

Cátulo

TANGO

MENU

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BIENVENIDOS AL BARRIO DE CARLOS GARDEL

ABASTO - BUENOS AIRES
ARGENTINA



MENU

ENTREES

Hand cutted meat "Empanada"
Blue cheese and caramelized onion "Empanada"
ⓧ Caprese salad
(Tomato, basil leaves, mozzarella and olive oil)

MAIN COURSE

Steak meat with french frites
Chicken stuffed with mushroom sauce and baked potatoes
Catch of the day with mixed roasted vegetables
ⓧ Spinach ravioli
(Sauce: Pomodoro, Cream, Rose, Bechamel)

DESSERTS

Warm apple crumble with ice cream
ⓧHomemade custar with "Dulce de Leche" and cream
Brownie with ice cream and chocolate sauce



TIPS NOT INCLUDED

VIP MENU

ENTREES

Hand cutted meat "Empanada"

Blue cheese and caramelized onion "Empanada"

 Caprese salad

(Tomato, basil leaves, mozzarella and olive oil)


Soup of the day

MAIN COURSE

Steak meat with rustic fries

Chicken stuffed with mushroom sauce and baked potatoes

Grilled salmon with roasted vegetables

 Spinach ravioli

Beetroot soufflé gnocchi

(Sauce: Pomodoro, Cream, Rose, Bechamel)

DESSERTS

Warm apple crumble with ice cream

 Homemade custar with "Dulce de Leche" and cream

Brownie with ice cream and chocolate sauce

Cátulo Sundae

(Ice cream, Italian meringue, "Dulce de leche", Red berries)




TIPS NOT INCLUDED

Cátulo






T A N G O

DINNER - TANGO & FOLKLORE SHOW


ENTREES

Hand cutted meat "Empanada"	\$ 1700
Blue cheese and caramelized onion "Empanada"	\$ 1700
Caprese salad 	\$ 6700
(Tomato, basil leaves, mozzarella and olive oil)	
Soup of the day	\$ 3800

MAIN COURSE

Steak meat with rustic fries 	\$ 15500
Chicken stuffed with mushroom sauce & baked potatoes 	\$ 10500
Grilled salmon with roasted vegetables 	\$ 17900
Vegetables wok  	\$ 8900
Spinach ravioli	\$ 8700
Beetroot soufflé gnocchi	\$ 7500
(Sauce: Pomodoro, Cream, Rose, Bechamel)	\$ 1900

DESSERTS

Warm apple crumble with ice cream	\$ 4600
Homemade custar with "Dulce de Leche" and cream 	\$ 4600
Brownie with ice cream and chocolate sauce	\$ 4900
Warm crepe with dulce de leche	\$ 4600
Cátulo Sundae	\$ 4600
(Ice cream, Italian meringue, "Dulce de leche", Red berries)	


TIPS NOT INCLUDED

Cátulo






T A N G O

DINNER - TANGO & FOLKLORE SHOW


ENTRADA

Empanada de carne cortada a cuchillo	\$ 1700
Empanada de roquefort y cebolla caramelizada	\$ 1700
Ensalada Caprese 	\$ 6700
(Tomate, albahaca, mozzarella y aceite de oliva)	
Sopa del día	\$ 3800

PRINCIPAL

Bife de chorizo con papas cuñas 	\$ 15500
Pollo relleno con salsa de champignon y papas al horno 	\$ 10500
Salmón a la parrilla con vegetales asados 	\$ 17900
Wok de vegetales  	\$ 8900
Ravioles de espinaca	\$ 8700
Ñoquis soufflé de remolacha	\$ 7500
(Salsa: Pomodoro, Crema, Mixta, Bechamel)	\$ 1900

POSTRE

Apple crumble tibio con helado	\$ 4600
Flan con dulce de leche y crema 	\$ 4600
Brownie con helado de crema y salsa de chocolate	\$ 4900
Panqueque con dulce de leche	\$ 4600
Copa Cátulo	\$ 4600
(Helado de crema, merengue italiano, dulce de leche, frutos rojo)	

TIPS NOT INCLUDED

VINO TINTO / RED WINE

Copa / Glass

Nieto Senetiner Benjamin - Malbec	\$ 5200	\$ 2700
Nieto Senetiner Benjamin - Cabernet Sauvignon	\$ 5200	\$ 2700
Nieto Senetiner Benjamin - Syrah	\$ 5200	\$ 2700
Nieto Senetiner Emilia - Malbec	\$ 6600	\$ 3800
Nieto Senetiner Emilia - Cabernet Sauvignon	\$ 6600	\$ 3800
Nieto Senetiner - Malbec	\$ 9500	\$ 4900
Nieto Senetiner - Cabernet Sauvignon	\$ 9500	\$ 4900
Nieto Senetiner Ruca Cap 1 - Malbec	\$ 10.300	
Nieto Senetiner Ruca Cap 1 - Cabernet Sauvignon	\$ 10.300	
Nieto Senetiner Ruca Cap 2 - Malbec	\$ 10.300	
Nieto Senetiner Ruca Cap 2 - Cabernet Sauvignon	\$ 10.300	
Luigi Bosca - Malbec	\$ 16.800	
Luigi Bosca - Cabernet Sauvignon	\$ 16.800	
Rutini - Malbec	\$ 18.900	

VINO BLANCO / WHITE WINE

Copa / Glass

Rutini - Sauvignon Blanc	\$ 16.800	
Nieto Senetiner - Chardonnay	\$ 9700	\$ 4000
Nieto Senetiner Emilia - Chardonnay	\$ 6600	\$ 3500
Nieto Senetiner Emilia - Dulce Natural	\$ 6600	\$ 3500
Nieto Senetiner Benjamin - Tardia Blanco	\$ 5200	
Nieto Senetiner Ruca Cap 1 - Chardonnay	\$ 16.800	
Nieto Senetiner Ruca Cap 2 - Chardonnay	\$ 16.800	



TIPS NOT INCLUDED

ESPUMANENTES / CHAMPAGNE

Nieto Senetiner - Extra Brut	\$ 19.500
Chandon - Extra Brut	\$ 18.000
Baron B - Extra Brut	\$ 29.800

TRAGOS / DRINKS

Fernet Cola	\$ 4800
Campari más jugo de naranja	\$ 4800
Aperol con champaña y agua con gas	\$ 4800
Cuba libre a base de Ron	\$ 4800
Caipirinha Cachaza, jugo de limón y azúcar	\$ 4800
Gintonic	\$ 4800
Gancia batido, limón hielo y toque de azúcar	\$ 4800

TABLA DE QUESOS Y FIAMBRES

CHEESE & SAUSAGES BOARD

Para 2 / For 2

\$ 9000

Para 4 / For 4

\$ 16.500

BEBIDAS / BEVERAGES

Agua con gas / Sparkling water	\$ 1950
Agua sin gas / Still water	\$ 1950
Gaseosa / Soft drink	\$ 1950

WHISKY

Chivas Regal	\$ 7500
Johnnie Walker Red	\$ 7500

CAFETERÍA / COFFEE

Café expreso / Coffee express	\$ 1800
Cafe doble / Large espresso coffee	\$ 2800
Cortado / Coffee express with milk	\$ 2300
Cortado doble / Large coffee with milk	\$ 2900
Té / Tea	\$ 1800

CERVEZA / BEER

Artesanal rubia/ Blonde	\$ 4500
Artesanal roja/ Red	\$ 4500

TIPS NOT INCLUDED

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CARLOS GARDEL



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DINNER - TANGO & FOLKLORE SHOW

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