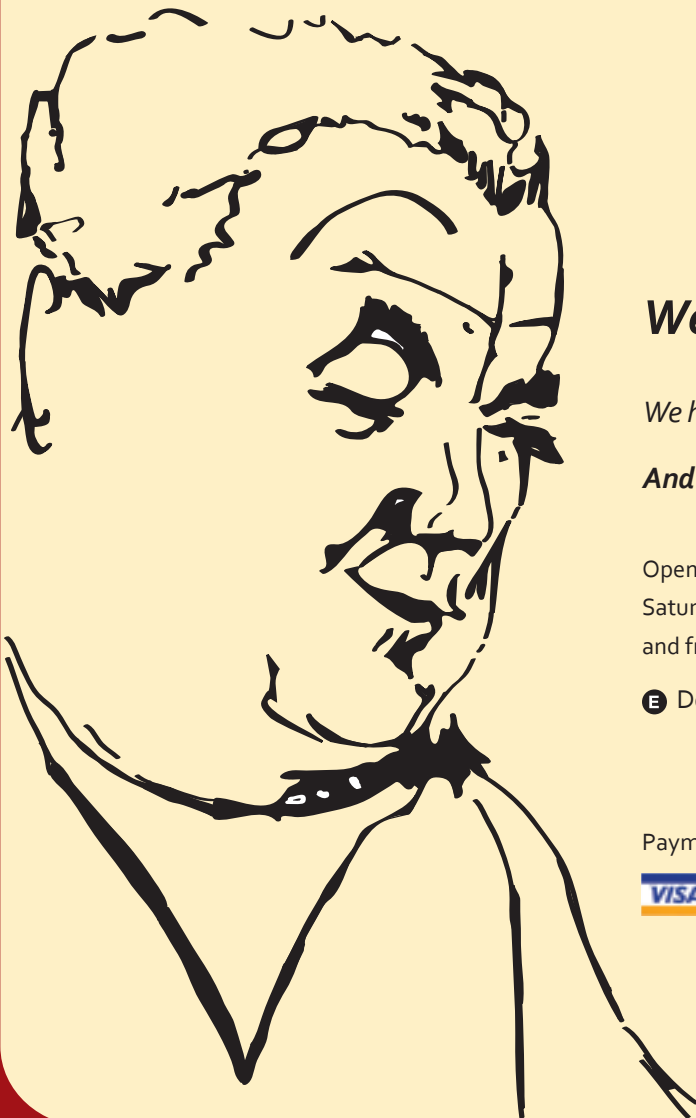


RESTAURANTE
Manolo
COMER COMO EN CASA

Bolívar 1299; esq. Cochabamaba. San Telmo. / Tel. 4307.8743



Welcome to Manolo!

We hope you enjoy our food.

And if you're satisfied, recommend us.

Open Monday to Friday from 20 pm.
Saturdays and Sundays from 12 to 16 pm
and from 20 to 24 hours

E Defensa 1298

Payment by cash or card:



APPETIZERS

COLD APPETIZER

Veal flank (*matambre*) with Russian salad

Dry cured ham (*Parma ham*) with Russian salad

Table of Cold Meat board (2 pers.)

Table of Cheese (2 pers.)

Chambota (*eggplants, zucchini in oil, peppers, onions and spices*)

Anchovies in vinegar

HOT APPETIZER

Meat "empanadas" fired

Squid fried portion

"Gambas" Garlic prawns

Grilled Provolone with dry cured ham and anchovies

Grilled Provolone with bacon and egg fried

Breaded mozzarella fried

Provenzal Frogs

SALADS

Arugula with parmesan cheese

Russian (*potatoes, carrots and peas, with mayonnaise*)

Simple Salad (*Green, or tomato, or carrot*)

Mixed Salad (*lettuce, tomato, onion, carrot and a rugula*)

Figs and walnuts (*letucce mix, blue cheese, figs and walnuts*)

Mush Rooms Salad (*letucce mix, tomato and black olives*)

Chicken Caesar (*greens, chicken, croutons, parmesan, dressing*)



GRILL MEATS

Steak chorizo (350 gr.)

Skirt steak

Asado (*barbecue cow ribs*)

Chorizo (*Argentine sausage*)

Black pudding (*blood sausage*)

Chicken (*boneless*)

FISH

Hake fillet in batter with mashed potatoes

Grilled pink salmon

Grilled pink salmon with vegetables roasted

Trout with blue cheese

(potato mille-feuilles (thinly sliced potatoes), white sauce and blue cheese).

Sole with cream and scallions

(béchamel sauce, scallions, blue cheese . Served with yellow rice)

Sole stuffed with pepper, cheese and spinach

SEAFOOD

Calamari cazuela (2 pers.)

Seafood cazuela (2 pers.)

RICE

With seafood cazuela (2 pers.)

With prawns

With chicken (2 pers.)

With squid (2 pers.)

Yellow rice

White Rice

Vegetable risotto

Mushroom risotto

VEGETABLES

Creamed spinach

Sauteed spinach with cooked ham

Panache mixed vegetables broiled

Revuelto Gramajo (*thin fries, scrambled eggs, ham and peas*)



HOME MADE

Ravioli pumpkin and cheese
Ravioli chicken and vegetable
Sorrentini ham and mozzarella
Potato gnocchi
Tallarines (spaguettis)

SAUCES

Filetto
Pesto
White sauce
Cream
Mixed sauce (*white sauce and filetto*)
Pink sauce (*filetto and cream*)
Bolognese (*mince sauce*)
Scarpato (*filetto, pesto, mushrooms, black olives and scallions*)
4 cheeses (*white sauce, mozzarella, cuartirolo cheese, blue cheese and grated cheese*)

TORTILLA

Potatoes
Spinach
Potatoes and onions
"Española" Potatoes, onions and red chorizo (*Spanish style*)
"Catalana" Potatoes, onions, peppers, dry cured ham and red chorizo and red chorizo
Broccoli

OMELETTE

Cheese
Ham
Mixed (cheese and ham)
Mushrooms

SIDES

French Fries
Spanish style potatoes
Noisette potatoes (*small round fries*)
Sweet potato fries
Thin fries (*paille*)
Additional:
Provence style potatoes or fried egg
Mashed potatoes
Mashed pumpkin
Mixed mashed

OUR DISHES

PORK BONDIOLA

Bondiola with garlic , scallions and Spanish style potatoes

(white wine, garlic, scallions and paprika)

Bondiola Arriero with french fries

(mozzarella, fresh sliced tomatoes, onion, white wine, garlic and chives.

The potato comes with crispy bacon and cheddar cheese)

Bondiola Riojana

(cooked ham, peas, peppers, fried egg and Spanish style potatoes)

Bondiola with pineapple and apple

Bondiola with mushroom sauce and fried

VEAL FLANK

Matambre pizza *(mozzarella, onions, tomato sauce and Spanish style potatoes)*

Matambre with scallions *(white wine, scallions and Spanish style potatoes)*

MILANESAS *(Breaded veal steak)*

"Rellena " milanesa with fries

Ham and mozzarella stuffed milanesa with french fries

"Gran Manolo" milanesa

(mozzarella, cooked ham, fresh sliced tomato, chopped hard boiled egg, olives, parsley and fries)

3 onions Fugazza milanesa

(mozzarella, scallions, white and red onions, french fries with bacon and cheddar cheese)

American milanesa *(BBQ sauce, crispy bacon and crushed potato with cheddar cheese)*

Napolitana milanesa with fries *(cooked ham, mozzarella , tomato sauce and oregano)*

Arriero milanesa *(mozzarella, fresh tomato, onions, white wine, chives. Served with french fries with cheddar and bacon)*

RIBS STEAKS

Peppers (350 gr.)

(cream and onion sauce, peppercorns and creamed potatoes)

Mushrooms (350 gr.)

(cream and onion sauce, mushrooms and noisette potatoes)

Irish (350 gr.)

(cream, cooked ham, scallions and olives. Served with noisette potatoes)

"Relleno" Ham and mozzarella stuffed steak. (350 gr.)

(Portuguese sauces. Served with Spanish style potatoes)

Canadian (350 gr.)

(Cooked ham and grilled peppers. French fries with crispy bacon and cheddar cheese)



CHICKEN BONE LESS

Mustard sauce *(with potato mille-feuilles)*

Mushroom sauce *(with potato mille-feuilles)*

Blue cheese and scallion cream *(whit noisette potatoes)*

Garlic *(white wine, paprika, Spanish style potatoes)*

Scallion *(white wine, scallions and Spanish style potatoes)*

Provenzal *(white wine, sarlic and parsley whith Spanish style potatoes)*

CHICKEN BREASTS

Gran Manolo *(mozzarella, cooked ham, fresh tomatoes, chopped hard boiled egg, olives, parsley and fries)*

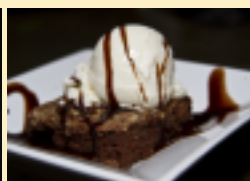
Maryland *(cooked ham , peppers, peas, fried banana, creamed corn and thin fries)*

Napolitana *(cooked ham, mozzarella, tomato sauce and oregano with french fries)*

Tio Nono *(cream, mushrooms, olives, cooked ham, scallions and noisette potatoes)*

Arriero *(mozzarella, fresh tomato, onions, white wine, chives. Served with bacon and french fries with cheddar)*

Rellena *(ham and mozzarella stuffed. Served with french fries)*



DESSERTS

Flan with Dulce de Leche

Flan with whipped Cream

Mixed flan *(with dulce de leche and whipped cream)*

“Panqueque” Dulce de leche crepe

“Panqueque” Flambeed apple crepe

Martin Fierro *(cheese and sweet potato paste)*

Floating island with marsala sabayon

Pumpkin in syrup

Fruit salad

Home made chocolate mousse

Marsala sabayon with walnuts

Home made dulce de leche cheese cake with passion fruit ice cream

ICE CREAM

Bombon Scottish ice cream

Almendrado *(almond-covered ice cream)*

Don Pedro *(vanilla ice cream, whipped cream, chopped walmonds and whisky)*

Super Chocolate Cup (to share) *(Brownie, chocolate mousse, chocolate ice cream, charlotte, chocolate chips, dulce de leche)*

Cup Maria Cuya
(passion fruit ice cream, kiwi natural and berries)

DRINKS

NON-ALCOHOLIC

- Mineral water 500 cc
- Sodas 350cc
- Flavoured water 500cc
- Freshly squeezed orange juice

BEERS

- Glass Quilmes Clásica 250 cc
- Glass Stella Artois 330 cc
- Patagonia Bohemian Pilsener 740 cc
- Patagonia Amber Lager 740 cc
- Patagonia Porter 710 cc
- Patagonia IPA 710 cc
- Corona
- Negra Modelo

COCKTAIL

- Campari Orange
- Negroni
- Aperol Spritz
- Fernet Branca con Coca Cola

COFFEE

- Coffee
- Coffee in jarrito (taller cup)
- Coffee with cream
- Coffee with milk
- Double coffee
- Tea
- Italian cappuccino



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Open Monday - Thursday from 6pm / Friday, Saturday and Sunday from 12 noon

E Free parking for customers
(for 2 hours) Defensa 1298.

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