



DE MOÑO ROJO



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

STARTERS

- | | | |
|---|--|--|
| | MEAT PIES DUO (EMPANADAS)
Minced beef, white onions, pitted green olives,
hard boiled eggs and spices. |  \$10.000 |
| | HUANCAÍNA-STYLE MUSHROOMS
With roasted tomatoes. |  \$15.000 |
|  | BLACK PUDDING CROQUETTES
On romesco sauce and focaccia chips. | \$14.000 |
|  | GAZPACHO
With pollock cheek carpaccio, radishes,
capers, olives and cucumber. |   \$12.000 |

SALADS

- | | | |
|---|---|--|
|  | GREEK PRAWN SALAD
Lettuce, yellow bell pepper, red bell pepper,
cucumber, red onion, black olives, and goat cheese. |  \$18.000 |
|  | DEL MEDANO SALAD
Melon in its cream, crispy lardons and ricotta pieces. |   \$14.000 |
|  | CRISPY PROVOLETA SALAD
Panko-breaded provolone disc with arugula,
roasted pears, cherry tomatoes, candied figs,
pistachios and tomato pesto dip. | \$20.000 |
|  | SMOKED SALMON SALAD
Smoked salmon slices, mixed greens,
cherry tomatoes, avocado, green beans
and toasted almonds. |   \$22.000 |

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MAIN COURSES

NEW

VEGETABLE LASAGNA \$23.000
With mozzarella and creamy spinach sauce.

NEW

FETTUCCHINE STIR-FRY \$23.000
Stir-fried with chicken breast, lardons, sun-dried tomatoes, broccoli, spring onions and asparagus cream.

NEW

RIBEYE SEARED IN ROASTED GARLIC ⊗ \$38.000
Served with roasted smashed potatoes and mushrooms, with white onion and spring onion sautéed in basil butter and a chimichurri dressing.

NEW

PUNTA DE ESPALDA WITH HERB CRUST ⊗ \$38.000
Over Hollandaise cream and potato mille-feuille with Provençal creosote bush dip.

NEW

SEA QUINOTO ⊗ \$25.000
Quinoa trilogy enriched with seafood and carrot chips.

NEW

GOLDEN CALAMARETTI \$28.000
Filled with pork chorizo paste, spring onions and capers with lemon, on a bed of zucchini cream and garnish.

NEW

PORK SHOULDER ⊗ ⊗ \$25.000
Braised in beer, roasted garlic, orange and muscovado sugar, on a bed of mint-infused mujadara and fried onions.

PINK SALMON IN A COCONUT CRUST ⊗ \$32.000
With creamy peas, golden carrots, and crispy corn.
Gluten-free option available upon request.



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SANDWICH



DMR BURGER \$19.000

Blend ribeye medallion, pickled cucumbers, bacon, provolone, in a brioche bun with sun-dried tomatoes. Served with wedge fries.

CLASSIC ARGENTINE LOMITO \$21.000

Homemade bread, beef tenderloin, lettuce, tomato, ham, tybo cheese, over easy egg. Accompanied with fries.

GREEN OLIVE FOCACCIA Ⓜ \$18.000

Grilled chicken, mortadella with pistachios, arugula, and habanero dressing. Served with sweet potato chips and barbecue

DESSERTS

ICE CREAM \$9.000
(Your choice of flavors)

SORBET ICE CREAM \$9.000

PASTRY SELECTION \$9.000



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BAVERAGES



SOFT DRINKS x 500cc	\$4.000
STILL WATER x 500cc	\$3.000
SPARKLING WATER x 500cc	\$3.000
FLAVOURED WATER 500 cc	\$4.000
HOMEMADE FLAVOURED WATER JUG 1,5lt	\$10.000
CORONA 0.0 x 330cc	\$4.000
RED BULL x 250cc	\$6.000



BEERS



NATIONALS

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

INTERNATIONALS

STELLA ARTOIS 410cc	\$5.000
CORONA 330cc	\$5.000
MICHELOB ULTRA x 473 cc	⊗ \$4.000



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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

DEFACHATADOS CHARDONNAY. Bodega Desfachatados Wine \$18.000

RUTINI DOMINIO. Bodega Rutini Wines \$47.000

SAUVIGNON BLANC

SALENTEIN. Bodega Salentein \$28.000

PAZ. Bodega Finca Las Moras \$27.000

VIOLINISTA Sauvignon Blanc-Torrantes. Bodega Violinista Wines \$25.000

MALBEC

FABRE MONTMAYOU RESERVA. Bodega Fabre Montmayou \$28.000

PYROS APPELLATION. Bodega Pyros \$28.000

MIL VIENTOS RESERVA. Bodega Merced del Estero \$38.000

PYROS BLOCK N° 4 MALBEC. Bodega Pyros \$48.000

TOIA GRAN MALBEC. Bodega Putruele \$35.000

PUTRUELE RESERVA MALBEC. Bodega Putruele \$18.000

DV CATENA MALBEC - MALBEC \$50.000

VIOLINISTA. Bodega Violinista Wines \$25.000

RUTINI DOMINIO. Bodega Rutini Wines \$47.000

BLEND TINTOS

LAS PERDICES. Bodega Viñas Las Perdices \$33.000

Malbec | Cabernet Franc | Petit Verdot

MIL VIENTOS RESERVA. Bodega Merced del Estero \$38.000

Cabernet Franc | Cabernet Sauvignon

PAZ. Bodega Finca Las Moras \$28.000

Cabernet Franc | Cabernet Sauvignon

DV CATENA. Catena Zapata \$36.000

Cabernet-Cabernet

SYRAH

PYROS APPELLATION. Bodega Pyros \$28.000

TOIA GRAN SYRAH. Bodega Putruele \$35.000

OTHER STRAINS

SANTA JULIA DULCE NATURAL. Bodega Santa Julia \$16.000

PUTRUELE TARDIO DE ABRIL. Bodega Putruele \$10.000

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



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

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COCKTAILS | Classics



FERNET Y COLA	\$9.000
MOJITO CLÁSICO	\$9.000
MOJITO MALIBÚ	\$9.000
DAIQUIRI	\$9.000
CAMPARI	\$9.000
APEROL	\$9.000
GIN BEEFEATER + TONICA	\$11.000
GIN BOMBAY SAPPHIRE + TONICA	\$15.000
CUBA LIBRE	\$9.000
NEGRONI	\$13.000
PISCO SOUR	\$9.000
MARGARITA	\$9.000
CAIPIRINHA	\$9.000
GIN TANQUERAY + TONICA	\$15.000

WHISKY



JOHNNIE WALKER BLACK LABEL	\$13.000
JOHNNIE WALKER RED LABEL	\$10.000
CHIVAS REGAL 12 YEARS	\$10.000
CHIVAS REGAL 18 YEARS	\$30.000
JACK DANIELS HONEY	\$15.000
JAMENSON	\$12.000
J&B	\$8.000

DISTILLATES



VODKA ABSOLUT	\$9.000
TEQUILA JOSÉ CUERVO 1800	\$13.000
TEQUILA JOSÉ CUERVO DORADO	\$13.000
PISCO MISTRAL	\$9.000
VERMOUTH CYNAR	\$7.000
MARTINI EXTRA DRY	\$7.000
MARTINI ROSSO	\$7.000
CARPANO ROSSO	\$7.000
BAILEY'S	\$9.000
AMARULA	\$9.000
LICOR LEMONCELLO	\$9.000
LICOR JAGERMEISTER	\$13.000

COCKTAIL JUGS



SALBAHAJE Gin, coconut rum, mint syrup, ginger and De Moño Rojo Pedro Ximenes white wine.	\$20.000
SIGH OF PASSION Vodka, grappa, grapefruit juice, passion fruit, sugar syrup and lemon juice.	\$20.000

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COFFEE



COFFEE LAVAZZA

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

BREAKFAST & SNACKS

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PROMOTIONS

PROMO 1

Coffee or tea, soda, 2 regular croissants or pastries, and a small cake.
Check for Options without TACC.

\$8.000

PROMO 2

Coffee or tea, soda, 2 toasts of your choice: white bread, multigrain, with a jam and cream cheese dip.
Check for Options without TACC.

\$8.000

PROMO 3

Coffee or Infusion, soda, yogurt with granola, seasonal fruits, nuts, and honey.
Check for Options without TACC.

\$12.000

PROMO 4

Coffee or infusion or soda, with white or multigrain sandwich bread toast, scrambled eggs, avocado, and seeds.
Check for Options without TACC.

\$12.000

PROMO 5

Coffee or infusion, sparkling water, scrambled eggs, bacon or ham and cheese, and toast
(White bread, multigrain bread).
Check for Options without TACC.

\$11.000

PROMO 6

Coffee or infusion, sparkling water, sweet or savoury large croissant.
Consult options.

\$9.000

PROMO 7

Coffee or tea, soda, plus a choice of Pastry
Check for Options without TACC.

\$8.000

PROMO 8

Coffee or infusion, sparkling water and omelette. Optional fillings: Onions, tomatoes, cheese, ham, mushrooms.
Check for Options without TACC.

\$11.000

PROMO 9

Coffee or tea, soda, and your choice of Petit Gateaux

\$12.000



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BREAKFAST BUFFET



AVAILABLE FROM 7:00 TO 10:30 A.M \$25.000

*Additional freshly squeezed orange juice

\$4.000



OTHER OPTIONS

Toast with jam and cream cheese.

⊗ \$6.000

Choice of bread: white, multigrain.

(Check for Options without TACC).

Yoghurt with granola, fresh fruit and honey.

\$10.000

Scrambled eggs with bacon or ham and cheese. Choice of bread: white, multigrain.

⊗ \$5.000

(Check for Options without TACC).

White or multigrain toast with avocado, crambled eggs, and a mix of seeds.

⊗ \$6.000

(Check for Options without TACC).

Sliced 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!**

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BAKERY

MINI CROISSANT OR TORTITA \$2.000

CROISSANT ⊗ \$4.000

Check for Options without TACC.

SWEET CROISSANT \$6.000

SAVOURY CROISSANT ⊗ \$6.000

Check for Options without TACC.

HAM AND CHEESE TOASTIE \$6.000

PASTRY OPTION ⊗ \$4.500

Check for Options without TACC.

- Intense Brownie
- Carrot Pudding
- Lemon and Poppy Seed Pudding with White Chocolate Cream

PETIT GATEAUX OPTION \$8.000

- Lemon and pistachio semifreddo
- Lemon pie
- Red berry cheesecake
- Pear and blueberry crumble

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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