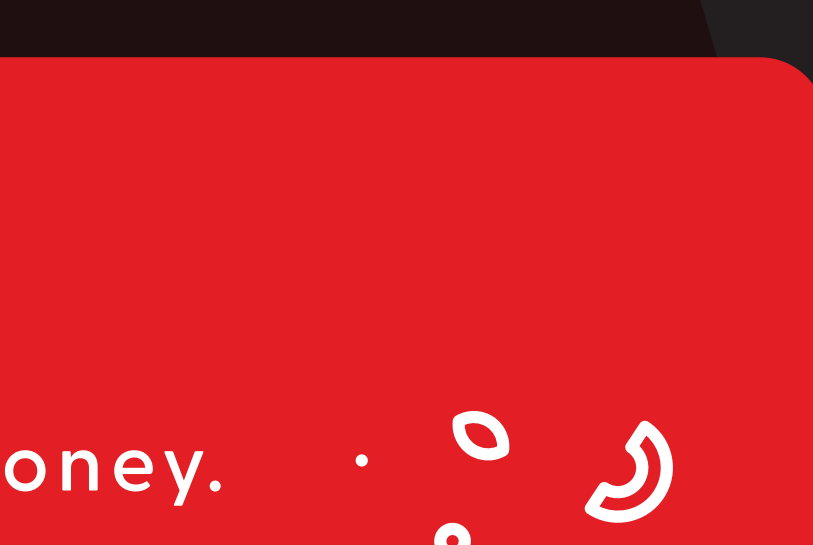
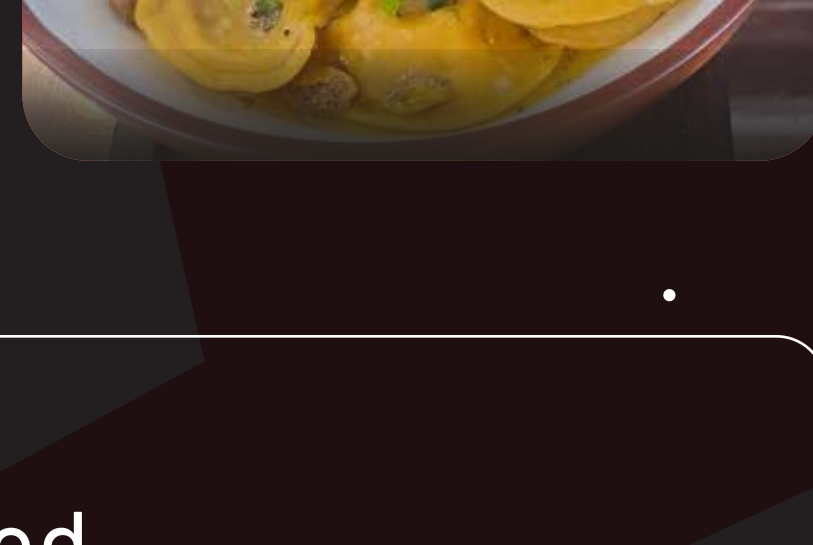
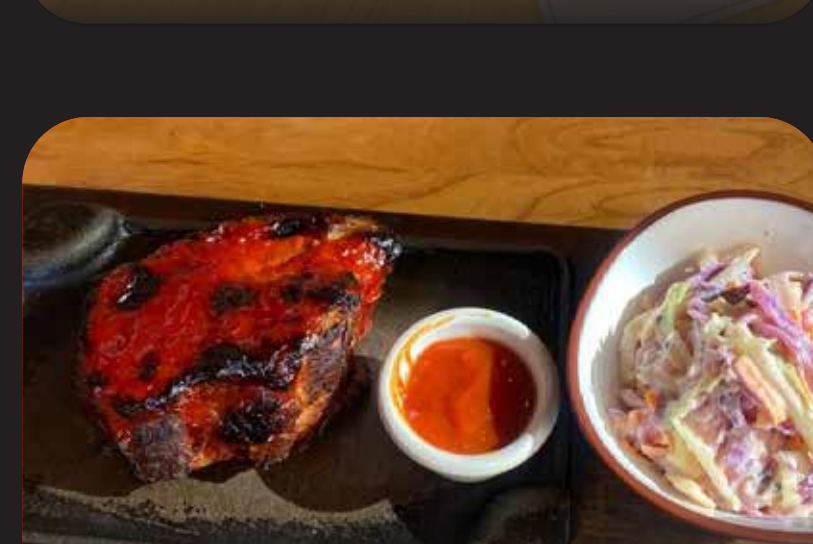
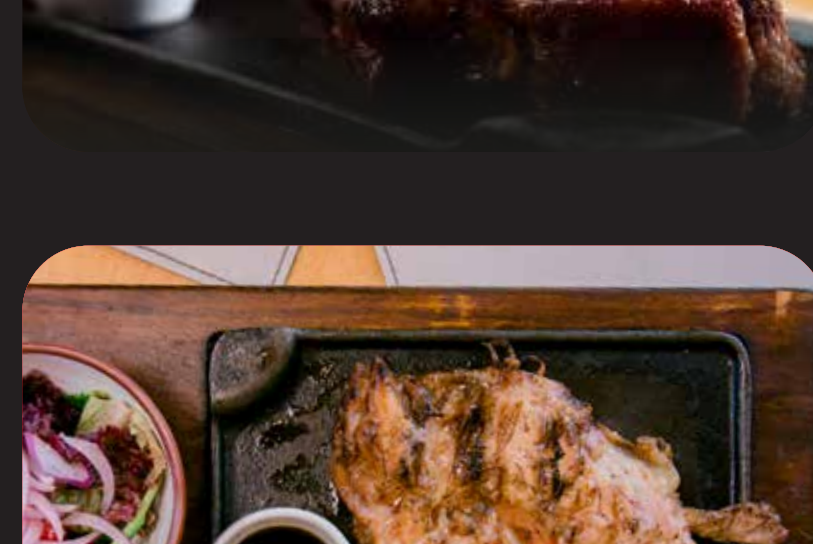
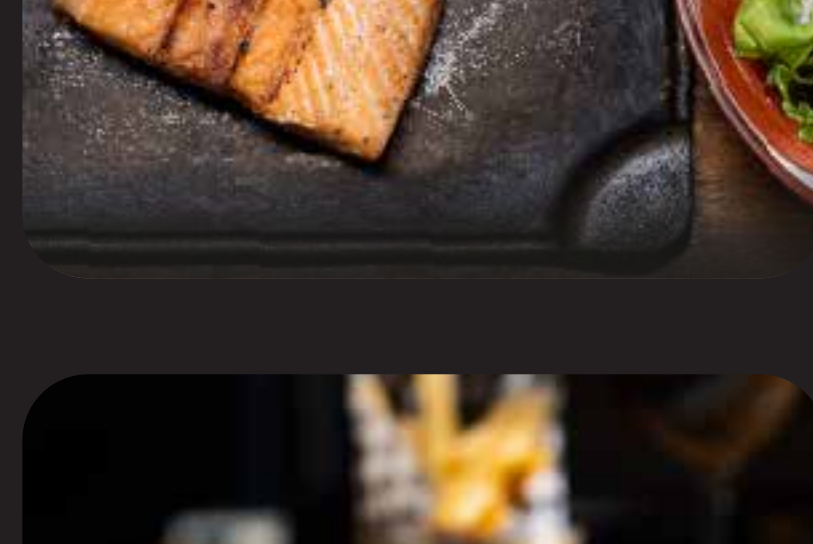


- **BEEF TENDERLOIN SANDWICH**
tomato, lettuce, ham and tybo cheese, accompanied with french fries/chips..... **\$11.000**



MAIN COURSE

- **FLAME GRILLED "PUNTA DE ESPALDA"** ⊗ ⓘ
(not available everyday)
served with optional side dish and dressing..... **\$14.000**
- **GRILLED PINK SALMON** ⊗ ⓘ
served with optional side dish and dressing..... **\$20.000**
- **GRILLED ARGENTINE RIBEYE STEAK** ⊗ ⓘ
served with optional side dish and dressing..... **\$15.000**
- **WOOD-FIRED CHICKEN FOURTH**
with herb dressing..... **\$8.000**
- **ROASTED PORK BELLY**
slow cooking with barbecue of the house served with optional side dish and dressing..... **\$13.000**
- **CEJA** ⊗
served with optional side dish and dressing..... **\$15.000**
- **MUSHROOMS LASAGNA**
with sautéed onions, mozzarella and alfredo artichoke sauce..... **\$14.000**
- **ROTOLO OF RICOTTA**
and spinach in gratin romesco sauce..... **\$10.000**
- **SORRENTINOS**
stuffed with cabutia and parmesan, with basil green, butter and pistachio praline..... **\$10.000**



*All of our meat cuts are grilled with firewood.

SIDE DISH

- Mashed sweet potato with thyme and honey.
- Fresh salad: tomato, mixed greens and red onion.
- French fries/chips.
- Kale, cherry tomato and seeds salad.
- German salad: potatoes, pickles, mustard and mayonnaise.
- Stuffed potato with corn, cheddar cheese, scallions, bacon, walnuts, cream cheese, mozzarella.
- Corn, cucumber, tomato, carrot and egg salad.
- Coleslaw salad white cabbage, red cabbage, carrot, mayonnaise, seeds and honey.



DESSERTS

- **ZUCCA FLAN** ⊗
with amaretto caramel..... **\$5.000**
- **VANILLA PANNA COTTA** ⊗
with seasonal fruits..... **\$5.000**
- **CHOCOLATE PROFITEROLE**
served with fresh fruits..... **\$5.000**
- **LEMON MERINGUE PIE**
lemon curd accompanied by peppermint ganache..... **\$5.000**
- **PANNA COTTA**
of vanilla, heart of alcayota, tomato jam and lemon verbena sauce..... **\$5.000**
- **HOMEMADE ICE-CREAMS**
Flavors:
Grape fruit and Campari liquor / Bananita Dolca / Chocolate Amaretto / Green Apple and Pear / Green apple and quince / Strawberry and Basil / Strawberry and Malibu Rum..... **\$5.000**

