



EXECUTIVE MENU | \$27.000

INCLUDES DRINK + STILL WATER FELINO + COFFEE

MAIN COURSE

BUILD YOUR OWN SALAD

Chicken, tuna or avocado + 4 ingredients of your choice: cherry tomatoes, corn, carrot, beetroot, egg, arugula, lentils, mixed greens.

CAESAR SALAD

Mixed greens, crispy or grilled chicken, croutons and caesar dressing.

FISH WITH ROQUEFORT CREAM (250g)

Served with Spanish-style potatoes.

PUMPKIN RAVIOLI (Ask for options 🌿)

Filled with pumpkin and cheese, with pesto and walnuts.

CAPRESE SORRENTINOS 🌿

With sauce of your choice: four cheese | tomato | rosé.

SPINACH SOUFFLÉ GNOCCHI (Ask for options 🌿)

With sauce of your choice: white | tomato | rosé | cream | pesto.

CHEESEBURGER

With lettuce, tomato and cheddar. Includes side dish.

CHICKEN RISOTTO

Bomba rice, sofrito, cream, butter, parmesan, turmeric and chicken.

PORK SHOULDER — BONDIOLA

2 medallions, 300g. Includes side dish.

MILANESA

Beef or chicken. Includes side dish.

BIFE DE CHORIZO

Includes side dish.

GRILLED CHICKEN BREAST

Includes side dish.

PORK CHOP

Includes side dish.

LOMITO SANDWICH

200g of beef tenderloin with arugula and caramelized onion.

SIDES

RUSTIC MASH | Butternut squash, sweet potato or potato

FRENCH FRIES | Shoestring fries portion

SALAD | Two of your choice

Lettuce | Tomato | Onion | Carrot | Egg

DRINKS

VILLAVICENCIO WATER

SOFT DRINK | Coca-Cola range

GLASS OF WINE | Ask about varieties

DESSERTS | Additional \$4.000

FLAN | With caramel, dulce de leche and whipped cream.

CHEESE & PRESERVE | Fresh cheese with sweet potato or quince preserve.

ICE CREAM | One scoop of your choice

Dulce de leche | vanilla | strawberry | banana split | chocolate



BREAKFAST | BRUNCH | EVENTS | PRIVATE SPACE | AFTER OFFICE

eventos@rfelino.ar | 11 2323-8081

Monday to Friday at lunchtime. Cannot be combined with other current promotions. No table service charge.



STARTERS

BONDIOLA EMPANADAS \$8.500

Shredded pork with caramelized onion and citrus juice, served with barbecue sauce.
(2 units - fried or baked)

CRIOLLA EMPANADAS \$8.500

Hand-cut with criolla sauce dip.
(2 units - fried or baked)

SPINACH FRITTERS 🌱 \$18.000

Served with aioli.
(5 units)

CHORIPÁN \$13.000

Duo of bombón chorizos served on potato bread, with criolla sauce and chimichurri.

CHORI Y MORCI BOMBÓN \$15.000

Chorizo and blood sausage bombón, served with criolla sauce and chimichurri.
(2 units of chorizo and 2 units of blood sausage)

MOZZARELLA TRIANGLES 🌱 \$17.500

Breaded mozzarella with breadcrumbs and fine herbs, served with tomato sauce and parsley.

BURRATA 🌱 \$20.500

Served with fresh basil, sun-dried tomatoes and crispy toast, enhanced with a touch of pesto.

GRILLED PROVOLETA 🌱🌱 \$19.000

Provolone cheese melted on the grill, topped with dehydrated tomato and arugula.

CALAMARI \$20.000

Fried squid, crispy on the outside and tender on the inside, served with lemon aioli.

SALADS

CAESAR SALAD \$26.000

Mixed greens, crispy or grilled chicken, croutons, caesar dressing and parmesan shavings.

TOSCANA \$24.000

Bed of arugula, prosciutto, sun-dried tomatoes, olives, parmesan shavings and fine herb toast.

SUSHI SALAD \$28.000

Sushi rice with fresh salmon, avocado, sesame seeds, wasabi, pickled cucumber and carrot; and soy reduction with a touch of ajinomoto.

SMOKED SALMON 🌱 \$30.000

On a bed of mixed greens, avocado, cherry tomatoes, brie and sesame seeds.

BUILD YOUR OWN SALAD 🌱🌱🌱 \$21.000

Chicken, tuna or avocado + 4 ingredients of your choice: cherry tomatoes, carrot, beetroot, egg, arugula, lentils, mixed greens, corn, quinoa.

SHARING BOARDS

Three get hungry, two get fed

GOLD \$25.500

Mozzarella cubes with tomato sauce dip, shoestring fries with cheddar and spring onion, and chicken fingers with barbecue sauce dip.

FUEGOS \$32.500

Selection of grilled meats of the day, served with mini provoleta and fine herb toast.

TABLE SERVICE \$ 3.000 | INCLUDES WELCOME BREAD BASKET AND STILL WATER

🌱 vegetarian | 🌱 vegan | 🌱 gluten free (our kitchen is not 100% gluten free)



FIRE & GRILL

SIRLOIN 🌱 \$44.000

400 grs. With criolla, chimichurri or provençal sauce.

CHICKEN BREAST 🌱 \$24.000

400 grs. Served with roasted lemon and criolla, chimichurri or provençal sauce.

SIRLOIN (LOMO) 🌱 \$48.000

400 grs. With criolla, chimichurri or provençal sauce.

RIB EYE 🌱 \$46.000

400 grs. With criolla, chimichurri or provençal sauce.

ENTRAÑA 🌱 \$48.000

400 grs. With criolla, chimichurri or provençal sauce.
(Subject to availability)

ASADO BANDERITA 🌱 \$48.000

500 grs. With criolla, chimichurri or provençal sauce.
(Subject to availability)

BARBECUE RIBS \$30.000

500 grs of pork ribs slow-cooked over the barbecue.

SIDES

FRENCH FRIES 🌱🌱 \$11.000

Shoestring fries portion.

RUSTIC MASH 🌱 \$9.500

Butternut squash, sweet potato or potato.

SALAD OF YOUR CHOICE 🌱🌱🌱 \$8.500

Up to three ingredients of your choice: mixed greens | tomato | onion | carrot | egg | beetroot.

ARUGULA & PARMESAN 🌱🌱 \$11.000

Fresh arugula and parmesan shavings.

COLESLAW SALAD 🌱 \$8.500

White and purple cabbage with carrot and coleslaw dressing.

STUFFED POTATO \$11.500

Stuffed with cream cheese, sautéed bacon and spring onion.

CREAMED SPINACH 🌱 \$11.500

Fresh spinach and cream, gratinated with parmesan cheese.

GRILLED VEGETABLES 🌱🌱🌱 \$8.500

Zucchini, carrot, bell pepper, eggplant, sweet potato and butternut squash.

ADD-ONS

For those who know a dish can always get better.

HALF AVOCADO 🌱🌱🌱 \$3.500

EGG 🌱🌱 \$2.500

EXTRA CHEDDAR AND BACON \$3.000

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MAIN COURSES

SOUFFLÉ GNOCCHI \$25.500

Homemade spinach gnocchi served with sauce of your choice: four cheese | tomato | rosé.

SORRENTINOS CAPRESSE \$27.500

Homemade caprese sorrentinos served with your choice of sauce: four cheese | tomato | rosé.

PUMPKIN & MOZZARELLA RAVIOLI \$25.000

Served with walnuts and pesto. Sauce can be changed to tomato or rosé.

RAINBOW TROUT \$38.000

Marinated trout fillet with cajun sauce and fine herbs, served with honey-glazed butternut squash, caramelized fennel and roasted lemon. *(Subject to availability)*

MEDITERRANEAN SALMON \$44.000

Grilled salmon fillet served with sautéed vegetables, rice, sweet potato chips and roasted lemon, drizzled with teriyaki sauce.

BRAISED BEEF LASAGNA \$29.000

Layers of egg pasta, shredded braised beef and spinach. Served with mixed sauce and oven-gratinated with grated cheese.

PORK CHOP \$35.000

Grilled, served with sweet potato mash, crispy sweet potato and honey mustard.

LENTIL STEW \$23.000

With chorizo, bacon and beef, steam-cooked with fine herbs and country bread toast.

MILANESA NAPOLITANA \$30.500

Served with arugula and parmesan.

GRILLED SIRLOIN MILANESA WITH CREAMED SPINACH \$32.000

Served with fettuccine in butter and parmesan.

MUSHROOM RISOTTO \$27.000

Rice with pine mushrooms and sautéed button mushrooms, white wine reduction, butter and parmesan.

BURGERS

Ask about gluten-free bread

DOUBLE CHEESEBURGER \$26.500

Burger on potato bun with double beef patty (120g each), cheddar, bacon, caramelized onion and pickles.

SALMON & QUINOA BURGER \$24.500

Burger on squid ink bun, salmon and quinoa patty, caramelized onions, arugula and soy mayonnaise.

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FOR OUR CUBS

KIDS MENU | (Main + drink + dessert) of your choice \$23.500

MAIN COURSE | Cheeseburger with fries | Beef or chicken milanese with fries or mash | Pumpkin and mozzarella ravioli with cream or tomato sauce | Potato gnocchi with cream or tomato sauce.

DESSERT | Ice cream of your choice (ask about flavors)

DESSERTS

FLAN \$11.000

Served with a delicate caramel layer, dulce de leche and cream.

ICE CREAM \$10.000

Cream-based. Two scoops of your choice: dulce de leche | vanilla | strawberry | banana split | chocolate.

CREPE WITH DULCE DE LECHE \$12.000

Filled with dulce de leche and flambéed with icing sugar.

CRÈME BRÛLÉE \$12.500

Smooth cream topped with a crispy layer of caramelized sugar.

CHOCOLATE MOUSSE \$13.000

Intense dark chocolate served with smooth cream and cookie crunch.

CHOCOLATE LAVA CAKE \$14.000

Semi-dark chocolate, served with vanilla ice cream and cookie crumble.

DULCE DE LECHE LAVA CAKE \$14.000

Served with banana split ice cream and cookie crumble.

CERVEZAS

Heineken pinta \$8.500

Heineken 1/2 pinta \$5.400

Imperial (lager | amber) pinta \$8.000

Imperial (lager | amber) 1/2 pinta \$4.800

Blue Moon pinta \$9.000

Blue Moon 1/2 pinta \$5.600

Heineken porrón \$6.500

Heineken 0.0 porrón \$6.000

MOCKTAILS

HOUSE LEMONADE \$7.000

Lemon | syrup | mint | ginger.

CUCUMBER FRESH \$7.500

Lemon | cucumber | syrup.

POMELADA FELINO \$7.500

Fresh grapefruit | rosemary syrup.

NARANJADA PATAGÓNICA \$7.500

Fresh orange | red berry syrup.

NARANJADA TROPICAL \$7.500

Fresh orange | passion fruit syrup.

FALSO MOJITO \$8.000

Mint | lime | passion fruit syrup | soda.

BOTELLA | JARRA DE MOCKTAIL \$12.000

Lemonade, cucumber fresh, grapefruit or orange.

INFUSIONES

Caffè Espresso (small cup) \$3.900

Lungo (large cup) \$4.400

Caffè Latte \$5.500

Té | Té en hebras \$4.500

AGUAS Y GASEOSAS

Villavicencio water (still or sparkling) \$4.500

Soft drink (Coca-Cola range) \$4.800

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SPARKLING WINES

Barón B Extra Brut Cuvée Spéciale , Extra Brut, Barón B, Valle de Uco, Mendoza	\$60.500
Chandon , Extra Brut, Chandon, Valle de Uco, Mendoza	\$28.000
Chandon , Brut Nature, Chandon, Valle de Uco, Mendoza	\$27.000
Chandon , Rosé, Chandon, Valle de Uco, Mendoza	\$27.000
Chandon , Apéritif, Chandon, Valle de Uco, Mendoza	\$29.500
Latitud 33° , Extra Brut, Chandon, Valle de Uco, Mendoza	\$22.000
Mumm Cuvée Réserve , Extra Brut, Mumm, Luján de Cuyo, Mendoza	\$19.000
1888 , Sidra, Saenz Briones, Alto Valle de Río Negro, Río Negro	\$11.000

WHITE WINES

Terrazas de los Andes Origen Gualtallary , Chardonnay, Valle de Uco, Mendoza	\$38.500
Cuchillo de Palo , Corte de Blancas, Casa Pirque, Valle de Uco, Mendoza	\$27.000
Colección Rutini , Sauvignon Blanc, Rutini Wines, Valle de Uco, Mendoza	\$28.500
Terrazas de los Andes Reserva , Chardonnay, Terrazas de los Andes, Mendoza	\$28.500
Cafayate Reserve , Torrontés, Cafayate, Cafayate, Salta	\$20.000
Nicasia , Blanc de Blancs, Catena Zapata, San Carlos, Mendoza	\$19.000
Trumpeter , Sauvignon Blanc, Rutini Wines, Mendoza	\$16.500

ROSÉ

Antonieta , Falasco, Valle de Uco, Mendoza	\$31.000
Terrazas de los Andes , Malbec Rosé, Terrazas de los Andes, Mendoza	\$28.500
Casa de Herrero , Cuchillo de palo, Valle de Uco, Mendoza	\$23.000

PINOT NOIR

Costa & Pampa , Trapiche, Chapadmalal, Buenos Aires	\$43.000
Demencial , Finca Las Moras, Valle de Pedernal, San Juan	\$34.500
Terrazas de los Andes Pinot Noir , Terrazas de los Andes, Mendoza	\$28.500
Casa de Herrero , Cuchillo de palo, Valle de Uco, Mendoza	\$25.000

ORGANIC WINES

Animal , Malbec, Ernesto Catena Vineyards, Tupungato, Mendoza	\$28.000
Animal , Chardonnay, Ernesto Catena Vineyards, Tupungato, Mendoza	\$28.000



MALBEC

Malbec Argentino , Catena Zapata, Lunlunta, Mendoza	\$155.000
Single Vineyard Gualtallary , Rutini Wines, Gualtallary, Valle de Uco, Mendoza	\$79.000
Araucana Río de Los Ciervos , Ribera del Cuarzo, Valle Azul, Río Negro	\$70.000
Felino , Viña Cobos, Valle de Uco, Mendoza	\$48.000
Terrazas de los Andes Origen Las Compuertas , Malbec, Luján de Cuyo, Mendoza	\$38.500
Zuccardi Q , Zuccardi, Valle de Uco, Mendoza	\$32.000
Hey Malbec , Riccitelli, Valle de Uco, Mendoza	\$27.000
Terrazas de los Andes Reserva , Malbec, Terrazas de los Andes, Mendoza	\$28.500
Cuchillo de Palo , Cuchillo de palo, Valle de Uco, Mendoza	\$26.000
Fausto , Falasco, Valle de Uco, Mendoza	\$24.000
Saint Felicien , Catena Zapata, Luján de Cuyo, Mendoza	\$24.500
Cafayate Terroir de altura , Etchart, Cafayate, Salta	\$21.000
Trumpeter , Rutini Wines, Mendoza	\$16.500

CABERNET FRANC

Gran Enemigo , El Enemigo, Luján de Cuyo, Mendoza	\$90.000
Etchart Single Vineyard , Etchart, Cafayate, Salta	\$32.000
Zuccardi Q , Zuccardi, Valle de Uco, Mendoza	\$32.000
Casa de Herrero , Cuchillo de palo, Valle de Uco, Mendoza, Argentina	\$26.000

CABERNET SAUVIGNON

Angélica Zapata , Catena Zapata, Valle de Uco, Mendoza	\$48.000
Zuccardi Q , Zuccardi, Valle de Uco, Mendoza	\$32.000
Terrazas de los Andes Reserva , Cabernet Sauvignon, Terrazas de los Andes, Mendoza	\$28.500

BLENDS & OTHER VARIETIES

Hermanidad , Malbec Cabernet Petit Verdot Merlot, Falasco, Valle de Uco, Mendoza	\$41.000
DV Catena , Cabernet Malbec, Catena Zapata, Agrelo, Mendoza	\$31.500
Colección Rutini , Cabernet Franc Malbec, Rutini Wines, Valle de Uco, Mendoza	\$26.500
La Celia , Malbec Cabernet, La Celia, Valle de Uco, Mendoza	\$24.500
Nicasia Red Blend , Catena Zapata, Valle de Uco, Mendoza	\$21.000