

— COFFEE

ESPRESSO / MACCHIATO	\$ 5.000
SMALL LATE	\$ 6.000
FLAT WHITE	\$ 7.000
TEA / HERBAL TEA	\$ 6.000

— DRINKS

SODAS PEPSI	\$ 4.500
FLAVORED WATER - H2O STILL	\$ 4.500
WATER / SPARKLING WATER	\$ 4.500
LEMONADE	\$ 8.000
ORANGE JUICE	\$ 8.000
CERVEZA MICHELOB ULTRA 	\$ 7.000
CAN BEER - PATAGONIA 24.7 & Amber Lager	\$ 7.000
CAN BEER - ANDES Ipa, Rubia & Negra	\$ 7.000
CORONA 330ML BOTTLE	\$ 7.000
CORONA 330ML BOTTLE ALCOHOL FREE	\$ 7.000
STELLA ARTOIS 0.0 - ALCOHOL FREE	\$ 7.000
STELLA PURE GOLD BEER GLUTEN FREE 	\$ 7.000

DRAFT BEER		STELLA * ARTOIS
<u>\$ 8.000</u> Pint		<u>\$ 4.500</u> 1/2 Pint



— COCKTAILS \$ 12.000

VERMUT (Red) W/ sparkling or Tonic	APEROL SPRITZ
CYNAR With Grapefruit	GIN TONIC Brand: Centinela
FERNET W/ Coke or Grapefruit	PISCO SOUR
CAMPARI W/ Orange or Tonic	CAIPIROSKA

GIN TONIC \$ 14.000	NEGRONI \$ 14.000
Beefeater	

— WHISKYS & MALTS

JOHNNIE WALKER RED LABEL	\$ 14.000
JOHNNIE WALKER BLACK LABEL	\$ 18.000
JAMESON	\$ 14.000
CHIVAS REGAL	\$ 18.000



MENU



EL BODEGÓN — DEL NÁUTICO —

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FINGER FOOD

SPANISH OMELETTE

TRADITIONAL 	\$ 18.000
SPANISH 	\$ 20.000

CHARD FITTERS

With Cheese Dip.	\$ 22.000
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FRIED CALAMARI *OPT.*

With Aioli	\$ 35.000
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GRATINATED SCALLOPS

With saffron cream and roasted red pepper.	\$ 28.000
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TRAUT FILLED EMPANADA

	\$ 7.500
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LAMB FILLED EMPANADA

	\$ 7.500
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VEGETARIAN PROVOLETA

With cherry tomatoes, arugula, and olive oil.	\$ 24.000
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SALADS *Bold and Unique*

MEDITERRANEAN SALAD

Arugula, Grilled Chicken, Cherry Tomatoes, Corn, Black Olives, and Sardinian Cheese.	\$ 26.000
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PATAGONIA

Smoked Trout with Mixed Greens, Sardinian Cheese, Berries, Walnuts, and Red Berry Vinaigrette.	\$ 28.000
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SHRIMP CAESAR SALAD

Mixed Greens, Croutons, Caesar Dressing, and Cheese.	\$ 28.000
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FISH AND SEAFOOD

PATAGONIAN TROUT

Trout Fillet, Crushed Potatoes, Carrots, Mushrooms, Candied Cherries, and Pickles.	\$ 42.000
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NAUTICAL TROUT

With Passion Fruit Sauce, Toasted Almonds, Sautéed Vegetables, Boiled Potato, and Parsley Oil.	\$ 42.000
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LARGE SALMON RAVIOLI (Ask for Veggie Option)

With Cuttlefish Ink Dough, Champagne Sauce, Walnuts, and Cheese Tuile.	\$ 38.000
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WHITE FISH

Fried Hake With Broccoli Pesto, Mashed Potatoes, And Grilled Broccoli.	\$ 35.000
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SQUID INK FETTUCCINE

With Prawn and Mussel Cream Sauce.	\$ 36.000
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SEAFOOD CASSEROLE

Prawns, mussels and squid in a rich seafood stew, topped with gratinated cheese.	\$ 36.000
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KIDS' MENU

CHICKEN FINGERS	\$ 20.000
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TAGLIATELLE WITH PINK SAUCE	\$ 18.000
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MINI SCHNITZEL WITH FRIES	\$ 22.000
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OUR CLASSICS

BODE BURGER WITH FRIES

Beef Medallion with Cheddar Cheese, Bacon, Bell Pepper, and Fried Egg.	\$ 30.000
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BRAISED PORK SHOULDER

BBQ Style With Toffee Sweet Potato Mash and Sweet Potato Chips.	\$ 35.000
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PORK SKIRT STEAK

With Roasted Sweet Potato and Coleslaw.	\$ 37.000
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BODEGÓN RIB EYE STAEK

With Bell Pepper, Bacon, and Fried Egg, Spanish-style Potatoes and Mixed Salad.	\$ 44.000
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MUSHROOM RISOTTO

Mixed pine mushrooms, button mushrooms and portobello mushrooms.	\$ 38.000
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RED WINE-BRAISED OSSO BUCO NEW

Served with spätzle and almond gremolata.	\$ 38.000
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BRAISED PORK SHOULDER PIE

With Toffee Sweet Potato Mash.	\$ 35.000
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MILANESAS *with Spanish Potatoes*

MILA Veal Milanese.	\$ 35.000
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SUPREMA Chicken Supreme.	\$ 35.000
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MILA NAPO

Tomato Sauce, Ham, Mozzarella, Tomato and Garlic Oil.	\$ 38.000
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SUPREMA NAPO

Tomato Sauce, Ham, Mozzarella, Tomato and Garlic Oil.	\$ 38.000
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MILA NAUTICAL

Mozzarella, Arugula, Bacon and Fried Egg.	\$ 40.000
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SUPREMA NAUTICAL

Mozzarella, Arugula, Bacon and Fried Egg.	\$ 40.000
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DESSERTS *Perfect for Sharing*

MIXED FLAN 	\$ 14.000
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ALMOND CAKE / SCOTTISH BONBON	\$ 9.000
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AFFOGATO	\$ 9.000
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WARM BROWNIE

With vanilla ice cream, mixed berries and walnuts.	\$ 18.000
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WARM APPLE CRUMBLE

Served with a scoop of vanilla ice cream.	\$ 18.000
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PEARS IN MALBEC WINE

With Chantilly Cream, Pistachio Crunch, and Red Wine Coulis.	\$ 18.000
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