



# DE MOÑO ROJÖ

Grill & Bar

## INTERACTIVE MENU

Click and enjoy the experience!  
Browse our interactive menu  
and find the perfect combination.




LUNCH  
& DINNERS

DRINK

COFFEE

BREAKFAST  
& SNACKS

 Options without TACC










 Lactose free options

 Contains nuts

DE  
MOÑO  
ROJO  
  
Grill & Bar

# LUNCH & DINNERS

## STARTERS

- MEAT PIES DUO (EMPANADAS)  \$10.000  
Beef, onion, pitted green olives, boiled eggs and spices.
- CRISPY CALAMARI  \$15.000  
With herb mayo dip and lemon wedges.
- RUSTIC POTATOES  \$13.000  
With bacon and green onion.
- GRILLED PROVOLONE ON WOOD FIRE   \$17.000  
With tomato and almond gremolata.
- GLAZED SWEETBREADS    \$18.000  
With balsamic reduction, piperade and pistachio gremolata.
- CRISPY PRAWNS  \$19.000  
With panko, avocado and teriyaki sauce.
- NEW** CHEESE & CURED MEAT SELECTION BOARD \$22.000  
For two people.

## SALADS

- NEW** PRAWN SALAD \$18.000  
With cherry tomatoes, roasted tomatoes, black olive focaccia croutons and Parmesan flakes, accompanied by a Dijon cream and lemon dip.
- NEW** GREEN LEAF SALAD WITH FRESH MUSHROOMS \$18.000  
With fried mozzarella sticks and roasted red pepper dressing.
- DE MOÑO ROJO SALAD   \$18.000  
Couscous, rocket, corn, grilled tomatoes, granulated parmesan cheese, avocado, toasted almonds and grilled pumpkin with smoked peppers sauce.
- CAESAR SALAD \$18.000  
A green salad of romaine lettuce grilled chicken, parmesan cheese and croutons dressed with specialty Caesar dressing.

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# SANDWICH

- NEW** CHICKEN SANDWICH \$15.000  
With avocado mayonnaise and peperonata served on focaccia bread.
- NEW** DMR BURGER \$19.000  
With caramelized onions, honey-glazed bacon, black pepper, and mozzarella on a potato bun. Served with French fries.
- BEEF LOIN SANDWICH ON PARMESAN BREAD \$21.000  
With tomato, lettuce, cooked ham, and Tybo cheese. Served with French fries.

# MAIN COURSES

## WOOD CUTS

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- FLAME GRILLED "PUNTA DE ESPALDA"   \$36.000  
Served with a side dish and dressing.  
Available: Dinner Monday through Saturday.  
Sunday: Lunch and dinner.
- GRILLED PINK SALMON   \$32.000  
Served with optional side dish and dressing.
- GRILLED ARGENTINE RIBEYE STEAK   \$38.000  
Served with optional side dish and dressing.
- CEJA   \$40.000  
Served with optional side dish and dressing.
- NEW** BANDERITA-STYLE GRILLED BEEF   \$26.000  
Served with garnish and dressing.

## SIGNATURE DISHES

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- NEW** CRISPY SALMON WITH SEEDS \$32.000  
Served with carrot purée, roasted cherry tomatoes, and lime vinaigrette.
- NEW** PORK SHOULDER WITH BARBECUE   \$20.000  
Served with optional side dish and dressing.
- NEW** RIBEYE WITH ARUGULA AND CASHEW GREMOLATA   \$40.000  
Served with sautéed mushrooms and Andean potatoes.
- NEW** AUTÉED PAPPARDELLE \$18.000  
With arugula, cherry tomatoes, and Atuel cheese.
- MUSHROOMS LASAGNA \$23.000  
With sautéed onions, mozzarella and alfredo artichoke sauce.
- STUFFED KABOCHA SQUASH  \$18.000  
With gratinated vegetables and mozzarella.
- SEAFOOD RISOTTO  \$20.000  
Carnaroli rice with seafood such as prawns, mussels, squid, and cockles, finished with butter and Parmesan cheese.

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## SIDE DISH



- Mashed sweet potato with thyme and honey.
- Fresh salad: tomato, mixed greens and red onion.
- French fries/chips.
- Ⓢ • Stuffed potato with corn, cheddar cheese, scallions, bacon, walnuts cream cheese, mozzarella.
- Corn, cucumber, tomato, carrot and egg salad.
- Roasted Vegetables: red bell pepper, green bell pepper and red onion.
- Arugula and Parmesan cheese.
- Aligot Potato: mashed potatoes, provolone cheese and mozzarella.

## DESSERTS



NEW

### GREEN CAKE

With cheese, lemon and ginger, green apple insert, limoncello cream and pistachio shortbread.

Ⓢ \$9.000

NEW

### RASPBERRY AND BLUEBERRY BLOOM

With a tender heart of vanilla and pumpkin.

\$9.000

NEW

### CHOCOLATE AND MANGO BAVAROISE

Semi-sweet chocolate bavaroise with mango insert, on a moist orange base with white chocolate crunch and almonds.

Ⓢ \$9.000

### REGIONAL TASTING

Selection of carob, pumpkin and walnut tart, pears in Malbec, chantilly cream and pistachios.

Ⓢ \$9.000

### CREAMY DULCE DE LECHE FLAN

With orange frosting.

ⓧ \$9.000

### HOMEMADE ICE-CREAMS

- Grape fruit and Campari liquor
- Bananita Dolca
- Chocolate Amaretto
- Green Apple and Pear
- Green apple and quince
- Strawberry and Basil
- Strawberry and Malibu Rum
- Pistachio

ⓧ \$9.000

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# BEVERAGES

DE  
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SODA x 500cc	\$4.000
STILL WATER x 500cc	\$3.000
SPARKLING WATER x 500cc	\$3.000
FLAVORED WATER x 500cc	\$4.000
HOMEMADE FLAVORED WATER x 500cc	\$4.000
• Mint and Lime	
• Passion fruit and grapefruit	
• Cucumber and lemon	
HOMEMADE FLAVORED WATER - JAR	\$10.000
CORONA 0.0 x 330 cc	\$4.000
RED BULL x 250cc	\$6.000



## BEERS



### NATIONAL

ANDES ORIGIN Lager 473cc	\$5.000
ANDES ORIGIN IPA 473cc	\$5.000
ANDES ORIGIN Stout 473cc	\$5.000
QUILMES 473cc.	\$4.000

### INTERNATIONAL

STELLA ARTOIS 473cc	\$5.000
MICHELOB ULTRA x 473 cc Sin TACC	\$4.000
CORONA 330cc	\$5.000
STELLA ARTOIS Pinta	\$5.000



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# WINES

## VINO DE MOÑO ROJO



### RED WINE STRAINS

DE MOÑO ROJO CABERNET FRANC SP	\$24.000
DE MOÑO ROJO BLEND CABERNET - CABERNET P	\$18.000
DE MOÑO ROJO BLEND X SUPER PREMIUM	\$24.000
DE MOÑO ROJO SUPER GSM	\$24.000
DE MOÑO ROJO BLEND BORDOLES PREMIUM	\$18.000
DE MOÑO ROJO SYRAH PREMIUM	\$18.000
DE MOÑO ROJO SYRAH SUPER PREMIUM	\$24.000
DE MOÑO ROJO PETIT VERDOT PREMIUM	\$18.000
DE MOÑO ROJO MALBEC SUPER PREMIUM	\$24.000
DE MOÑO ROJO MALBEC PREMIUM	\$18.000
DE MOÑO ROJO PINOT NOIR PREMIUM	\$18.000
DE MOÑO ROJO GRENACHE PREMIUM	\$18.000
DE MOÑO ROJO MRV PREMIUM	\$18.000

### OTHER WINE STRAINS

DE MOÑO ROJO ROSE P	\$18.000
DE MOÑO ROJO MRV P BLANCO	\$18.000
DE MOÑO ROJO ALBARIÑO BLANCO x 500CC	\$10.000

### GLASS OF WINE

\$8.000



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## CHARDONNAY

PYROS APELLATION CHARDONNAY. Bodegas Pyros Wine	\$28.000
DEFACHATADOS CHARDONNAY. Bodega Desfachatados Wine	\$18.000
RUTINI DOMINIO. Bodega Rutini Wines	\$47.000

## SAUVIGNON BLANC

SALENTEIN RESERVA SAUVIGNON BLANC. Bodega Salentein	\$28.000
VIOLINISTA SAUVIGNON BLANC-TORRONTES. Bodega Violinista Wines	\$25.000

## MALBEC

VIOLINISTA. Bodega Violinista Wines	\$25.000
PYROS BLOCK N° 4 MALBEC	\$48.000
TOIA GRAN MALBEC. Bodega Putruele	\$35.000
PUTRUELE RESERVA MALBEC. Bodega Putruele	\$18.000
PAZ RESERVA MALBEC. Bodega Finca las Moras	\$28.000
MIL VIENTOS BARRICA. Bodega Merced del Estero	\$38.000
LAS PERDICES RESERVA MALBEC. Bodega Viñas Las Perdices	\$33.000
RUTINI RESERVA MALBEC. Bodega Rutini Wines	\$55.000
RUTINI DOMINIO. Bodega Rutini Wines	\$47.000
PYROS APELLATION. Bodega Pyros Wine	\$28.000
SALENTEIN RESERVA MALBEC. Bodega Salentein	\$28.000
DV CATENA MALBEC - MALBEC	\$55.000

## CABERNET SAUVIGNON

MIL VIENTOS CRIADO EN BARRICA. Bodega Merced del Estero	\$38.000
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## SYRAH

PYROS APELLATION SYRAH. Bodega Pyros Wine	\$28.000
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## DULCE

SANTA JULIA DULCE NATURAL. Bodega Santa Julia	\$16.000
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## SPARKLING WINES

SALENTEIN Extra brut. Bodega Salentein	\$30.000
BARON B. Bodega Baron B	\$55.000
Espumante Rutini Domino Brut Nature x 750 cc	\$55.000

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# Signature Cocktails



<b>MOJITO ALBARIÑO</b> Mint, lime, DMR Albariño, sugar, sparkling water, and ice.	\$9.000
<b>ROSÉ CITRIC</b> De Moño Rojo rosé wine, tonic water, vodka, grapefruit juice, and ice.	\$9.000
<b>BLUE AMOUR</b> Blue curaçao liqueur, vodka, Golden Age Parfait Amour, tonic water, egg white, lime, and ice.	\$9.000
<b>90% CITRIC</b> Cointreau, Aperol, Drambuie, mandarin juice, and ice.	\$9.000
<b>DRINK WILD</b> De Moño Rojo MRV wine, gin, mint, ginger, lime, and ice.	\$9.000
<b>TROPICAL DRINK</b> Gin, Malibu, melon, syrup, and ice.	\$9.000
<b>FLIPPED</b> Drambuie, Jim Beam Honey, red berries, and ice.	\$9.000
<b>CAIPI DE SYRAH</b> De Moño Rojo Syrah wine, grenadine, cachaça, passion fruit, and ice.	\$9.000
<b>JAGERLEMON</b> Jägermeister, limoncello, lime, syrup, and ice.	\$9.000
<b>EL FEDERAL</b> El Federal vermouth, Red Bull, lime, grappa, and ice.	\$9.000
<b>STRONG DRINK</b> Tequila, Campari, Gancia, and ice.	\$9.000
<b>POMELO BITTERS</b> Jim Beam, Campari, grapefruit juice, syrup, and ice.	\$9.000
<b>BAILEYS CREAM</b> Baileys, Cusenier liqueur, vanilla ice cream, whipped cream, syrup, and ice.	\$9.000
<b>PINEAPPLE P</b> Pisco, pineapple juice, egg white, syrup, and ice.	\$9.000
<b>ILUSTRE DEL SOL</b> El Ilustre gin, tonic water, mandarin, and rosemary.	\$9.000
<b>JARDIN DE ZONDA</b> El Ilustre gin, tonic water, grapefruit, and basil.	\$9.000

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## COCKTAILS | Classics



FERNET AND COLA	\$9.000
MINT TONIC Brancamenta Ricetta Italiana	\$9.000
NEGRONI CARPANO Carpano Rosso	\$13.000
MOJITO	\$9.000
Coconut - Passion Fruit - Red Berries with Malibu	
DAIQUIRI	\$9.000
Strawberry - Peach - Pineapple	
CAMPARI TONIC	\$9.000
GIN BEEFEATER	\$11.000
GIN BOMBAY SAPPHIRE	\$15.000
GIN TANQUERAY	\$15.000
APEROL SPRITZ	\$8.000

## WHISKY



JOHNNIE WALKER BLACK LABEL	\$15.000
JOHNNIE WALKER RED LABEL	\$12.000
CHIVAS REGAL 12 YEARS	\$12.000
CHIVAS REGAL 18 YEARS	\$30.000
JIM BEAM BOURBON	\$12.000
JAMENSON	\$12.000
JACK DANIELS TENNESSEE	\$12.000
GLENFIDDICH 12 YEARS	\$18.000
GLENFIDDICH 18 YEARS	\$40.000
GLENLIVET 15 YEARS	\$23.000

## DESTILLATES



VODKA ABSOLUT	\$9.000
PISCO MISTRAL	\$9.000
TEQUILA JOSÉ CUERVO 1800	\$13.000
TEQUILA JOSÉ CUERVO DORADO	\$13.000
GRAND MARNIER	\$13.000
LICOR JAGERMEISTER	\$13.000
AMARULA	\$9.000
BAILEY'S	\$9.000

## JARS



SALBAHAJE	\$20.000
Gin, Malibu, mint and jinger syrup, MRV de Mono Rojo white wine.	
SUSPIRO DE PASIÓN	\$20.000
Vodka grappa, grapefruit juice, passion fruit, syrup, lemon juice.	

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# COFFEE

## COFFEE **LAVAZZA**

COFFEE	\$3.000
MEDIUM COFFEE	\$4.000
LARGE COFFEE	\$5.000
INTERNACIONAL TEA	\$4.000
SUBMARINE	\$5.000
MILKSHAKES	\$5.000

- Oreo: american ice cream, Oreo cookies, milk and whipped cream.
- Strawberry: strawberry ice cream, american ice cream, strawberries, milk and whipped cream.
- Chocolate: chocolate ice cream, american ice cream, milk, ice and whipped cream.

### CAFÉ FRAPPÉS \$5.000

- Cold Brew: iced coffee, condensed milk, milk, foam and cocoa
- Baileys: iced coffee, milk, Baileys, ice and whipped cream.
- Dulce de leche: iced coffee, dulce de leche, milk, ice and whipped cream.

### SMOOTHIES \$5.000

- Green: spinach, pear, green apple, ginger, honey, and water.
- Red Fruits: Berries, oats, banana, milk and honey.



*To better appreciate the flavor and aroma it is recommended to be consumed at 70.°*



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# AFTERNOON TEA

## PROMOTIONS

**PROMO 1 | De Moño Rojo Afternoon Tea** ☒ \$13.000

Coffee or tea, seeded bread toast, smooth cream cheese, fresh avocado, scrambled eggs with crispy bacon, and orange juice.

*Ask about bread varieties and gluten-free options.*

**PROMO 2 | Country Afternoon Tea** ☒ \$12.000

Coffee or tea, country-style bread toast with a cream cheese dip, homemade jam, and scrambled eggs.

*Ask about bread varieties and gluten-free options.*

**PROMO 3 | Energy Breakfast** ☒ \$15.000

Coffee or tea, crunchy granola with natural yogurt, fresh fruit salad, ham and cheese, served with orange juice.



## TOASTS

**PROMO 4 | Avocado Toast** ☒ \$12.000

Coffee or tea, artisan bread toast with fresh avocado, egg, and cherry tomatoes.

*Ask about bread varieties and gluten-free options.*

**PROMO 5 | Iberian Toast** ☒ \$13.000

Toasted bread with tybo cheese, cured ham, olive oil, and cherry tomatoes.

*Ask about bread varieties and gluten-free options.*

**PROMO 6 | Mortadella & Pistachio Toast** ☒☒ \$13.000

Seeded bread with mortadella, pistachio pesto, and Atuel cheese.

*Ask about bread varieties and gluten-free options.*



## CROISSANTS

**PROMO 7 | Smoked Pork Loin Croissant** \$12.000

Artisan croissant with smoked pork loin and melted mozzarella.

**PROMO 8 | Pistachio Croissant** ☒ \$13.000

Croissant filled with pistachio pastry cream.



*\*Optional natural squeezed orange juice*

\$4.000

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# BREAKFAST BUFFET



**AVAILABLE FROM 07:30 TO 11 AM**

**\$25.000**

Available at our La Cava restaurant  
Floor -1 Del Bono Park Hotel

## OTHER OPTIONS

Seeded bread toast with smooth cream cheese, avocado, and scrambled eggs with crispy bacon.	\$5000
Country-style toasted bread with a cream cheese dip and homemade jam.	\$6.000
Crunchy granola with natural yogurt, fresh fruit, and honey.	\$10.000
Artisan toast with fresh avocado, eggs, and cherry tomatoes.	\$6.000
Toast with tybo cheese, cured ham, olive oil, and tomatoes.	\$9.000
Seeded bread toast with mortadella, Atuel cheese, and pistachio pesto.	☎ \$9.000
Smoked pork loin croissant.	\$8.000
Croissant filled with pistachio pastry cream.	☎ \$9.000
Scrambled eggs.	\$2.500
Classic ham and cheese toast.	\$6.000
Sliced fresh fruit.	\$6.000

*Did you know that you can ask for almonds milk, low fat milk or lactose free milk to combine with your drink?*



***DARE  
TO TRY!***

## BAKERY

CROISSANT OR PANCAKE

\$2.000

*Our baking and pastry is handmade by our team.*



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# TYPES OF COFFEE

## ESPRESSO

Only coffee



40ml ..... \$3.000

## RISTRETTO

Intense coffee



20ml ..... \$3.000

## AMERICANO

Reduced coffee



40ml ..... \$3.000  
135ml ..... \$5.000

## MACCHIATO

Coffee with foam



40ml ..... \$3.000  
135ml ..... \$5.000

## DOBLE

Double ration of coffee



40ml ..... \$3.000  
135ml ..... \$5.000

## CORTADO

Coffee with less milk



40ml ..... \$3.000  
135ml ..... \$5.000

## COFFEE WITH MILK

Half coffee half milk



40ml ..... \$3.000  
135ml ..... \$5.000

## LATTE MACCHIATO

A bit of coffee, more milk



40ml ..... \$3.000  
135ml ..... \$5.000

## ESPRESSO PANNA

Coffee with whipped cream



40ml ..... \$3.000  
135ml ..... \$5.000

## CAFÉ LATTE

Coffee with more milk and less foam



40ml ..... \$3.000  
135ml ..... \$5.000

## MOCHA/VIENÉS

Coffee with chocolate, milk and foam



40ml ..... \$3.000  
135ml ..... \$5.000

## FLAT WHITE

Espresso and emulsified milk



40ml ..... \$3.000  
135ml ..... \$5.000

## COLD BREW

Coffee, condensed milk, milk, foam, cocoa and ice



270ml ..... \$5.000

## COLD CARAMEL LATTE

Coffee, cold milk, syrup, caramel and ice



270ml ..... \$5.000

## COLD VANILLA LATTE

Coffee, cold milk, syrup, vanilla and ice



270ml ..... \$5.000

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