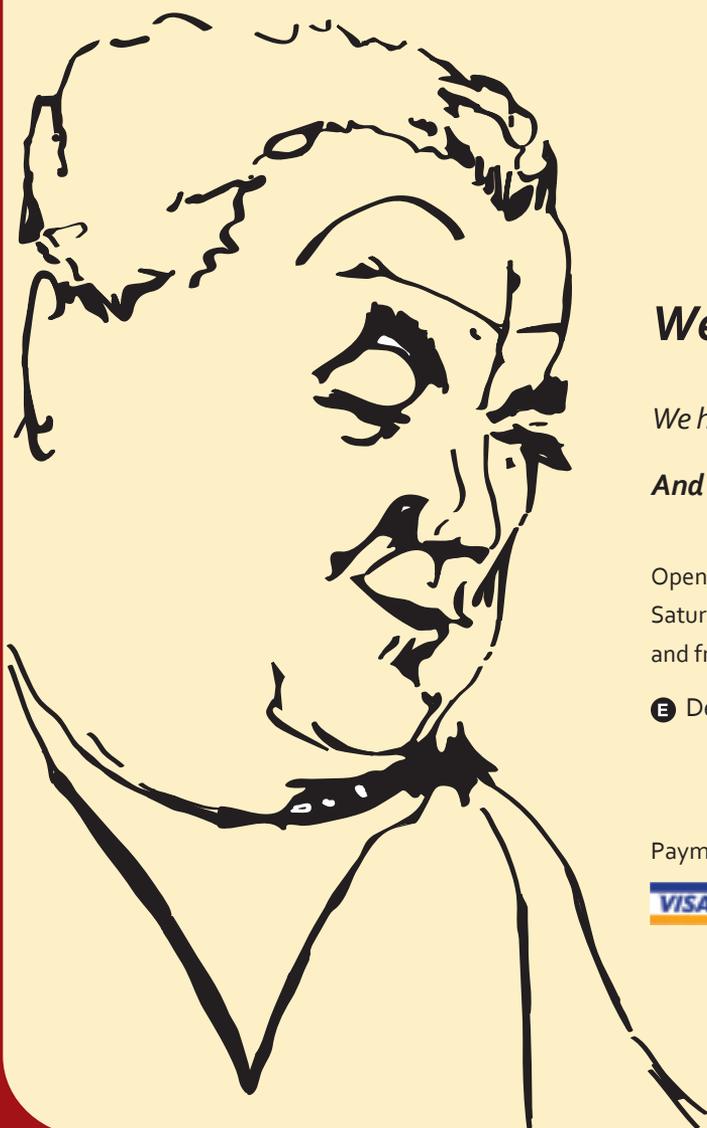


RESTAURANTE  
**Manolo**  
COMER COMO EN CASA

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" fried**

**Squid fried**

**"Gambas" Garlic sauce 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*)**

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

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

**Chicken Caesars (*letucce mix, chicken, croutons, parmesan, dressing*)**



## GRILL MEATS

**Steak chorizo**

**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), whit 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*)

**Roasted vegetables**



## 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*)  
Scarparo (*filetto, pesto, mushrooms, black olives and scallions*)  
4 Quesos (*four cheese*)

## TORTILLA

Potatoes  
Spinach  
Potatoes and onions  
"ESPAÑOLA" Potatoes, onions and red chorizo  
"CATALANA" potatoes, onions, peppers, dry cured ham and red chorizo  
(*Spanish style*)  
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  
French fries with cheddar and bacon  
Mixed mashed

## OUR MAIN 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 cheddar cheese and bacon)*

**Bondiola Riojana**

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

**Bondiola with pineapple and apple**

**Bondiola with mushroom sauce and fried sweet potatoes**

### VEAL FLANK PORK

**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, bacon and fried sweet potatoes)*

**Napolitana milanesa with french 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**

*(cream and onion sauce, peppercorns and creamed potatoes)*

**Mushrooms**

*(cream and onion sauce, mushrooms and noisette potatoes)*

**Irish Style "Irlandesa"**

*(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 Style "Canadiense"**

*(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 BREADED

**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*)

## CELIAC MENU

**Sorrentini ham and mozzarella with pink sauce**

**Ravioli chicken and vegetable with pink sauce**

## CHILD'S MENU

**Potato gnocchi with pink sauce or chicken breaded with mashed potato**

## 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**

**Chesnut in syrup**

**Fruit salad**

**Home made chocolate mousse**

**Marsala sabayon with walnuts**

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

**Brownie cake dulce de leche, chocolate mousse, italian meringue**

## 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	\$ 90
Sodas 350cc	\$ 90
Flavoured water 500cc	\$ 90
Freshly squeezed orange juice	\$ 100

### BEERS

Glass Quilmes Clásica 250 cc	\$ 70
Glass Stella Artois 330 cc	\$ 120
Patagonia Bohemian Pilsener 740 cc	\$ 300
Patagonia Amber Lager 740 cc	\$ 300
Patagonia Porter 710 cc	\$ 300
Patagonia IPA 710 cc	\$ 300
Corona	\$ 180
Negra Modelo	\$ 180

### COCKTAIL

Campari Orange	\$ 200
Negroni	\$ 250
Aperol Spritz	\$ 200
Fernet Branca con Coca Cola	\$ 200
Gin Tonic	\$ 250

### COFFEE

Coffee	\$ 70
Coffee in jarrito (taller cup)	\$ 80
Coffee with cream	\$ 80
Coffee with milk	\$ 90
Double coffee	\$ 90
Tea	\$ 70
Italian cappuccino	\$ 150



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