

MELIÀ  
RECOL  
BUENOS AIRES



*Menú*  
**1557**  
BISTRÒ

## DESAYUNOS Y MERIENDAS

### Breakfast and afternoon snack

TOSTADAS Toasts	\$2,500.
OMELETTE Omelette	\$3,820.
HUEVOS REVUELTOS & PANCETA Scrambled eggs with bacon	\$3,600.
<p>TÉ DE LAS 5 DE LA TARDE Té, café, leche, jugo natural, copa de espumante, scons con mermelada y queso, alfajor de chocolate, tarta frutal, torta ópera, profiterol craquelado, croissant, scon de queso, mini tostado pan brioche, variedad de sándwiches.</p> <p>FIVE O 'CLOCK TEA Tea - Coffee - Milk - Natural orange juice - sparkling wine glass - scons jam and cream cheese - cookies - fruit pie - opera cake - crackled profiterole - croissant - cheese scon- ham &amp; cheese brioche toasted - variety of sandwiches</p> <p style="text-align: right;"><i>Valor para 2 personas / Two people: \$ 29,900.</i> <i>Valor para 1 persona / One person: \$ 18,500.</i></p>	
TÉ CON SCONS Tea with scons	\$17,260.
DESAYUNO SALUDABLE Healthy Breakfast	\$8,960.
DESAYUNO CONTINENTAL Continental Breakfast	\$7,940.
DESAYUNO AMERICANO American Breakfast	\$11,960.
CROISSANT RELLENO Stuffed croissant	\$2,440.
CROISSANT Croissant	\$2,300.
BUDÍN / SCON Pudding / Scons	\$1,900.

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## PIZZA MASA MADRE

### Pizza Sourdough

PIZZA SALMÓN, HUEVO, RÚCULA Smoked salmon and arugula	\$10,570.
PIZZA MEDITERRÁNEA Mediterranean	\$8,900.
PIZZA MARGHERITA Margherita	\$8,900.

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## ENSALADAS

### Salads

POKE BOWL ATÚN (ATÚN, ARROZ YAMANÍ, PALTA, HUEVO, SÉSAMO TOSTADO) Tuna Poke Bowl Salad	\$8,400.
ENSALADA LANGOSTINOS, HOJAS VERDES, REPOLLO, TOMATES, NARANJA Shrimps, green leaves, cherry tomatoes and oranges.	\$11,440.
ENSALADA DE SALMÓN AHUMADO Smoked salmon salad	\$11,300.
ENSALADA DE ARROZ Y POLLO AGRIDULCE Rice and bittersweet chicken	\$8,340.
ENSALADA CAESAR CON POLLO Classic chicken cesar salad	\$8,700.

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## CARNES

### Meats

SUPREMA GRILLÉ Grilled chicken	\$9,230.
SALMÓN ROSADO Pink Salmon	\$12,900.
MILANESAS DE LOMO Breaded meat	\$8,350.
MEDALLÓN DE LOMO GRILLADO Grilled tenderloin	\$12,780.
BIFE DE CHORIZO Steak	\$13,800.

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## GUARNICIONES

### Side Dishes

PURÉ DE PAPA Smashed potatoes	\$4,300.
PURÉ DE CALABAZA Smashed pumpkins	\$4,370.
PAPINES Baby potatoes	\$4,880.
PAPAS FRITAS Fried potatoes	\$ 4,720.
HOJAS VERDES Green leaves	\$ 3,600,
BRÓCOLI AL VAPOR Steamed broccoli	\$3,920.

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## SANDWICHES

TOSTADO JAMÓN Y QUESO York ham and cheese (toasted)	\$8,400.
POLLO CON PANCETA Chicken and bacon	\$9,740.
PALTA Y QUESO BRIE Avocado and brie cheese	\$9,030.
LOMO Y QUESO BRIE Beef loin and brie cheese	\$11,310.
JAMÓN NATURAL Y QUESO York ham and cheese	\$8,780.
JAMÓN DI PARMA Y QUESO Di parma prosciutto and cheese	\$9,130.
HAMBURGUESA VEGGIE Veggie burger	\$9,170.
HAMBURGUESA MELIÁ Meliá hamburger	\$9,650.
CLÁSICO CLUB SANDWICH CON QUESO, LECHUGA, TOMATE, PANCETA, POLLO OLIVAS NEGRAS Y HUEVO Classic Club Sandwich	\$10,680.

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## PARA COMPARTIR









Dishes to share

DEGUSTACION DE QUESOS PREMIUM Premium cheese tasting	\$24,900.
MINI TABLA DE QUESOS small cheese tasting	\$ 10,300.
FIAMBRES Y QUESOS Cold cuts and cheeses	\$ 19,500.

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## ENTRADAS

## Starters

GALANTINA DE AVE SOBRE ESPINACAS SALTEADAS CON PISTACHOS Y QUENELLE DE ZANAHORIA 	\$9,620.
Poultry galantine on sauteed spinach with pistachios and carrot quenelle	
SOPA VICHYSOISE  	\$8,180.
Vickyssoise soup	
TERRINA DE SALMÓN SOBRE TEJAS DE PEPINO, GEL DE MANZANA, CREMA AGRIA Y BROTES 	\$11,800.
Salmon terrine on cucumber tiles, gel apple, sour cream and sprouts	
ENSALADA TIBIA DE COUS COUS CON VEGETALES Y LANGOSTINOS GRILLADOS	\$10,100.
Warm cous cous salad with vegetables and grilled prawns	
TOMATES CHERRY EN ALMÍBAR DE ESPECIAS, QUESO DE CABRA, MINI CROUTONS Y MIEL DE ALBAHACA  	\$9,800.
Cherry tomatoes in spice syrup, cheese goat, mini croutons and basil honey	
LENGUADO POCHADO CON VEGETALES ENCURTIDOS, BROTES DE RABANITO Y SALSAS TARTARA	\$10,900.
Poached sole with pickled vegetables, radish sprouts and tartar sauce	
TORTILLA ESPAÑOLA, CROCANTE DE MORCILLA Y POLVO DE PASAS DE UVA 	\$8,300.
Spanish omelette, crispy blood sausage and powder raisins	
CHEESE CAKE DE PARMESANO, TOMATES CONFITADOS, CÍTRICOS Y RÚCULA 	\$8,100.
Parmesan cheese cake, candied tomatoes, citrus and arugula	

PRINCIPALES

Main dishes

CLÁSICO LOMO A LA PIMIENTA Y PAPAS A LA CREMA 	\$19,500.
Classic pepper's loin with and cream potatoes	
PESCA A LA SAL CON VEGETALES DE LA HUERTA 	\$18,000.
Salt fishing with garden vegetables	
RACK DE OJO DE BIFE, BASTONES DE PAPA, ENSALADA Y SALSA CRIOLLA 	\$42,000.
Steak eye rack, potato banes, salad and creole sauce	
SPAGHETTI EN BISQUÉ, LANGOSTINOS GRILLADOS Y PESTO	\$12,900.
Spaghetti in bisqué, grilled prawns and pesto	
RAVIOLI VERDE, RELLENO DE MOUSELINE DE RABO, MANTECA DE SALVIA Y PISTACHOS	\$12,900.
Green ravioli, filled with mouseline tail, butter sage and pistachios	
TENTÁCULO DE PULPO GRILLADO SOBRE REVUELTO DE PAPAS Y CHORIZO 	\$21,000.
Grilled octopus tentacle over stuffed potatoes and chorizo	
POLLO TANDOORI SOBRE COUS COUS CLÁSICO DE ORIENTE	\$12,900.
Tandoori chicken on classic eastern cous cous 	
PASTA IN FORMAGGIO	\$ 23,500.
Clásico spaghetti cacio e pepe servido en queso Pecorino Romano	
SALMÓN ROSADO PERSILLADE SOBRE RISOTTO DE CEBADA Y CREMA DE LIMÓN	\$ 29,500.
Persillade Pink Salmon on barley risotto and lemon cream	

POSTRES

Desserts

DEGUSTACIÓN DE DULCE DE LECHE CASERO Tasting of homemade dulce de leche	\$9,800.
PANNACOTTA DE LIMA CON FRUTILLAS BALSÁMICAS Lime pannacotta with balsamic fruits	\$9,200.
PARFAIT DE NARANJAS Y CROCANTE DE PISTACHO Orange parfait and pistachio crisp	\$8,600.
BABÁ AL RON CON MOUSELLINE DE AVELLANAS Babá with rum with hazelnut mouselline	\$8,400.
FRUTAS FILETEADAS DE ESTACIÓN Seasonal filleted fruits	\$7,800.
TIRAMISÚ CLÁSICO Classic Tiramisu	\$8,700.
AFFOGATO	\$7,500.
COULANT DE CHOCOLATE, COMPOTA DE FRUTOS ROJOS Y HELADO DE CREMA AMERICANA Chocolate coulant, red fruits compate and american cream ice cream	\$8,900.



## BEBIDAS SIN ALCOHOL

Non alcohol drinks

JUGOS \$3,850.

Juices

GASEOSAS \$2,700.

Soda

AGUAS CON O SIN GAS \$2,600.

Mineral water - Sparkling water

LIMONADA \$3,900.

Lemonade

LICUADO \$3,900.

Shakes

EXPRIMIDO DE NARANJA \$3,900.

Natural orange juice

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## VINO TINTO

Red Wine

SAINT FELICIEN MALBEC \$ 16,500.

SAINT FELICIEN CABERNET – MERLOT \$ 16,500.

NICASIA MALBEC \$ 13,250.

NICASIA CABERNET FRANC \$ 13,250.

DV CATENA MALBEC-MALBEC \$ 35,750.

DV CATENA CABERNET MALBEC \$ 18,000.

CATENA ZAPATA MALBEC ARGENTINO \$ 120,000.

ANGELICA ZAPATA MALBEC ALTA \$ 54,600.

ALAMOS MALBEC RESERVE \$ 12,600.

ALAMOS MALBEC MACERACIÓN ATENUADA \$ 11,375.

ANDELUNA MALBEC 375ML \$ 7,900.

ALAMOS MALBEC \$11,300.

ALAMOS CABERNET SAUVIGNON \$ 11,300.

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## WHISKY

MACALLAN	\$49,200.
JIM BEAM WHITE	\$6,400.
JAMESON	\$4,300.
JACK DANIELS HONEY	\$9,460.
JACK DANIELS	\$8,460.
J&B	\$4,780.
J W RED	\$4,890.
J W GREEN	\$9,900.
J W GOLD	\$7,650.
J W BLUE	\$42,670.
J W BLACK - Jack Daniels Black	\$6,400.
GLENFIDDICH	\$9,440.
CHIVAS XVIII	\$8,720.
CHIVAS XV	\$6,720.
CHIVAS ULTIS	\$29,580.
CHIVAS MIZUNARA	\$7,700.
CHIVAS EXTRA	\$7,400.
CHIVAS 12	\$6,080.
CANADIAN CLUB	\$9,400.
BALLANTINES	\$4,140.

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## CAFETERÍA

LECHE CALIENTE – FRÍA Milk cold - hot	\$2,200.
LÁGRIMA GRANDE Latte	\$3,750.
LÁGRIMA CHICA Small latte	\$2,500.
INFUSIONES Infusions	\$2,900.
CHOCOLATE CALIENTE – FRÍO Chocolate cold - hot	\$3,550.
CAPUCCINO Capuccino	\$3.950.

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## CAFETERÍA

CAFÉ GRANDE Large coffee	\$3,750.
CAFÉ CON LECHE Coffee with milk	\$3,750.
CAFÉ CHICO Espresso coffee	\$2,900.

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## VINO BLANCO

### White Wine

SAINT FELICIEN SAUVIGNON BLANC	\$ 16,125.
NICASIA VIOGNIER BLANC DE BLANCS	\$ 13,250.
DV CATENA CHARDONNAY	\$ 23,750.
ANGELICA ZAPATA CHARDONNAY ALTA	\$ 34,600.
ALAMOS SAUVIGNON BLANC	\$ 11,300.
ALAMOS CHARDONNAY	\$ 11,300.

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## ESPUMANTE

### Sparkling Wine

TAITTINGER BRUT RESERVE	\$ 296.250.
SAINT FELICIEN NATURE – ESPUMANTE	\$ 28,300.
PROSECCO CANNEVARI – ESPUMANTE	\$ 85,800.
DV NATURE	\$ 46,000.
DON PERIGNON – ESPUMANTE	\$ 950.000.
BARON B	\$ 55,000.
ALAMOS EXTRABRUT	\$ 19,900.
COPA DE ESPUMANTE	\$ 8,500.

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## CERVEZAS

### Beer

STELLA	\$4,950.
QUILMES	\$4,450.
HEINEKEN	\$4,900.
CORONA	\$4,700.
ARTESANAL (Craft beer)	\$5,100.

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