



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

Prices are subject to change please
any doubt , contact us!

Welcome to Manolo!

We hope you enjoy our food.

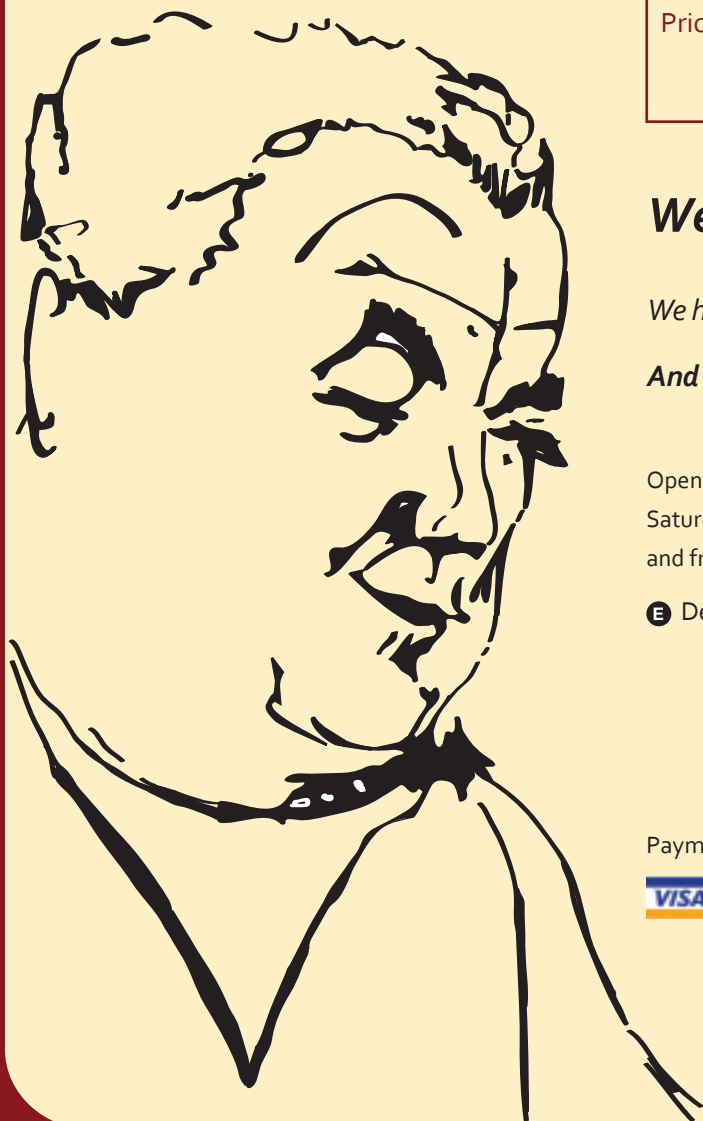
And if you're satisfied, recommend us.

Open Monday to Friday from 20 pm.

Saturdays and Sundays from 12 to 16 pm
and from 20 to 24 hours

E Defensa 1298 (two hours free)

Payment by cash or card:



APPETIZERS

COLD APPETIZER

Veal flank (*matambre*) with Russian salad

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

Cold meat board (2 pers.)

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

Anchovies in vinegar

Meat or chicken empanadas

CHEESE

Cheese board (2 pers.)

Parmesan

Blue Cheese (*Roquefort*)

Pategras (*Gouda type*)

Sardo (*sheep cheese*)

HOT APPETIZER

Squid portion

Half portion squid

Garlic prawns with noisette potatoes

Grilled Provolone cheese

Grilled Provolone with dry cured ham and anchovies

Breaded mozzarella

SALADS

Arugula with parmesan cheese

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

Russian

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

Mixed Salad (*lettuce, tomato, onion, carrot and arugula*)

Figs and walnuts (*greens, blue cheese, figs and walnuts*)



GRILL

Rib steak (500 gr.)

1/2 rib steak (350 gr.)

Skirt steak

Asado (barbecue cow ribs)

Tenderloin (1 medallion; 200 gr.)

Pork bondiola (cured meat)

Chorizo (Argentine sausage)

Black pudding (blood sausage)

Chicken (boneless)

FISH

Hake fillet in batter

Grilled pink salmon

Pink salmon in papillote (baked in foil) **with vegetables**

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)

SEAFOOD

Squid cazuela (stew) **2 pers.**

Seafood cazuela (2 pers.)

RICE

With prawns

With chicken Valencia (2 pers.)

With squid (2 pers.)

With seafood (2 pers.)

White rice

Yellow rice

Vegetable risotto

Mushroom risotto

VEGETABLES

Creamed spinach

Sauteed spinach with cooked ham

Mixed vegetables

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

Broccoli gratin (baked) **onions and grated cheese**

Creamed potatoes

PASTA

Ravioli (pumpkin and cheese)

Home made sorrentini ham and mozzarella

Home made potato gnocchi

Ravioli chicken and vegetable

Tallarines (spaguettis)

SAUCES

Filetto

Pesto

White sauce

Cream

Mixed sauce (*white sauce and filetto*)

Pink sauce (*filetto and cream*)

Bolognese (*knife cut meat*)

Scarpato (*filetto, pesto, mushrooms, black olives and scallions*)

Asturiana (*fresh tomato, filetto, scallions, pesto and anchovies*)

4 cheeses (*white sauce, mozzarella, cuartirolo cheese, blue cheese and grated cheese*)

TORTILLA

Potatoes

Spinach

Potatoes and onions

Potatoes, onions and red chorizo (*Spanish style*)

Onions, peppers, dry cured ham and red chorizo and potatoes

Broccoli

OMELETTE

Cheese

Ham

Mixed (*cheese and ham*)

Mushrooms

SIDES

Fries (*portion*)

Fries (*half portion*)

Spanish style potatoes (*portion*)

Noisette potatoes (*small round fries, portion*)

Sweet potato fries (*portion*)

Thin fries (*paille, portion*)

Additional: *Provence style potatoes or fried egg*

Mashed potatoes (*half portion*)

Mashed pumpkin (*portion*)

Mashed pumpkin (*half portion*)

Mixed mashed (*portion*)

Mixed mashed (*half portion*)

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)

PORK ROAST

Pork roast with pineapple and apple

(demi-glace sauce, honey)

Pork roast with mushroom sauce and fried sweet potatoes

(demi-glace sauce, mushrooms)

Pork roast Nebraska

(cream, mushrooms, olives, mustard and noisette potatoes)

Pork roast Calahorra

(cream, cooked ham, scallions, olives, peppers and noisette 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" Ham and mozzarella stuffed milanese, white sauce and fries

"Gran Manolo" milanese

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

3 Onions Fugazza milanese

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

American milanese *(BBQ sauce, bacon and fried sweet potatoes)*

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

Arriero milanese *(mozzarella, fresh tomato, onions, white wine, chives.*

Served with crispy bacon and french fries with cheddar)

LOMOS *(tenderloin)*

Strogonoff *(diced filet in bechamel cream sauce, paprika, onions, mushrooms. Served with white rice)*

Houston (1 medallion, 200 gr.)

(cream, peppers, onions, olives, garlic, blue cheese and noisette potatoes)

4 Peppers (1 medallion , 200 gr.)

(demi-glace sauce, peppercorns and creamed potatoes)

Mushrooms (1 medallions, 200 gr.)

(demi-glace sauce, mushrooms and noisette potatoes)

CHICKEN BONE LESS

Strogonoff (cream, paprika, mushrooms. Served with rice)

Mushroom sauce (fresh mushrooms , potato mille-feuilles)

Swiss (white sauce, mozzarella and Spanish style potatoes)

Blue cheese and scallion cream

(white sauce, scallions, blue cheese and noisette potatoes)

Garlic (white wine, paprika, Spanish style potatoes)

Scallion (white wine, scallions and Spanish style potatoes)

Provençal (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)

Swiss (white sauce, mozzarella 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 crispy bacon and french fries with cheddar)

1/2 RIB STEAKS

Irish (350 gr.)

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

Ham and mozzarella stuffed steak. (350 gr.)

(Portuguese and white sauces. Served with Spanish style potatoes)

Italian (350 gr.)

(mozzarella, sliced tomatoes, Milano salami and olives. Served with fried sweet potatoes)

Canadian (350 gr.)

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



DESSERTS

Mixed flan

Dulce de leche crepe

Flambeed apple crepe

Martin Fierro (*cheese and sweet potato paste*)

Floating island with marsala sabayon

Natilla (*cream custard*)

Pumpkin in syrup

Fruit salad

Home made chocolate mousse

Marsala sabayon with walnuts

Mixed ice cream (*two scoops*)

One ice cream scoop

Scottish ice cream

Almendrado (*almond-covered ice cream*)

Postre americano (*fruit salad and ice cream*)

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

Brownie with ice cream

Lemon champagne 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*)

Maria Cuya (*passion fruit, kiwi, red fruit sauce and wafers*)



DRINKS

NON-ALCOHOLIC

Mineral water 500 cc	\$ 35.00
Sodas 350cc	\$ 35.00
Flavoured water 500cc	\$ 35.00
reshly squeezed orange juice	\$ 50.00

BEERS

Patagonia Küné 740 cc	\$ 120.00
Patagonia Bohemian Pilsener 740 cc	\$ 120.00
Patagonia Weisse 740 cc	\$ 120.00
Patagonia Amber Lager 740 cc	\$ 120.00
Stella Artois 975 cc	\$ 95.00
Stella Artois Noire 975 cc	\$ 95.00
Corona Porron	\$ 60.00
Quilmes Cristal 1lt	\$ 50.00
Quilmes Cristal 500 cc	\$ 40.00
Quilmes Bock 1lt	\$ 60.00
Quilmes Stout 1lt	\$ 60.00



COFFEE

Coffee	\$ 25.00
Coffee in jarrito (taller cup)	\$ 30.00
Coffee with cream	\$ 30.00
Coffee with milk	\$ 40.00
Double coffee	\$ 40.00
Tea	\$ 35.00
Italian cappuccino	\$ 50.00



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E Free parking for customers (two hours free)
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30-70942929-5

