

# PROA CAFE

LUCAS ANGELILLO

Chef



user: **proaguest+**

pass: **proa2016**

**Comer pescado, mariscos, huevos crudos o poco cocidos o carne aumenta el riesgo de enfermedades transmitidas por los alimentos Aunque se hará todo lo posible para atender a las alergias alimentarias, no siempre podemos garantizar la satisfacción de sus necesidades**

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs

# PARA TOMAR

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## **BEBIDAS** BEVERAGES

**AGUA MINERAL**  
Mineral water \$36

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**GASEOSAS**  
Soft drinks \$36

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**AGUA SABORIZADA**  
Flavored water \$36

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**ICE TEA** \$42

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**CERVEZA**  
Beer \$66

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**COPA DE VINO PASCUAL TOSO  
RESERVA MALBEC O CABERNET**  
Glass of Pascual Toso Reserve  
Malbec or Cabernet \$77

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**COPA DE VINO TOSO MALBEC O  
CHARDONNAY**  
Glass of Pascual Toso Malbec or  
Chardonnay \$72

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**COPA DE CHAMPAGNE TOSO  
EXTRA BRUT**  
Glass of Toso extra brut  
champagne \$55

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**COPA DE CHAMPAGNE EXTRA  
TOSO**  
Glass of Extra Toso champagne  
\$77

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## **JUGOS NATURALES** **SMOOTHIES** NATURAL JUICES

**JUGO DE NARANJAS**  
Orange Juice \$72

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**JUGO DE TOMATE**  
Tomatoe juice \$77

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**BANANA, LECHE & AZÚCAR**  
Banana, milk & sugar \$77

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**MANGO, DURAZNO & MARACUYÁ**  
Mango, peach & passion fruit  
\$77

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**LIMONADA MENTA, JENGIBRE  
MIEL**  
Lemonade Mint, ginger, honey .  
\$77

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## CAFÉS

**CAFÉ**  
Coffee \$30

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**CAFÉ CON LECHE**  
Latte \$47

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**CAFÉ CON CREMA**  
Coffee with cream \$37

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**AMERICANO**  
American \$37

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**AMERICANO CON CREMA**  
American with cream \$44

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**CAPPUCCINO** \$77

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**SUBMARINO**  
Submarine \$63

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**CAFÉ DOBLE CON CREMA**  
Double Coffee with cream \$54

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## TES

**BLEND DE TE VERDE CAMINITO**  
CAMINITO Green Tea Blend

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**BASE MIXTA DE TE VERDE  
JAPONÉS Y DE TE NEGRO DE  
CEILÁN, CON FLORES DE JAZMIN  
Y PETALOS DE ROSAS**

Mix base of Japanese green tea and Ceylon black tea with jasmine flowers and rose, sunflower and cornflower petals

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**BLEND DE TE NEGRO ESPECIADO**  
SPICY Black Tea Blend

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**BASE DE TE NEGRO DE CEILÁN  
CON PIEL DE NARANJAS,  
RAMITAS DE CANELA Y SEMILLAS  
DE CARDAMOMO, JENGIBRE Y UN  
TOUCH DE CLAVO Y VAINILLA DE  
MADAGASCAR**

Ceylon black tea with orange skin, cinnamon sticks and cardamomo sedes, ginger and a touch of Madagascar vanilla and clove

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**CLASICO INGLES**  
Classic ENGLISH tea

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**TE NEGRO DE CEILÁN CON  
FLORES ROJAS DE CÁRTAMO  
Y EXTRACTO INTENSO DE  
BERGAMOTAS**

Ceylon black tea with red Carthamus flowers and intense bergamot extract

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**NEGRONI**  
**CLÁSICO TE NEGRO**  
Classic black tea

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**ROOIBOS DESCAFEINADO LIMON  
& FLORES**  
ROOIBOS DECAF Lemon & Flowers

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**BASE ROOIBOS CON HOJAS DE  
LIMÓN, FLORES DE JAZMIN Y  
CALÉNDULA DESCAFEINADO**  
Rooibos with Lemon leaves, pot marigold and jasmine flowers  
Decaf

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\$55

# PARA COMER

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## SANDWICHES

**SANDWICHE DE JAMÓN CRUDO,  
OLIVAS, QUESO Y TOMATES  
HORNEADOS**

Parma Ham, sandwiche with olives and backed tomatoe \$101

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**SANDWICHE DE JAMÓN COCIDO  
NATURAL QUESO Y TOMATE**

natural ham, cheese, tomatoe \$92

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**SALMÓN AHUMADO, DIP DE  
ENELDO, PEPINOS AGRIDULCES,  
RÚCULA**

Smocked salmon, dill dip, cucumber & aragula \$132

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**CLASICO SANDWICHE DE  
MILANESA (12:00 A 16:00 HS) /**

Milanese Sandwiche \$132

**TUNA SANDWICHE CON  
ALCAPARRAS, CILANTRO Y  
HUEVO**

Tuna Sandwiche, capers, cilantro & egg \$101

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## ENTRADAS ENSALADAS

### APPETIZAR SPECIAL SALADS

**SOPA FRIA DE REMOLACHA CON  
CREMA ACIDA**

Cold Borsh \$88  
SIN TACC

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**ENSALADA DE SALMÓN**

**AHUMADO** \$143  
SIN TACC

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**ENSALADA DE PANCETA**

**AHUMADA, RUCULA, TOMATE  
PROVENCE Y RICOTTA**  
Parma ham, with ricotta salad, aragula and Provence tomatoe \$143  
SIN TACC

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**PROVOLETA A LA CHAPA**

Toasted Provolone cheese \$100

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**SERVICIO DE MESA**

Table Service \$20

## PLATOS PRINCIPALES MAIN COURSES

**CARNE ROJA**—Red meat

**BIFE ANGOSTO, PURE DE PAPA  
OCA Y VEGETALES**

Rib cap Roast, with potatoe pure  
and vegetables \$170  
SIN TACC

**MILANESA CON PURE**

milanesa with puré \$120

**CARNE BLANCA**—White meat

**PECHUGA ABIERTA DE POLLO,  
CON CHAUCHAS, TOMATES  
CHERRY, MAIZ SALTEADO Y  
SALSA CITRICA**

Chicken brest with green beans,  
cherry tomatoes, corn and citric  
sauce \$143  
SIN TACC

**MAR ADENTRO**—Deep sea

**ARROZ CON MEJILLONES Y  
SUAVE CREMA DE HIERBAS**

rice with mussel and soft herbs  
cream \$160  
SIN TACC

**VEGETALES Y PASTAS**—Vegetables  
and pastas

**PASTAS CON HONGOS Y BROCOLI**

Pasta with mushrooms and  
broccoli \$150

## VEGETARIANO

**SALTEADO DE VEGETALES DE  
ESTACIÓN**

Sauteed vegetables \$143  
SIN TACC

**TARTA DEL DIA**

Day Pie \$120

## FINGER FOOD

**GUACAMOLE CON NACHOS** \$67  
SIN TACC

**EMPANADAS DE CARNE O HUMITA**

Meat or corn empanadas \$28

**CLASICAS TORREJAS DE ARROZ  
CON MAYONESA DE CURRY**

Rice balls \$40

**PETIT QUICHE DE JAMON Y  
QUESO**

Jam and cheese small tart \$55

## MENU DEL ARTISTA

Artists Menu

**PLATO DEL DIA + AGUA O  
GASEOSA + POSTRE DEL DIA O  
CAFÉ (CUBIERTO INCLUIDO)** /  
main course + water or soft drink  
+ day's dessert or Coffee (table  
service included)

**DE MARTES A VIERNES** / Tuesday  
through Fridays \$160

## POSTRES DESSERTS

### MOUSSE DE CHOCOLATE CON PRALINE DE ALMENDRAS

chocolate mousse with praline  
\$103

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### PAVLOVA CON FRUTOS ROJOS

Red fruits Pavlova \$66

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### HELADOS

Ice cream \$82

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### CRASH APPLE CRUMBLE \$102

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### OBSCENO PROFITEROL

Obscene profiterole \$110

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## PASTELERIA SNACKS PASTRY & SNACKS

### TARTA DE MANZANAS

Apple Crumble \$80

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### ROGELITO

Argentinian dessert with dulce  
de leche \$44

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### BROWNIE DE CHOCOLATE

Chocolate Brownie \$55

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### SERVICIO DE TOSTADAS

toasts \$82

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### TOSTADAS DE PAN BLANCO, PAN NEGRO Y SCONS CON MERMELADA MANTECA O QUESO BLANCO

White bread toasts, wheat bread,  
scons with jam, butter or cream  
cheese \$82

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### SCONS CON MERMELADA, MANTECA O QUESO CREMA

with jam, butter or cream cheese  
\$82

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### ALFAJOR DE MAIZENA

Cornflour Alfajor with dulce de  
leche \$40

### SIN TACC

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### ALFAJOR DE ALMENDRAS

almond alfajor with dulce de  
leche \$58

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# NUESTRA BODEGA

## OUR WINERY

### TINTOS—Red wine

**PASCUAL TOSO MALBEC** \$200

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**PASCUAL TOSO RESERVA  
MALBEC / CABERNET** \$300

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### BLANCOS—White wine

**PASCUAL TOSO CHARDONNAY**  
\$200

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### CHAMPAGNES

**TOSO EXTRA BRUT (CHARMAT)**  
\$265

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**EXTRA TOSO (CHAMPENOISE)**  
\$320

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### APERITIVOS—Aperitif

**GARIBALDI CAMPARI CON  
NARANJA** / Campari with orange  
juice \$105

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**GANCIA GANCIA CON LIMÓN Y  
AZÚCAR** / Gancia with sugar and  
lemon juice \$105

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**FERNET BRANCA CON COCA  
COLA** / Fernet Branca with Coca  
Cola \$105

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**GIN & TONIC** \$105

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**APEROL SPRITZ** \$125

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**HORARIOS:**

**MARTES A DOMINGO DE 11 A 19 HS**

**LUNES CERRADO**

**COCINA: 12 A 16 HS**

LUCAS ANGELILLO & CO (CATERING)