

# DE MOÑO ROJO



## 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



# LUNCH & DINNERS

## APPETIZZERS



### MEAT PIES DUO (EMPANADAS)

\$10.000

Beef, onion, pitted green olives, boiled eggs and spices.



### CRISPY CALAMARI

\$13.000

with herb mayo dip and lemon wedges.



### RUSTIC POTATOES

\$12.000

With bacon and green onion.



### GRILLED PROVOLONE ON WOOD FIRE

\$15.000

With tomato and almond gremolata.

**New**

### GLAZED SWEETBREADS

\$17.000

With balsamic reduction and piperrada.

**New**

### CRISPY PRAWNS

\$19.000

With panko, avocado and teriyaki sauce.

**New**

### SAN JUAN-STYLE TOMATICÁN

\$12.000

Sautéed tomatoes with onions, roasted peppers and egg.

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# SALADS



## SMOKED SALMON SALAD

\$20.000

Mixed greens, cream cheese, tomato, avocado and seed mix.



## DE MOÑO ROJO SALAD

\$16.000

Couscous, rocket, corn, grilled tomatoes, granulated parmesan cheese, avocado, toasted almonds and grilled pumpkin with smoked peppers sauce.



## CAESAR SALAD

\$16.000

A green salad of romaine lettuce, grilled chicken, parmesan cheese and croutons dressed with specialty Caesar dressing.

# SANDWICH



## AMERICAN BURGER

\$15.000

Double medallion, sliced mushrooms, melted cheese and thousand island dressing on smoked bread.



## BEEF TENDERLOIN SANDWICH

\$16.000

Tomato, lettuce, ham and tybo cheese, accompanied with french fries/chips.

# MAIN COURSE

## ▶ WOOD CUTS



## FLAME GRILLED "PUNTA DE ESPALDA"

\$23.000

*(not available everyday)*

Served with optional side dish and dressing.



## GRILLED PINK SALMON

\$26.000

Served with optional side dish and dressing.

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**GRILLED ARGENTINE RIBEYE STEAK**   **\$25.000**

Served with optional side dish and dressing.



**CEJA**  **\$25.000**

Served with optional side dish and dressing.

**New**

**PORK RIBS**  **\$18.000**

With Homemade Barbecue Sauce. *Side dish of your choice.*

**New**

**BEEF TENDERLOIN**  **\$24.000**

With side dish and dressing.

## ► SIGNATURE DISHES



**MUSHROOMS LASAGNA** **\$22.000**

With sautéed onions, mozzarella and alfredo artichoke sauce.



**SEAFOOD RISOTTO**  **\$17.000**

Carnaroli rice with seafood such as prawns, mussels, squid, and cockles, finished with butter and Parmesan cheese.



**SPINACH AND CREAM CHEESE CANNELLONI**  **\$17.000**

Flaxseed flour dough filled with spinach and cream cheese, served with romesco sauce.

**New**

**BEEF TENDERLOIN WITH PISTACHIO**  **\$25.000**

and roasted garlic pesto on creamy humita.

**New**

**STUFFED BUTTERNUT SQUASH**  **\$16.000**

With gratinated vegetables and mozzarella.

**New**

**TROUT AND WHITE FISH SORRENTINOS** **\$18.000**

Topped with herb cream and roasted cherries.

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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



## LEMON SIGH CAKE

\$9.000

Soft lemon curd accompanied by peppermint ganache.



## REGIONAL TASTING

\$9.000

Classic flan with dulce de leche, quince and sweet potato paste, ricotta tart, figs in syrup, dried fruits, and amaretto caramel sauce.



## HOMEMADE ICE-CREAMS



\$9.000

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 | Pistachio

New

## STICKY TOFFEE CREAM DOME

\$9.000

Coffee heart, covered in caramel with Baileys cream.

New

## COCONUT MOUSSE WITH NUTELLA CENTER



\$9.000

On a chocolate marquise with hazelnut crunch, chestnuts and chocolate sauce.

New

## CREAMY DULCE DE LECHE FLAN



\$9.000

With orange frosting.

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# BEVERAGES



SODA x 500cc	\$3.500
STILL WATER x 500cc	\$2.500
SPARKLING WATER x 500cc	\$2.500
FLAVORED WATER x 500cc	\$3.000
HOMEMADE FLAVORED WATER x 500cc	\$3.000
• Mint and Lime	
• Passion fruit and grapefruit	
• Cucumber and lemon	
HOMEMADE FLAVORED WATER - JAR	\$9.500
RED BULL x 250cc	\$5.500

# BEERS

## NATIONAL

ANDES ORIGIN Lager 473cc	\$4.500
ANDES ORIGIN IPA 473cc	\$4.500
ANDES ORIGIN Stout 473cc	\$4.500
QUILMES 473cc.	\$3.500

## INTERNATIONAL

STELLA ARTOIS 473cc	\$4.500
CORONA 330cc	\$4.500
STELLA ARTOIS Chalice	\$4.500



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# WINES

## VINO DE MOÑO ROJO



### RED WINE STRAINS

DE MOÑO ROJO CABERNET FRANC SP	\$23.000
DE MOÑO ROJO BLEND CABERNET - CABERNET P	\$17.000
DE MOÑO ROJO BLEND X SUPER PREMIUM	\$23.000
DE MOÑO ROJO SUPER GSM	\$23.000
DE MOÑO ROJO BLEND BORDOLES PREMIUM	\$17.000
DE MOÑO ROJO SYRAH PREMIUM	\$17.000
DE MOÑO ROJO SYRAH SUPER PREMIUM	\$23.000
DE MOÑO ROJO PETIT VERDOT PREMIUM	\$17.000
DE MOÑO ROJO MALBEC SUPER PREMIUM	\$23.000
DE MOÑO ROJO MALBEC PREMIUM	\$17.000
DE MOÑO ROJO PINOT NOIR PREMIUM	\$17.000
DE MOÑO ROJO GRENACHE PREMIUM	\$17.000

### OTHER WINE STRAINS

DE MOÑO ROJO ROSE P	\$17.000
DE MOÑO ROJO MRV (WHITE WINE)	\$17.000
DE MOÑO ROJO ALBARIÑO (WHITE WINE x 500cc)	\$10.000



GLASS OF WINE

\$7.000

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## SPARKLING WINES

<b>SALENTEIN. Extra brut.</b> Wineyard Salentein	\$25.000
<b>BARON B.</b> Wineyard Baron B	\$50.000

## CHARDONNAY

<b>PYROS APELLATION CHARDONNAY.</b> Wineyard Pyros	\$25.000
<b>DESFACHATADOS CHARDONNAY.</b> Wineyard Desfachatados Wine	\$18.000
<b>GRAN SOMBRERO.</b> Bodega Huantala Wines	\$27.000

## SAUVIGNON BLANC

<b>SALENTEIN RESERVA SAUVIGNON BLANC.</b> Wineyard Salentein	\$25.000
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## OTHER WHITE STRAINS

<b>CAFAYATE TERROIR DE ALTURA TORRONTÉS.</b> Wineyard Etchart	\$25.000
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## MALBEC

<b>PAZ RESERVA MALBEC.</b> Wineyard Finca las Moras	\$25.000
<b>MIL VIENTOS BARRICA.</b> Wineyard Merced del Estero	\$30.000
<b>LAS PERDICES RESERVA MALBEC.</b> Wineyard Viñas Las Perdices	\$30.000
<b>RUTINI RESERVA MALBEC.</b> Wineyard Rutini Wines	\$55.000
<b>PYROS APELLATION.</b> Wineyard Pyros Wine	\$25.000
<b>SALENTEIN RESERVA MALBEC.</b> Wineyard Salentein	\$25.000
<b>PYROS BLOCK N° 4 MALBEC</b>	\$45.000
<b>TOIA GRAN MALBEC.</b> Wineyard Putruele	\$48.000
<b>PUTRUELE RESERVA MALBEC.</b> Wineyard Putruele	\$17.000
<b>ZUCCARDI Q MALBEC.</b> Wineyard Zuccardi	\$50.000
<b>DV CATENA MALBEC - MALBEC</b>	\$50.000
<b>GRAN SOMBRERO.</b> Bodega Huantala Wines	\$27.000

## CABERNET SAUVIGNON

<b>MIL VIENTOS CRIADO EN BARRICA.</b> Wineyard Merced del Estero	\$30.000
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## DULCE

<b>SANTA JULIA DULCE NATURAL.</b> Wineyard Santa Julia	\$16.000
<b>PUTRUELE TARDIO DE ABRIL.</b> Wineyard Putruele	\$10.000

## SYRAH

<b>PYROS APELLATION SYRAH.</b> Wineyard Pyros Wine	\$25.000
<b>TOIA GRAN SYRAH.</b> Wineyard Putruele	\$48.000

## CABERNET FRANC

<b>GRAN SOMBRERO.</b> Bodega Huantala Wines	\$27.000
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# COCKTAILS | Classics



<b>FERNET BRANCA Y COLA</b>	<b>\$8.000</b>
<b>MINT TONIC</b> Brancamenta Ricetta Italiana	<b>\$8.000</b>
<b>NEGRONI CARPANO</b> Carpano Rosso	<b>\$13.000</b>
<b>MOJITO</b> Coconut - Passion Fruit - Red Berries with Malibu	<b>\$8.000</b>
<b>DAIQUIRI</b> Strawberry - Peach - Pineapple	<b>\$8.000</b>
<b>CAMPARI TONIC</b>	<b>\$8.000</b>
<b>GIN BEEFEATER</b>	<b>\$11.000</b>
<b>GIN BOMBAY SAPPHIRE</b>	<b>\$15.000</b>
<b>GIN TANQUERAY</b>	<b>\$15.000</b>
<b>GIN PRÍNCIPE DE LOS APÓSTOLES</b>	<b>\$15.000</b>
<b>APEROL SPRITZ</b>	<b>\$8.000</b>



# WHISKY

<b>JOHNNIE WALKER BLACK LABEL</b>	<b>\$13.000</b>
<b>JOHNNIE WALKER RED LABEL</b>	<b>\$9.000</b>
<b>CHIVAS REGAL 12 YEARS</b>	<b>\$10.000</b>
<b>CHIVAS REGAL 18 YEARS</b>	<b>\$30.000</b>
<b>JIM BEAM BOURBON</b>	<b>\$9.000</b>
<b>JAMENSON</b>	<b>\$10.000</b>
<b>BALLANTINES</b>	<b>\$7.000</b>
<b>JACK DANIELS TENNESSEE</b>	<b>\$12.000</b>
<b>GLENFIDDICH 12 YEARS</b>	<b>\$20.000</b>
<b>GLENFIDDICH 18 AÑOS</b>	<b>\$40.000</b>
<b>GLENLIVET 15 AÑOS</b>	<b>\$23.000</b>



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# DESTILLATES

VODKA ABSOLUT	\$8.000
PISCO MISTRAL	\$8.000
TEQUILA JOSÉ CUERVO 1800	\$13.000
TEQUILA JOSÉ CUERVO DORADO	\$13.000
GRAND MARNIER	\$13.000
LICOR JAGERMEISTER	\$11.000
AMARULA	\$10.000
BAILEY'S	\$10.000



## 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 \$3.500

LARGE COFFEE \$4.000

INTERNACIONAL TEA \$3.500

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 \$4.500

- **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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# TYPES OF COFFEE

## ESPRESSO

Only coffee



40ml ..... \$3.000

## RISTRETTO

Intense coffee



20ml ..... \$3.000

## AMERICANO

Reduced coffee



40ml ..... \$3.000  
135ml ..... \$4.000

## MACCHIATO

Coffee with foam



40ml ..... \$3.000  
135ml ..... \$4.000

## DOBLE

Double ration of coffee



40ml ..... \$3.000  
135ml ..... \$4.000

## CORTADO

Coffee with less milk



40ml ..... \$3.000  
135ml ..... \$4.000

## COFFEE WITH MILK

Half coffee half milk



40ml ..... \$3.000  
135ml ..... \$4.000

## LATTE MACCHIATO

A bit of coffee, more milk



40ml ..... \$3.000  
135ml ..... \$4.000

## ESPRESSO PANNA

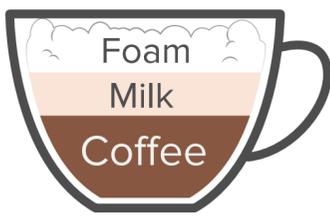
Coffee with whipped cream



40ml ..... \$3.000  
135ml ..... \$4.000

## COFFEE LATTE

Coffee with more milk and less foam



40ml ..... \$3.000  
135ml ..... \$3.500

## MOCHA/VIENÉS

Coffee with chocolate, milk and foam



40ml ..... \$3.000  
135ml ..... \$3.500

## FLAT WHITE

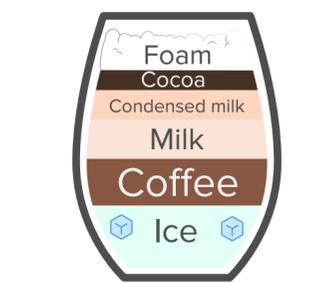
Espresso and emulsified milk



40ml ..... \$3.000  
135ml ..... \$3.500

## COLD BREW

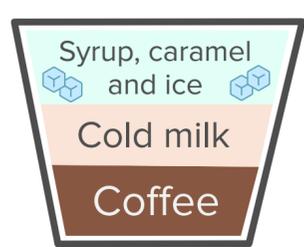
Coffee, condensed milk, milk, foam, cocoa and ice



270ml ..... \$4.500

## COLD CARAMEL LATTE

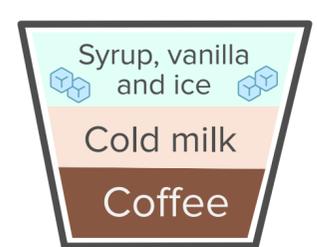
Coffee, cold milk, syrup, caramel and ice



270ml ..... \$4.500

## COLD VANILLA LATTE

Coffee, cold milk, syrup, vanilla and ice



270ml ..... \$4.500

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# BREAKFAST & SNACKS

## PROMOTIONS

### OPTION 1

\$7.000

Coffee or infusion, 2 croissants and 1 pancake.

### OPTION 2

\$7.500

Coffee or infusion, sourdough toast with cream cheese and homemade jam.  
Optional: Wholemeal, lactal or field bread.

### OPTION 3

\$10.500

Coffee or infusion, plain yogurt with granola, seasonal fruit and honey.

### OPTION 4

\$10.500

Coffee or infusion, scrambled eggs with ham and homemade bread.

### OPTION 5

\$6.500

Coffee or infusion, artisanal bills of dulce de leche and quince.

### OPTION 6

\$10.500

Coffee or infusion or soda, with sourdough bread toast with scrambled egg, avocado, cherry tomato and seeds.

### OPTION 7

\$9.000

Coffee or infusion with fluffy vanilla pancakes with seasonal fruits, chocolate ganache and whipped cream.

### OPTION 8

\$9.000

Coffee or tea plus petit four platter.

**\*Optional natural squeezed orange juice**

\$4.000



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BREAKFAST BUFFET AVAILABLE FROM 07:30 TO 11 AM \$23.000

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

## OTHER OPTIONS

Fluffy pancakes topped with fresh fruit, chocolate ganache and whipped cream. \$6.500

Ham and cheese toast. \$8.000

Sourdough toast with cream cheese and homemade jam. \$4.500  
Optional: Wholemeal, lactal or field bread.

Plain yogurt with granola, seasonal fruit and honey. \$8.000

Scrambled eggs with ham and homemade bread. \$7.500

Sourdough bread toast with scrambled egg, avocado, cherry tomato and sedes. \$7.500

Sliced fruit. \$5.000

*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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