



EXECUTIVE MENU | \$22.000

INCLUDES BEVERAGE + UNLIMITED FELINO WATER + COFFEE

MAIN COURSE

BUILD YOUR OWN SALAD

Chicken | Tuna | Avocado + 4 ingredients of your choice: cherry tomatoes, corn, carrot, beets, egg, arugula, lentils, mixed greens

CAESAR SALAD

Mixed greens, crispy or grilled chicken, croutons and Caesar dressing

SPANISH POTATO OMELETTE*

Diced potatoes, sofrito and egg. Includes side

PUMPKIN RAVIOLI (Ask for 🍷 option)

Filled with pumpkin and cheese, served with pesto and walnuts

SPINACH SOUFFLÉ GNOCCHI (Ask for 🍷 option)

With your choice of sauce: White | Fileto | Pink | Cream | Pesto

CHEESEBURGER*

With lettuce, tomato, cheddar cheese. Includes side

CAESAR BURGER*

Breaded chicken patty with French lettuce, Caesar dressing and grated cheese. Includes side

MILANESA*

Beef or chicken milanesa. Includes side

BEEF CHORIZO STEAK*

Includes side

GRILLED CHICKEN BREAST*

Includes side

PORK RIBS*

Includes side

WHITE FISH* (Subject to availability)

Grilled with butter and paprika. Includes side

SIDES*

RUSTIC MASH | pumpkin, sweet potato or potato

FRENCH FRIES | Classic thick-cut fries

SALAD | Choose two:

Lettuce | Tomato | Onion | Carrot | Egg

DRINKS

VILLAVICENCIO WATER

SOFT DRINKS | Coca-Cola line

GLASS OF WINE | Ask for available varietals

DESSERTS | Extra \$3000

FLAN | With caramel, dulce de leche and whipped cream

CHEESE & SWEET | Fresh cheese with sweet potato or quince

CREAM ICE CREAM | One scoop of your choice:

Dulce de leche | American | Chocolate | Strawberry | Banana split

FELINO EXPRESS MENU

\$16.000

UNLIMITED FELINO WATER

BUILD YOUR OWN SALAD

Chicken | Tuna | Avocado + 4 ingredients of your choice: cherry tomatoes, corn, carrot, beets, egg, arugula, lentils, mixed greens

SPANISH POTATO OMELETTE*

Diced potatoes, sofrito and egg. Includes side

SPINACH SOUFFLÉ GNOCCHI (Ask for 🍷 option)

With your choice of sauce: White | Fileto | Pink | Cream | Pesto

CAESAR SALAD

Mixed greens, crispy or grilled chicken, croutons and Caesar dressing

BREAKFAST | BRUNCH | EVENTS
PRIVATE LOUNGE | AFTER OFFICE
eventos@rfelino.ar | 11 2323-8081

Monday to Friday at lunchtime, except holidays. Not combinable with other ongoing promotions. No table service charge applies.



STARTERS

PORK SHOULDER EMPANADAS

Shredded pork shoulder with caramelized onions and a touch of citrus, served with barbecue sauce.
(2 units - fried or baked)

TRADITIONAL BEEF EMPANADAS

Hand-chopped beef with pico de gallo dip.
(2 units - fried or baked)

SPINACH FRITTERS

Light spinach fritters served with aioli. (5 units)

BRIOCHE CHORIPÁN

Two mini chorizo sausages served in brioche bread, with salsa criolla or chimichurri.

MOZZARELLA TRIANGLES

Breaded mozzarella with fine herbs, served with fileto sauce and parsley.

BURRATA

With fresh basil, sun-dried tomatoes, crunchy toast, and a drizzle of pesto.

GRILLED PROVOLONE CHEESE

Melted provolone cooked over the grill, topped with fresh cherry tomatoes and crispy basil leaves.

FRIED CALAMARI

Crispy on the outside and tender on the inside, served with lemon sauce.

FRENCH FRIES

Golden potato fries, served hot with salt.

SPANISH POTATO OMELET

Classic potato omelet with sautéed onions and eggs.

SALADS

CAESAR SALAD

Mixed greens with crispy or grilled chicken, croutons, and our homemade Caesar dressing.

VEGAN BOWL

(Hot Dish) Steamed quinoa with zucchini, eggplant, roasted and sautéed peppers, and parsley.

TOSCANA

Arugula, prosciutto, sun-dried tomatoes, olives, parmesan shavings, and herb toast.

SUSHI SALAD

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

SMOKED SALMON SALAD

Mixed greens with avocado, cherry tomatoes, brie, and seeds.

BUILD YOUR OWN SALAD

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

BOARDS TO SHARE

GOLDEN BOARD

Mozzarella cubes, fries with cheddar & scallions, chicken fingers with dips (barbecue and fileto).

FUEGOS BOARD

Grilled chorizo, mini provoleta, and sautéed mushrooms with tomato concassé.



ON THE FIRE

VEGETABLE GRILL PLATE

Eggplant, red bell pepper, zucchini, carrot, and pumpkin with sautéed mushrooms, quinoa & kale.

CILANTRO CHICKEN

Grilled chicken breast served with sautéed vegetables, grilled tomato & cilantro sauce dip.

PORK RIBS (CHURRASQUITO DE CERDO)

Grilled pork tenderloin served with sweet potato purée, crispy sweet potato chips, and honey mustard sauce.

BEEF TENDERLOIN (LOMO)

Grilled tenderloin with Malbec wine reduction, served with rustic mashed potatoes, bacon & scallions.

FLAP STEAK (VACIO)

Grilled Argentine flank steak, served with crispy French fries.

RIBEYE STEAK (OJO DE BIFE)

Grilled ribeye served with baked potato stuffed with cream cheese, bacon, scallions, and caramelized onion.

SKIRT STEAK PROVENZAL (ENTRAÑA A LA PROVENZAL)

Grilled skirt steak with French fries. (Subject to availability)

MEDITERRANEAN SALMON

Grilled salmon with teriyaki sauce, sautéed vegetables, and rice.

BARBECUE RIBS

Slow-cooked pork ribs in barbecue sauce, served with coleslaw and French fries.

ADD-ONS

For those who know a dish can always be made even better:

Creamed spinach with gratinated cheese

Half avocado

Arugula & parmesan

Egg (fried or boiled)

Extra cheddar & bacon

Side dishes from the **Mains** or **On the fire** plates can be changed at no additional cost for: French fries, mashed potato, sweet potato, pumpkin or a mixed mash, or salads: mixed salad, lettuce & tomato, carrot & egg, or tomato & egg.

TABLE SERVICE APPLIES | Includes bread service and FELINO water



MAINS

SPINACH SOUFFLÉ GNOCCHI

Homemade spinach gnocchi with four-cheese sauce. *(Gluten-free option available)*

PUMPKIN & MOZZARELLA RAVIOLI WITH PESTO

Homemade ravioli stuffed with pumpkin and mozzarella, served with pesto. *(Gluten-free option available)*

WHITE FISH CEVICHE

Brótola marinated in leche de tigre, with red onion, sweet potato, chanca serrana, crispy chips and parsley.

HAM & CHEESE SORRENTINOS

Traditional Argentine pasta pockets filled with ham and cheese, served with fresh tomato & basil sauce.

RIBEYE CAP MILANESA WITH SPINACH CREAM

Breaded ribeye cap served with creamed spinach & gratinated cheese, arugula & parmesan.

RIBEYE HEART MILANESA NAPOLITANA

Breaded ribeye heart topped with tomato sauce, ham & mozzarella, served with arugula & parmesan.

CAJUN-STYLE TROUT

Trout marinated in Cajun spices and herbs, served with thyme & honey roasted squash, caramelized fennel, and grilled lime.

MALFATTI

Spinach & ricotta dumplings with cream sauce, gratinated with parmesan.

BRAISED BEEF LASAGNA

Egg-yolk pasta layered with braised beef and spinach cream, topped with mixed sauce & gratinated cheese.

SANDWICHES & BURGERS

Gluten-free bread available upon request

CAESAR BURGER

Chicken breast breaded in cereal crumbs, French lettuce, Caesar dressing, grated cheese & French fries.

DOBLE CHEESEBURGER

Potato bun, double 120 g beef patty, cheddar, bacon, caramelized onions & pickles, served with fries.

SALMON & QUINOA BURGER

Squid-ink bun, salmon-quinoa patty, caramelized onions, arugula & soy mayo. Served with fries.

Side dishes from the **Mains** or **On the fire** plates can be changed at no additional cost for: French fries, mashed potato, sweet potato, pumpkin or a mixed mash, or salads: mixed salad, lettuce & tomato, carrot & egg, or tomato & egg.

TABLE SERVICE APPLIES | Includes bread service and FELINO water



FOR OUR LITTLE ONES

KIDS MENU | (Main + drink + dessert)

Main: Cheeseburger with fries | Beef milanese with fries or mashed potato | Pumpkin & mozzarella ravioli (cream or fileto) | Potato gnocchi (cream or fileto, gluten-free) **Drink:** Felino water | Soft drink | Mocktail | **Dessert:** Ice cream | Flan

DESSERTS

FLAN

with caramel, dulce de leche & whipped cream

ICE CREAM

Two scoops of your choice: Dulce de Leche | Vanilla Cream | Chocolate | Strawberry | Banana Split.

DULCE DE LECHE CRÊPE

Crêpe with dulce de leche

CRÈME BRÛLÉE

Silky cream topped with a crunchy caramelized sugar crust.

CHOCOLATE MOUSSE

Rich dark chocolate mousse with soft fresh cream.

CHOCOLATE LAVA CAKE

Warm molten dark chocolate cake, served with vanilla ice cream.

DULCE DE LECHE LAVA CAKE

Warm molten dulce de leche cake, served with banana split ice cream and cookie crumble.

DRAFT BEERS & COCKTAILS

Heineken pint

Heineken half pint

Imperial (*lager* | *amber*) pint

Imperial (*lager* | *amber*) half pint

Blue Moon pint

Blue Moon half pint

Heineken bottel

Heineken 0.0 bottel

Pedro el rojo | Draft Tinto de Verano

MOCKTAILS

LIMONADA DE LA CASA

Lemon juice, simple syrup, mint & ginger.

CUCUMBER FRESH

Water, cucumber, simple syrup & lemon juice.

POMELADA FELINO

Fresh grapefruit juice with rosemary syrup.

NARANJADA PATAGÓNICA

Fresh orange juice, red berries syrup & passion fruit.

NARANJADA TROPICAL

Orange, passionfruit syrup

FALSO MOJITO

mint, lime, passionfruit syrup, soda

BOTELLA | JARRA DE MOCKTAIL

Lemonade, cucumber fresh, grapefruit, or orange

WATER & SOFT DRINKS

Villavicencio Water (sparkling or still)

Soft Drinks (Coca-Cola line)

COFFEE & TEA

Espresso

Lungo

Latte

Loose-leaf tea



SPARKLING

Barón B, Extra Brut, Barón B, Valle de Uco, Mendoza

Chandon, Extra Brut, Chandon, Valle de Uco, Mendoza

Chandon, Délice, Chandon, Valle de Uco, Mendoza

Salentein, Brut Nature, Salentein, Tunuyán, Mendoza

Mumm Cuvée Réserve, Extra Brut, Mumm, Luján de Cuyo, Mendoza *Lata: \$9.000*

1888, Sidra, Saenz Briones, Alto Valle de Río Negro, Río Negro

WHITE

Cuchillo de Palo, Corte de Blancas, Casa Pirque, Valle de Uco, Mendoza

Salentein Reserve, Chardonnay, Salentein, Valle de Uco, Mendoza

Nicasia, Blanc de Blancs, Catena Zapata, San Carlos, Mendoza

Cafayate Reserve, Torrontés, Cafayate, Cafayate, Salta

ROSÉ

Antonieta, Falasco, Valle de Uco, Mendoza

Casa de Herrero, Cuchillo de palo, Valle de Uco, Mendoza

PINOT NOIR

Costa & Pampa, Trapiche, Chapadmalal, Buenos Aires

Demencial, Finca Las Moras, Valle de Pedernal, San Juan

Manos Negras, Manos Negras, Añelo, Neuquén

Casa de Herrero, Cuchillo de palo, Valle de Uco, Mendoza

Salentein Reserve, Salentein, Valle de Uco, Mendoza

ORGANIC

Animal, Malbec, Ernesto Catena Vineyards, Tupungato, Mendoza

Animal, Chardonnay, Ernesto Catena Vineyards, Tupungato, Mendoza



MALBEC

Malbec Argentino, Catena Zapata, Lunlunta, Mendoza

Felino, Viña Cobos, Valle de Uco, Mendoza

Araucana Río de Los Ciervos, Ribera del Cuarzo, Valle Azul, Río Negro

Zuccardi Q, Zuccardi, Valle de Uco, Mendoza

La Flor, Pulenta Estate, Luján de Cuyo, Mendoza

Numina, Salentein, Valle de Uco, Mendoza

La Mascota, La Mascota, Valle de Uco, Mendoza

Hey Malbec, Riccitelli, Valle de Uco, Mendoza

Fausto, Falasco, Valle de Uco, Mendoza

Saint Felicien, Catena Zapata, Luján de Cuyo, Mendoza

Cuchillo de Palo, Cuchillo de palo, Valle de Uco, Mendoza

Salentein Reserva, Salentein, Valle de Uco, Mendoza

Cafayate Terroir de altura, Etchart, Cafayate, Salta

Salentein Killka, Salentein, Valle de Uco, Mendoza

CABERNET FRANC

Gran Enemigo, El Enemigo, Luján de Cuyo, Mendoza

Etchart Single Vineyard, Etchart, Cafayate, Salta

Zuccardi Q, Zuccardi, Valle de Uco, Mendoza

Casa de Herrero, Cuchillo de palo, Valle de Uco, Mendoza, Argentina

Salentein Reserva, Salentein, Valle de Uco, Mendoza

CABERNET SAUVIGNON

Angélica Zapata, Catena Zapata, Valle de Uco, Mendoza

Zuccardi Q, Zuccardi, Valle de Uco, Mendoza

Manos Negras, Manos Negras, Altamira, Mendoza

BLENDS & OTHER WINES

Hermanidad, Malbec | Cabernet | Petit Verdot | Merlot, Falasco, Valle de Uco, Mendoza

DV Catena, Cabernet | Malbec, Catena Zapata, Agrelo, Mendoza

Fabre Montmayou Terruño Reserva, Merlot, Fabre Montmayou, Luján de Cuyo, Mendoza

Nicasia Red Blend, Catena Zapata, Valle de Uco, Mendoza

La Celia, Malbec | Cabernet, La Celia, Valle de Uco, Mendoza