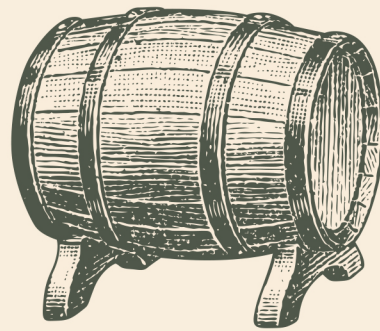


La Bodega Bar

MENÚ



Cafetería *Tea and Coffee*

Espresso Espresso	\$190,00
Cortado Macchiato	\$210,00
Lágrima Latte	\$225,00
Capuccino Cappuccino	\$250,00
Café Americano American coffee	\$200,00
Selección de té Choice of Tea	\$190,00



Bebidas Sin Alcohol *Soft Drinks*

Gaseosas soft drinks	\$190,00
Aguas con y sin gas water with gas/ without gas	\$190,00
Agua saborizada water with gas/ without gas	\$190,00
Jugo de naranja exprimido Premium orange juice	\$300,00

Dulces varios *Sweets*

Tostadas con manteca o queso crema y mermelada Toasts with butter or cream cheese and marmalade	\$330,00
Media lunas caseras Home made croissants(each)	\$79,00
Cuadraditos de coco y dulce de leche, membrillo brownie Bite of coco nutand dulce de leche,brownie or quince jam	\$250,00
Yogurt natural, granola,frutos rojos y miel Natural yoghurt with granola,red fruits and honey	\$295,00
Cereal con leche Cereal Milk	\$245,00

Salados *Savoury and Salty*

Huevos Revueltos con panceta Scrambled eggs with bacon	\$365,00
Huevos fritos Fried eggs	\$230,00
Tostada con palta, huevo pouche y pimientas Toast with avocados pepper pouch edegg	\$350,00
Picada de fiambres (para2):jamón,queso,fuet, lomito,olivas y cherries. Cold cuts and bread platter(for2):serrano ham, Fuet Salami,porks houlder,assorted cheese, cherry tomatoes and olives	\$1190,00



Ensaladas <i>Salads</i>	
Ensalada Andina: con quinoa, hojas verdes, cebolla morada cherries y mayonesa de remolacha Andina: salad with quinoa, mix of green leaves, cherry tomatoes and red or Bermuda onion with beet mayonnaise	\$595,00
Capresse mozarella, tomate y emulsión de albahaca Capresse (mozzarella, tomatoes and basil)	\$590,00
Ensalada César con variedad de lechugas, pollo, láminas de queso parmesano, croutons y aderezo césar Caesar (Lettuce, chicken, croutons and special dressing)	\$690,00
Ensalada César con salmón Caesar (Lettuce, chicken, croutons and special dressing and salmon)	\$890,00
Ensalada Delicias con mozzarella, hojas verdes, zucchini, berenjena y aderezo de aceto y miel Delicias (mozzarella, mixed greens, aubergine or egg)	\$680,00
Ensalada Dulcina con hojas verdes, queso brie, panceta, huevo pouche, cherries y croutons Dulcina: (mixed greens, brie cheese, bacon, poached egg, cherry tomatoes and croutons)	\$690,00
Rúcula y parmesano	\$490,00
Su elección 4 sabores: lechuga, tomate, cebolla, zanahoria, repollo, papa, arroz y huevo Your choice of 4 tastes: Lettuce, tomato, onion, carrot, cabbage, egg, potatoes, rice	\$490,00

Sandwiches <i>Sandwichs</i>	
Hamburguesa casera completa en pan brioche Homemade meat hamburger with tomato, lettuce, cheddar, and caramelized onion, with french fries	\$1.190,00
Hamburguesa de legumbres y semillas en pan brioche, lechuga y tomate con papas fritas Homemade legume hamburger seeds, in focaccia bread, tomato and lettuce with french fries	\$895,00
Choripán en pan a la chapa con tomate y rúcula "Choripan" or Sausage sandwich in griddled bread with arugula, tomato and green sauce	\$420,00
Pechuga de pollo en pan focaccia con tomate y queso gratinado Chicken brest in focaccia bread with grated cheese and tomato	\$695,00
Sandwich de vegetales rúcula champignones y tomates confitados con pan focaccia Veggie focaccia with arugula, sautéed champignons, and sweet tomatoes	\$620,00
Tostado de jamón y queso Tenderloin sandwich with the works	\$440,00
Lomito completo Tenderloin sandwich with the works	\$1100,00
Sandwich capresse, mozzarella , tomate secos y albahaca Capresse Toasted sandwich	\$440,00
Jamón serrano, rúcula y manteca en pan arabe Sandwich of Serrano ham, arugula and butter	\$520,00

Provoletas <i>Grilled Provolone Cheese</i>	
Provoleta al orégano Plain topped with oregano	\$720,00

Entradas de Parilla <i>Grilled Starters</i>	
Chorizo Spicy Pork or beef sausage	\$200,00
Chinchulines Offals	\$520,00
Mollejas Sweet Breads	\$899,00
Morcillas Blood sausage	\$190,00
Riñón Grilled kidneys	\$540,00
Tabla mixta de achuras Sausage Mixed Grill	\$880,00

Carnes a la Parrilla <i>Charcoal-Grilled Meats</i>	
Bife de chorizo Baby beef - Striploin steak	\$1.110,00
Bife de lomo Tenderloin Steak	\$1.110,00
Ojo de Bife Rib eye steak	\$1.110,00
Pollo grillé Grilled chicken	\$695,00

Guarniciones <i>Side Dishes</i>	
Papas fritas French Fries	\$395,00
Papas rusticas con dip de queso cheddar y salsa barbacoa Rustic potatoes with cheddar sauce and barbacue dip	\$440,00
Batatas fritas con mayonesa Fried stick yams with mayonnaise dip	\$390,00
Puré de papas o calabaza Mashed potatoes or mashed pumpkin	\$390,00
Huevos estrellados sobre papas fritas Crashed eggs on french fries	\$490,00
Espinaca gratinada Spinach à-la-crème with grated parmesan cheese	\$470,00
Vegetales asados Assorted Grilled vegetables	\$490,00
Champignones salteados Sautéed champignons	\$590,00
Timbal de arroz a la manteca Rice Timbale in white butter sauce	\$300,00

Entradas <i>Appetizers</i>	
Selección (2) de empanadas (fritas o al horno) de jamón y queso, carne, choclo o capresse Tasting (2) of Empanadas (Baked or fried) Filling: meat, ham & cheese, capresse, corn	\$ 380,00
Empanada por unidad Fried Empanada (unit)	\$195,00
Picada (para 2) jamón, queso, olivas, lomito, fuet y cherries Choice of cold cuts and cheeses (2 servings) Serrano ham, fuet salami, pork shoulder, cheese assortment, cherry tomatoes, olives	\$ 1190,00
Rabas con salsa tártara Fried calamari with tartar sauce	\$1100,00
Gambas al ajillo Scrimps scampi	\$1240,00
Langostinos empanados con salsa tártara Breaded Shrimp with tartar sauce	\$1240,00
Olivas rellenas y apanadas Stuffed olives & breaded	\$560,00
Salmón Marinado en finas hierbas y vinagres Grilled salmon marinated in herbs, olive oil, vinegar and pepper	\$ 820,00
Burrata con rúcula y emulsión de albahaca Burrata cheese with arugula salad and basil emulsion	\$890,00
Bocadillos de acelga fritos Fried Swiss chard balls	\$560,00
Bastones de muzzarella con salsa de tomate Mozzarella sticks with tomato dipping sauce	\$640,00
Sopa del día (consultar) Soup of the day or Consome (check if available)	\$440,00
Entrada del día Today's entries (check if available)	Consultar

Pizza & Pastas	
Pizza de muzarella y tomate o jamón y rúcula Pizza Margherita and Four cheese or topped with Serrano ham and arugula	\$590,00
Penne rigate a la bolognesa Penne rigate à-la-bolognese	\$860,00
Ravioles de calabaza con salsa crema de hierbas Pumpkin Ravioli topped with fine herbs cream	\$995,00
Ravioles de verdura con salsa de roquefort Green Ravioli topped with blue cheese cream	\$995,00
Ravioles de ricota y nuez con salsa Alfredo Ricotta and Nuts Ravioli topped with Alfredo sauce.	\$995,00
Sorrentinos de jamón y queso con salsa de tomates Ham and cheese Sorrentinos with tomato sauce (stuffed pasta)	\$995,00
Tagliatelli con salsa champignon y gratin de muzzarella Tagliatelle topped with champignon and grated mozzarella	\$ 995,00
Tagliatelli con gambas al aglio e olio Tagliatelli with scrimps garlic & olive oil	\$1.390,00
Tagliatelli con frutos de mar Taguiatelli wiith seafood souce	\$1.390,00
Tagliatelli con verduras Taguiatelli with vegetables	\$990,00
Fussilli casero al fierrito con salsa pomodoro y albahaca Fussilli iron style with pomodoro & basil	\$995,00
Fussilli casero al fierrito con salsa scarparo Fussilli iron style with scarparo sauce	\$995,00

Nuestra Cocina <i>Notre Cuisine</i>	
Lomo al champignon Tenderloin served with sauce of fresh and dry mushrooms and roasted potatoes	\$1.490,00
Mollejas a las tres mostazas Sweetbreads sautéed with three mustards	\$1.390,00
Salmón grillado con vegetales asados Grilled salmon with sautéed vegetables	\$1.490,00
Lenguado a la Romana con pure mixto Sole roman style with mashed potatoes	\$1.250,00
Bife de Chorizo “El Mangrullo “ con papas, huevos fritos y morrones asados Bife de Chorizo “El Mangrullo “served with French fries, red peppers and fried eggs (Typical Argentine meat cut)	\$1.490,00
Matambre a la pizza Rose meat à-la-pizza (topped with tomato, oregano and mozzarella)	\$1.260,00
Milanese de Ojo de Bife Breaded rib-eye steak	\$1.190,00
Milanese de pollo napolitana Breaded chicken breast à-la-Napoletana (Topping of tomato, ham, mozzarella and species)	\$990,00
Risoto de hongos Mushroom Risotto	\$950,00
Risoto de salmón Salmon Risotto	\$995,00
Risoto de calabaza y queso brie Brie chesse & pumpkin Risotto	\$1050,00
Brochette mixta de lomo, pollo y verduras Tenderloin and chicken brochettes with mixed greens	\$1090,00
Ribs con salsa de barbacoa papas y batatas fritas Pork BBQ sauce & french fries	\$1390,00

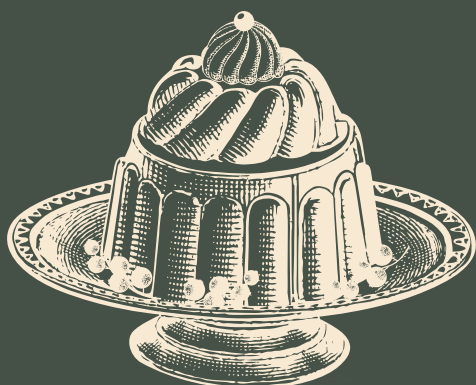


Postres Deserts

Brownie con helado Brownie topped with vainilla ice cream	\$590,00
Ensalada de frutas Fruit salad	\$410,00
Flan con dulce de leche y crema Homemade caramel with dulce de leche or cream	\$440,00
Mousse de chocolate Chocolate mousse	\$410,00
Pamqueque de manzana con helado Apple crêpe with ice cream	\$530,00
Panqueque de dulce de leche Dulce de leche stuffed crêpe	\$440,00
Queso y dulce Cheese fruit paste	\$390,00
Tarta de queso y frutos rojos Red fruit cheesecake	\$510,00
Budin de pan con dulce de leche y crema Bread pudding with dulce de leche or cream	\$450,00
Merengata de crema y frutillas Merengatta cup with strawberries and meringue	\$490,00
Volcán de chocolate con helado Chocolate volcano with banana ice cream	\$695,00
Tiramisú tiramisu	\$695,00
Helado 2 Bochas, sabor a elección Crema, frutilla, vainilla, limón, dulce de leche, chocolate, banana Ice cream 2 scoops your choice(strawberry, vainilla, american cream, banana, chocolate, lemon, dulce de leche)	\$440,00

Para compartir To Share

Degustación cuatro texturass Still and sparkling water	\$740,00
Sundae de dulce de leche Sundae with dulce de leche, brownie and cream	\$720,00



La Bodega Bar



Ubicación Location

Martin Miguel de Güemes 4718
(Autopista Riccheri Km. 20),
Ciudad Evita, La Matanza
Prov. de Buenos Aires.

Reservas Bookings

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Servicio de Mesa Table Service Charge
\$ 230
Propinas no incluidas Tips not included