

PARRILLA PEÑA

RODRIGUEZ PEÑA 682

1020 BUENOS AIRES, ARGENTINA

¡BIENVENIDOS A PARRILLA PEÑA!

ALGUNAS INFORMACIONES ÚTILES

ABRIMOS DE LUNES A SÁBADOS DE 12:00 HS. A 16:00 HS.
Y DE 20:00 HS. A 24:00 HS. DOMINGOS CERRADO.

NO SE EFECTÚAN RESERVAS

DURANTE EL SERVICIO NOCTURNO LOS CLIENTES
CUENTAN CON ESTACIONAMIENTO SIN CARGO POR
DOS HORAS EN TUCUMÁN 1743

LA FORMA DE PAGO ES EXCLUSIVAMENTE EFECTIVO.
EN CASO DE NECESITAR UNA FACTURA DE TIPO "A",
LE ROGAMOS LA SOLICITE ANTES DE LA FACTURACIÓN
(UNA VEZ FACTURADA NORMALMENTE NO SE ACEPTAN
RECLAMOS).

SERVICIO DE MESA:

LA CASA SE RESERVA EL DERECHO DE ADMISIÓN Y
PERMANENCIA.

WELCOME TO PARRILLA PEÑA!

SOME USEFUL INFORMATION

OPEN MONDAY TO SATURDAY FROM 12:00 AM AT 4:00
PM AND 8:00 PM AT 12:00 PM. SUNDAY CLOSED.

WE DO NOT MAKE RESERVATIONS.

THROUGH THE NIGHT SERVICE, OUR CUSTOMERS HAVE A
TWO HOURS FREE PARKING FACILITY IN TUCUMÁN 1743
THE ONLY FORM OF PAYMENT IS CASH. NO EXCEPTIONS.
IF YOU NEED AN INVOICE OF "A" TYPE, REQUEST IT
BEFORE BILLING. ONCE THE BILL IS ACHIEVED IN
NORMAL MODE, NO CLAIMS WILL BE ACCEPTED.

TABLE SERVICE TAX IS \$

THE HOUSE RESERVES THE RIGHT TO REFUSE ADMISSION
AND PERMANENCE.

ENTRADAS / STARTERS

ENSALADA CAPRESE (TOMATES, MOZZARELLA, ALBAHACA, MORRÓN Y ACEITUNAS)	\$
CAPRI SALAD (TOMATOES, MOZZARELLA, BASIL, ROASTED RED PEPPER AND OLIVES)	
PORCIÓN DE JAMÓN COCIDO	\$
A BOILED HAM PORTION	
MORTADELLA CON ACEITUNAS	\$
MORTADELLA WITH OLIVES	
SARDINAS CON CEBOLLAS	\$
SARDINE WITH ONIONS	
SALPICÓN DE ATÚN	\$
TUNA SALAD	
ACEITUNAS NEGRAS	\$
BLACK OLIVES	
MORRONES ASADOS	\$
ROASTED RED PEPPER	
BERENJENAS A LA VINAGRETA	\$
HOME MADE PICKLED AUBERGINES	
EMPANADAS DE CARNE (LA UNIDAD)	\$
MINCED MEAT STUFFED PATTIES (UNIT PRICE)	

QUESOS / CHEESES

PROVOLETA AL NATURAL	\$
(AMERICAN MUNSTER CHEESE-LIKE)	
PROVOLETA ASADA	\$
(GRILLED AMERICAN MUNSTER CHEESE-LIKE)	
QUARTIROLO (AMERICAN FARMERS CHEESE-LIKE)	\$
MAR DEL PLATA (EMMENTHAL CHEESE-LIKE)	\$
SARDO (GRANA PADANO CHEESE-LIKE)	\$
ROQUEFORT (BLUE CHEESE-LIKE)	\$

COCINA / KITCHEN

MILANESA DE TERNERA (VEAL MILANESE)	\$
A LA NAPOLETANA (WITH TOMATO SAUCE, HAM AND CHEESE)	\$
COMPLETA (WITH FRENCH FRIES AND TWO FRIED EGGS)	\$
A LA FUGAZETTA (WITH FRIED ONIONS AND CHEESE)	\$
MILANESA O SUPREMA DE POLLO (CHICKEN MILANESE)	\$
A LA FUGAZETTA (WITH FRIED ONIONS AND CHEESE)	\$
PAPAS FRITAS (FRENCH FRIES)	\$
A LA PROVENZAL (WITH GARLIC AND PARSLEY)	\$
A CABALLO (WITH 2 FRIED EGGS)	\$
PAPAS AL NATURAL (BOILED POTATOES)	\$
PURÉ DE PAPAS (MASHED POTATOES)	\$
HUEVOS FRITOS POR UNIDAD	\$
TORTILLAS (3 HUEVOS)	
OMELETTES (3 EGGS)	
DE PAPAS (FRIED POTATOES)	\$
DE PAPAS Y CEBOLLAS (FRIED POTATOES AND ONIONS)	\$
A LA ESPAÑOLA	\$
(FRIED POTATOES, ONIONS AND RED-PEPPER SAUSAGE)	
DE ACELGA Y CEBOLLAS (CHARD AND ONION)	\$
OMELETTES (DOS HUEVOS / 2 EGGS)	
DE JAMÓN Y QUESO (HAM AND CHEESE)	\$
DE PEREJIL (PARSLEY)	\$
DE ACELGA (CHARD)	\$
DE ACELGA Y CEBOLLA (CHARD AND ONION)	\$

PASTAS / NOODLES & Co.**SALSAS (SAUCES)**

MANTECA (BUTTER), FILETTO (TOMATO),
PESTO, MIXTA (TOMATO AND PESTO), SALSA
ROSA (TOMATO AND CREAM), AGLIO E OLEO
(GARLIC FRIED IN OLIVE OIL)

VERMICELLI (BUCATINI)**CON /WITH**

SALSA PESTO O / OR FILETTO \$
SALSA ROSA \$
A LA MANTECA \$
AGLIO E OLEO \$

CINTAS CORTADAS A MANO CON**(TAGLIATELLE) WITH**

PESTO O /OR FILETTO \$
SALSA ROSA \$
A LA MANTECA \$
AGLIO E OLEO \$

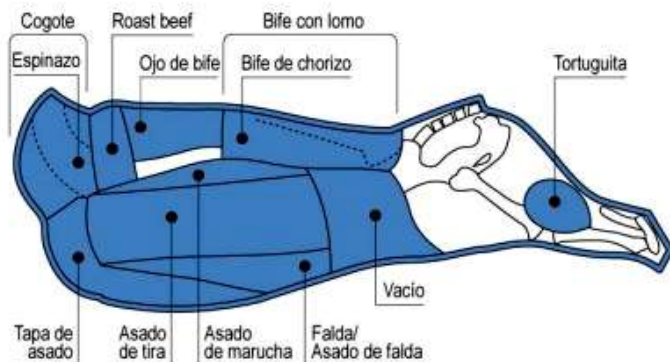
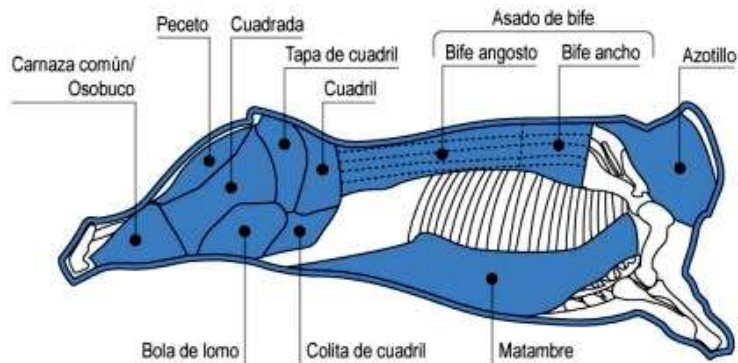
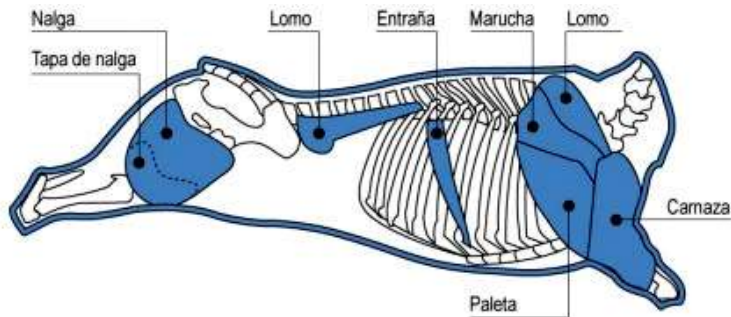
AGNOLOTTI (MOZZARELLA Y/AND RICOTTA)

SALSA PESTO O / OR FILETTO \$
SALSA ROSA \$
A LA MANTECA \$
AGLIO E OLEO \$

PARRILLA / GRILL

CHORIZO / PORK SAUSAGE \$
MORCILLA / BLOOD SAUSAGE \$
RIÑONES / KIDNEYS \$
MOLLEJAS / SWEETBREAD \$
BIFE DE CHORIZO / RUMP STEAK \$
BIFE DE LOMO / TENDERLOIN \$
½ BIFE DE LOMO / HALF TENDERLOIN \$
COLITA DE CUADRIL / TAIL OF RUMP
PORCIÓN / PORTION \$
UNA TIRA / INDIVIDUAL PORTION \$
ASADO DE TIRA /THIN STRIP RIBES
PORCIÓN / PORTION \$
UNA TIRA / INDIVIDUAL PORTION \$
OJO DE BIFE CON GUARNICIÓN \$
RIB EYE STEAK WITH GARNISH
MATAMBRITO DE CERDO CON PAPAS FRITAS \$
PORK THIN FILET WITH FRENCH FRIES
ENTRAÑA / SKIRT STEAK \$
CHURRASQUITO DE ENTRAÑA CON GUARNICIÓN \$
SKIRT STEAK WITH GARNISH
POLLO ASADO / GRILLED CHICKEN
ENTERO / A WHOLE \$
MEDIO / A HALF \$
UN CUARTO / A QUARTER (BREAST OR THIGHT) \$
PARRILLADA MIXTA COMPLETA /MIXED GRILL \$

GUÍA DE CORTES ARGENTINOS ARGENTINE VEAL CUTTING SYSTEM



HELADOS / ICE CREAMS

ALMENDRADO / ALMONDS ICE CREAM DESSERT	\$
BOMBÓN ESCOCÉS / TARTUFFO DESSERT	\$
HELADO (CADA BOCHA) ICE CREAM (EACH BALL)	\$
GUSTOS (TASTES) CHOCOLATE, CREMA AMERICANA (MILKY CREAM), DULCE DE LECHE GRANIZADO (CARAMEL SAUCE WITH STRACCIATELLA), SAMBAYÓN (SABAYON) Y LIMÓN (LEMON).	

BEBIDAS / DRINKS

GASEOSAS / SOFT DRINKS (COCA-COLA, SPRITE, FANTA NARANJA (ORANGE), AGUA TÓNICA (TONIC WATER), COCA- COLA LIGHT Y /AND SPRITE ZERO)	\$
AGUA MINERAL (CON O SIN GAS) MINERAL WATER (WITH /WITHOUT GAS)	\$
CERVEZA (1 LITRO) BEER (1 LITER)	\$
CERVEZA (PORRÓN) BEER (A GLASS)	\$

VINO DE LA CASA / TABLE WINE

“VASCO VIEJO” (TINTO O BLANCO) RED OR WHITE WINE “VASCO VIEJO” 3/4 LITRO / LITER	\$
1/2 LITRO / LITER	\$