

TAKE AWAY

MENÚ 20% de Descuento



Ensaladas *salads*

Ensalada Andina: con quinoa, hojas verdes, cebolla morada cherries y mayonesa de remolacha \$595,00
Andina: salad with quinoa, mix of green leaves, cherry tomatoes and red or Bermuda onion with beet mayonnaise

Capresse mozzarella, tomate y emulsión de albahaca \$590,00
Capresse (mozzarella, tomatoes and basil)

Ensalada César con variedad de lechugas, pollo, láminas de queso parmesano, croutons y aderezo cesar \$620,00
Caesar (Lettuce, chicken, croutons and special dressing)

Ensalada César con salmón \$890,00
Caesar (Lettuce, chicken, croutons and special dressing and salmon)

Ensalada Delicias con mozzarella, hojas verdes, zucchini, berenjena y aderezo de aceto y miel \$680,00
Delicias (mozzarella, mixed greens, aubergine or egg)

Ensalada Dulcina con hojas verdes, queso brie, panceta, huevo pouche, cherries y croutons \$690,00
Dulcina: (mixed greens, brie cheese, bacon, poached egg, cherry tomatoes and croutons)

Rúcula y parmesano \$490,00

Su elección 4 sabores: lechuga, tomate, cebolla, zanahoria, repollo, papa, arroz y huevo \$490,00
Your choice of 4 tastes: Lettuce, tomato, onion, carrot, cabbage, egg, potatoes, rice

Sandwiches *Sandwichs*

Hamburguesa casera completa en pan brioche \$1.180,00
Homemade meat hamburger with tomato, lettuce, cheddar, and caramelized onion, with french fries

Hamburguesa de legumbres y semillas en pan brioche, lechuga y tomate con papas fritas \$850,00
Homemade legume hamburger seeds, in focaccia bread ,tomato and lettuce with french fries

Choripán en pan a la chapa con tomate y rúcula \$420,00
"Choripan" or Sausage sandwich in griddled bread with arugula, tomato and green sauce

Pechuga de pollo en pan focaccia con tomate y queso gratinado \$695,00
Chicken breast in focaccia bread with grated cheese and tomato

Sandwich de vegetales rúcula champignones y tomates confit con pan focaccia \$620,00
Veggie focaccia with arugula, sautéed champignons, and sweet tomatoes

Carnes a la Parrilla *Charcoal-Grilled Meats*

Bife de chorizo \$1.055,00
Baby beef - Striploin steak

Bife de lomo \$1.110,00
Tenderloin Steak

Ojo de Bife \$1.110,00
Rib eye steak

Pollo grillé \$695,00
Grilled chicken

Guarniciones *Side Dishes*

Papas fritas \$395,00
French Fries

Papas rusticas con dip de queso cheddar y salsa barbacoa \$440,00
Rustic potatoes with cheddar sauce and barbecue dip

Batatas fritas con mayonesa \$420,00
Fried stick yams with mayonnaise dip

Puré de papas o calabaza \$390,00
Mashed potatoes or mashed pumpkin

Huevos estrellados sobre papas fritas \$490,00
Crashed eggs on french fries

Espinaca gratinada \$470,00
Spinach à-la-crème with grated parmesan cheese

Vegetales asados \$490,00
Assorted Grilled vegetables

Champignones salteados \$590,00
Sautéed champignons

Timbal de arroz a la manteca \$300,00
Rice Timbale in white butter sauce

Provoletas *Grilled Provolone Cheese*

Provoleta al orégano \$690,00
Plain topped with oregano

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	\$ 390,00
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	\$ 850,00
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

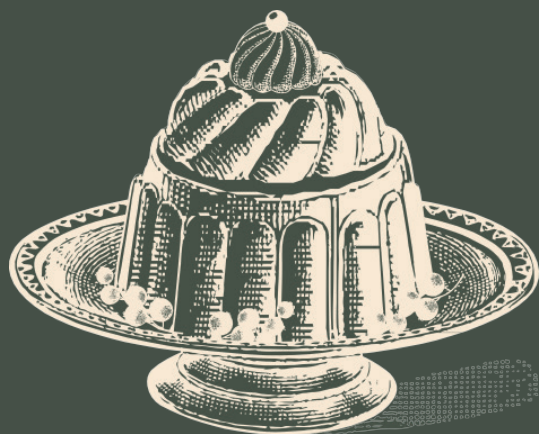
Pizza & Pastas	
Pizza de muzarella y tomate o jamón y rúcula Pizza Margherita and Four cheese or topped with Serra- no ham and arugula	\$590,00
Penne rigate a la bolognesa Penne rigate à-la-bolognese	\$860,00
Ravioles de calabaza con salsa crema de hierbas Pumpkin Ravioli topped with fine herbs cream	\$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	\$995,00
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	\$1050,00

Nuestra Cocina <i>Notre Cuisine</i>	
Lomo al champignón 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
Milanesa de Ojo de Bife Breaded rib-eye steak	\$1.190,00
Milanesa de pollo napolitana Breaded chicken breast à-la-Napoletana (Topping of to- mato, ham, mozzarella and species)	\$990,00
Risoto de hongos Mushroom Risotto	\$995,00
Risoto de salmón Salmon Risotto	\$1050,00
Risoto de calabaza y queso brie Brie chesse & pumpkin Risotto	\$995,00
Brochette mixta de lomo, pollo y verduras Tenderloin and chicken brochettes with mixed greens	\$1090,00



Postres*Deserts*

Brownie con helado	\$590,00
Ensalada de frutas	\$410,00
Flán con dulce de leche y crema	\$440,00
Panqueque de dulce de leche	\$440,00
Queso y dulce	\$390,00
Tarta de queso y frutos rojos	\$510,00



Ubicación *Location*

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

Reservas *Bookings*

4487.7572 / 4487.0542
reservas@el-mangrullo.com.ar

Síguenos *Follow Us*

elmangrullocochinayfuegos
elmangrullorestaurant

el-mangrullo.com.ar

 **Holiday Inn**