

## — COFFEE

ESPRESSO / MACCHIATO	\$ 4.800
SMALL LATE	\$ 5.800
FLAT WHITE	\$ 6.800
TEA / HERBAL TEA	\$ 6.000

## — DRINKS

SODAS   PEPSI	\$ 4.500
FLAVORED WATER - H2O STILL	\$ 4.500
WATER / SPARKLING WATER	\$ 4.500
LEMONADE	\$ 7.500
ORANGE JUICE	\$ 7.500
PITCHER OF CLERICOT	\$ 25.000
CAN BEER - PATAGONIA	\$ 6.900
CAN BEER - ANDES <small>Ipa, Blond y Black</small>	\$ 6.000
CORONA 330ML BOTTLE	\$ 6.400
STELLA ARTOIS 0.0 - ALCOHOL FREE	\$ 6.400
DRAFT BEER - STELLA & PATAGONIA	
\$ 7.000 <small>Pint</small>	\$ 4.600 <small>1/2 Pint</small>



## — COCKTAILS

VERMUT (Red / White) Desconfiado Roso W/ sparkling or Tonic	APEROL SPRITZ	
CYNAR with Grapefruit	PISCO SOUR	
FERNET W/ Coke or Grapefruit	CAIPIROSKA	
	CAMPARI W/ Orange or Tonic	\$ 9.200
GIN TONIC <i>Beefeater or Centinela</i>	NEGRONI	\$ 10.400

## — WHISKYS & MALTS

JOHNNIE WALKER RED LABEL	\$ 12.600
JOHNNIE WALKER BLACK LABEL	\$ 16.000
JAMESON	\$ 12.600
CHIVAS REGAL	\$ 16.000



AWARD  
**BALC** 2023



PUNTO RÍO STATE

Representing our State



# MENU



**EL BODEGÓN**  
— DEL NÁUTICO —

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## PARA PICOTEAR

### SPANISH OMELETTE

TRADITIONAL  \$ 16.800

SPANISH  \$ 18.600

### CHARD FITTERS

With Alioli. \$ 20.000

### FRIED SQUID *OPC.*

With Alioli. \$ 32.000

### GRATINATED SCALLOPS

With saffron cream and roasted red pepper. \$ 27.600

TRAUT FILLED EMPANADA  \$ 6.900

LAMB FILLED EMPANADA \$ 6.900

### PORK SHOULDER EMPANADA

Pulled pork shoulder with provolone cheese. \$ 6.900

### VEGETARIAN PROVOLETA

With cherry tomatoes, arugula, and olive oil. \$ 22.000

## SALADS *Bold and Unique*

### MEDITERRANEAN SALAD

Arugula, Grilled Chicken, Cherry Tomatoes, Corn, Black Olives, and Sardinian Cheese. \$ 24.000

### PATAGONIA

Smoked Trout with Mixed Greens, Sardinian Cheese, Berries, Walnuts, and Red Berry Vinaigrette. \$ 27.600

### SHRIMP CAESAR SALAD

Mixed Greens, Croutons, Caesar Dressing, and Cheese. \$ 27.600

## FISH AND SEAFOOD

### PATAGONIAN TROUT

Trout Fillet, Crushed Potatoes, Carrots, Mushrooms, Candied Cherries, and Pickles. \$ 39.000

### NAUTICAL TROUT

With Passion Fruit Sauce, Toasted Almonds, Sautéed Vegetables, Boiled Potato, and Parsley Oil. \$ 39.000

### RISOTTO DI MARE

Prawns And Mussels. \$ 34.500

### WHITE FISH

Fried Hake With Broccoli Pesto, Mashed Potatoes, And Grilled Broccoli. \$ 32.000

### LARGE SALMON RAVIOLI

With Cuttlefish Ink Dough, Champagne Sauce, Walnuts, and Cheese Tuile. \$ 32.000

### MIXED CEVICHE

Trout, Shrimp, Red Onion, Cilantro, and Tiger's Milk with Passion Fruit. \$ 32.000

## OUR CLASSICS

### BODE BURGER WITH FRIES

Beef Medallion with Cheddar Cheese, Bacon, Bell Pepper, and Fried Egg. \$ 28.000

### BRAISED PORK SHOULDER

BBQ Style With Toffee Sweet Potato Mash and Sweet Potato Chips. \$ 32.000

### PORK SKIRT STEAK

With Roasted Sweet Potato and Coleslaw. \$ 34.000

### BODEGÓN RIB EYE STAEK

With Bell Pepper, Bacon, and Fried Egg + Spanish-style Potatoes and Mixed Salad. \$ 39.000

### VEGETABLE STRUDEL

On a Layer of Mixed Greens, Teriyaki Sauce, Toasted Sesame, and Berries. \$ 34.000

### MILANESA

With Spanish Potatoes. \$ 32.000

### MILANESA NAPO

Fileto Sauce, Ham, Mozzarella, Tomato, And Garlic Oil, with Spanish Potatoes. \$ 34.000

### MILANESA NAUTICAL

Mozzarella, Arugula, Bacon, and Fried Egg, with Spanish Potatoes. \$ 36.500

## KIDS' MENU

CHICKEN FINGERS \$ 18.000

TAGLIATELLE WITH PINK SAUCE \$ 18.000

MINI SCHNITZEL WITH FRIES \$ 20.000

## DESSERTS

MIXED FLAN  \$ 12.600

ALMOND CAKE / SCOTTISH BONBON \$ 10.200

RED BERRIES CHEESECAKE \$ 16.000

CHOCOLATE AND LEMON MOUSSE \$ 12.600

CHOCOLATE AND RED BERRY MOUSSE \$ 12.600

### PEARS IN MALBEC WINE

With Chantilly Cream, Pistachio Crunch, and Red Wine Coulis. \$ 16.000



GLUTEN-FREE  
PRODUCT



LOCALLY SOURCED  
FROM RÍO NEGRO