

# PROA CAFE

## LOS PETERSEN COCINEROS

### **Fundación PROA**

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PROA Café/ Los Petersen Cocineros  
Av. Pedro de Mendoza 1929  
[C1169AAD] Buenos Aires  
Argentina

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## BEVERAGES

		\$
Mineral water	>	8.50
-		
San Pellegrino sparkling water	>	19.00
-		
Soft drinks	>	8.50
-		
Iced Tea	>	10.50
-		
Iced Coffee	>	10.50
-		
Quilmes Beer	>	12.50
-		
Glass of Yauquen wine	>	15.00
-		
Glass of Ruca Malen wine	>	20.00
-		
Glass of Toso Extra Brut champagne	>	12.00
Glass of Extra Toso champagne	>	18.00

## NATURAL JUICES/ SMOOTHIES

Orange juice (120 Kcal)	>	21.00
-		
Grapefruit juice (120 Kcal)	>	16.00
-		
Tomato juice (90 Kcal)	>	18.00
-		
Banana, milk & sugar (255 Kcal)	>	21.00
-		
Mango, peach & passion fruit (150 Kcal)	>	21.00
-		
Grapefruit, organic honey, lime & orange (175 Kcal)	>	21.00
-		
Carrot, orange & ginger syrup (110 Kcal)	>	21.00
-		
Strawberries, blackberries, blueberries & mint syrup (155 Kcal)	>	21.00

# SANDWICHES

\$

## Subtle salmon

Brioche bread, smoked salmon, cream cheese scented with dill, shallots & micro-greens (390 Kcal)

> 29.50

-

## Classic Buenos Aires

Toasted bread filled with Argentine ham and cheese (310 Kcal)

> 21.00

-

## Cheese toast

English bread toasted in butter and filled with savory melted cheese (495 Kcal)

> 25.00

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## Vegetarian

Whole wheat bread, polpette di fior di latte, tomato confit, fresh basil, grilled vegetables & smooth grilled garlic mayonaise (450 Kcal)

> 25.00

## Nice & Simple

Olive ciabatta, good Parma ham, fresh arugula, olive oil, butter & black pepper (430 Kcal)

> 25.00

# » HEALTHY KIDS' MENU

## Simple & with the hands

Chicken wings with a healthy combination of mozzarella and tomato lollipops + Spinach Popeyes

> 23.00

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## Mini Sandwich

Loin, fresh tomatoes and cheese

> 22.00

Argentine ham and cheese

> 12.00

-

## Bambino pasta

Spaghetti with butter and Parmesano cheese

> 17.00

-

## Desserts

> 12.00

## Ice creams

> 12.00

# APPETIZERS/ SPECIAL SALADS

		\$
	<b>Pastries from the North-West x 2</b>	
	One filled with knife-cut meat and the other with sweet corn (190 Kcal)	> 8.00
	-	
	<b>Rustic fresh spinach pie, greens and its dressing</b> (240 Kcal)	> 34.00
	-	
	<b>Beautiful Olivia</b>	
	Warm grilled chicken breast salad with season green vegetables, bread chips, tomato confit & our classic lemon & capers dressing (285 Kcal)	> 36.00
	-	
	<b>Lovely Maria</b>	
	Parma ham, fresh arugula, Parmesano cheese chips, & toasted almonds (275 Kcal)	> 39.00
	-	
	<b>Francis</b>	
	Pears, blue cheese, fresh endives, Pecan nuts, watercress, olive oil and lemon (320 Kcal)	> 39.00
	-	
	<b>Merceditas</b>	
	Smoked Pacific salmon, a good Brie cheese, fresh arugula and toasted almonds (215 Kcal)	> 44.00
	-	
	<b>Sea prawns</b>	
	Delicious salad with prawns marinated in lime & basil, tomatoes and avocado (290 Kcal)	> 48.00

\* *Salad with dressing: (+95 Kcal)*

\* *If you wish to have a salad as your main course, please let the waiter know. It will be charged an extra \$ 7.00*

*Table service \$ 5.00*

## MAIN COURSES

		\$
Chicken breast <i>Paillard</i> cooked on a girdle with lime, fresh herbs, arugula salad and Parmesano cheese	>	40.00
-		
<b>Upside-down pie with tomatoes, caramelized onions &amp; mesclun</b> (216 Kcal)	>	33.00
-		
<b>Porteño-style loin</b>		
Veal loin rib, sea salt, herbs & domino potatoes (420 Kcal)	>	45.00
-		
<b>Pink Salmon</b> , Mediterranean cous-cous, tomato confit & olives ragoût (360 Kcal)		
-		
<b>Spinach Dumplings</b> with soft cream & Parmesano cheese (460 Kcal)	>	38.00
<b>Small breaded veal steaks</b> with traditional mashed potatoes (410 Kcal)	>	36.00

## DESSERTS

<b>Patagonian wild berries.</b>		
White ice-cream & toasted almonds sablé (385 Kcal)	>	19.00
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<b>Buenos Aires custard</b>		
Classic custard with milk caramel (395 Kcal)	>	17.00
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<b>Fresh season fruits in lemon syrup</b> (180 Kcal)	>	17.00
-		
<b>Large cup of citrus fruits.</b>		
Lime, lemon, grapefruit, orange, champagne & its ice-cream (223 Kcal)	>	22.00
-		
<b>Our Ice-creams</b> (400 Kcal)	>	17.00
-		
<b>Two-chocolate mousse.</b>		
Dark and white chocolate & tuile (450 Kcal)	>	19.00

## COFFEE / NESPRESSO

		\$
Coffee	>	8.50
-		
Latte	>	10.50
-		
Coffee and cream	>	10.50
-		
American	>	8.50
-		
Ristretto	>	8.50
-		
Capuccino	>	16.00
-		
Espresso	>	8.50

*\* For the "Nespresso" option,  
please add \$ 4.00*

## TEA SELECTION

<b>Caminito Green Tea Blend</b> Mixed base of Japanese green tea and Ceylon black tea with jasmine flowers and rose, sunflower and cornflower petals	>	11.00
<b>Spicy Black Tea Blend</b> Ceylon black tea with orange skin, cinnamon sticks and cardamomo seeds, ginger and a "touch" of Madagascar vanilla and clove	>	11.00
<b>Classic English tea</b> Ceylon black tea with red carthamus flowers and an intense bergamot extract	>	11.00
<b>Negroni</b> Classic black tea	>	11.00
<b>Rooibos Decaf <i>Lemon &amp; flowers</i></b> Rooibos with lemon leaves, pot marigold and jasmine flowers. Decaf.	>	11.00

## SNACKS AND CONFECTIONS

		\$
<b>CupCake of wild berries</b> (145 Kcal)	>	16.00
-		
<b>Fine apple pie</b> (225 Kcal)	>	18.00
-		
<b>Our Mini Rogelitos</b> (small caramel sandwich cookies) (300 Kcal)	>	10.00
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<b>Chocolate Brownies</b> (345 Kcal)	>	13.00
-		
<b>Nice and simple mini-sandwich</b> (210 Kcal)	>	12.00
-		
<b>Brief selection of assorted good cheese and cured ham with focaccia toasts</b> (300 Kcal)	>	32.00
<b>Toasts.</b> Brioche bread, scones, jam and butter (410 Kcal)	>	22.00

## OUR WINERY

Red wine		
<b>Kinien Malbec</b>	>	160.00
-		
<b>Ruca Malen</b> Cabernet Sauvignon	>	70.00
-		
<b>Ruca Malen</b> Malbec	>	70.00
-		
<b>Yauquen</b> Malbec	>	40.00
White wine		
<b>Ruca Malen</b> Chardonnay	>	70.00
-		
<b>Yauquen</b> Chardonnay	>	40.00
Champagne		
<b>Toso</b> Extra Brut	>	50.00
<b>Extra Toso</b>	>	80.00



