



EXECUTIVE MENU | \$24.000

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.

WHITE FISH *(Subject to availability)*

Spread with butter and paprika. Includes side dish.

PUMPKIN RAVIOLI *(Ask for options 🌱)*

Filled with pumpkin and cheese, with pesto and walnuts.

SPINACH SOUFLÉ GNOCCHI *(Ask for options 🌱)*

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

CHEESEBURGER

With lettuce, tomato and cheddar cheese. Includes side dish.

PUMPKIN SOUP

Smooth fresh pumpkin cream, served hot with country bread toast and olive oil.

MILANESA

Beef or chicken. Includes side dish.

SIRLOIN

Includes side dish.

GRILLED CHICKEN BREAST

Includes side dish.

PORK CHOP

Includes side dish.

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 \$3.500

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



DESAYUNOS | BRUNCH | EVENTOS | ESPACIO PRIVADO | 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 \$7.000

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

CRIOLLA EMPANADAS \$7.000

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

SPINACH FRITTERS \$16.000

Served with aioli. (5 units)

CHORIPÁN \$12.000

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

CHORI Y MORCI BOMBÓN \$14.000

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

MOZZARELLA TRIANGLES \$15.000

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

BURRATA \$18.000

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

GRILLED PROVOLETA \$16.000

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

CALAMARI \$18.000

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

SALADS

CAESAR SALAD \$23.000

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

TOSCANA \$21.000

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

SUSHI SALAD \$25.000

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

SMOKED SALMON \$27.000

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

BUILD YOUR OWN SALAD \$18.000

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 \$22.000

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

FUEGOS \$26.000

Chorizo and blood sausage bombón, sweetbreads, mini provoleta and fine herb toast.

TABLE SERVICE \$ 2.500 | Includes welcome bread basket and still water

 vegetariano |  vegano |  gluten free (our kitchen is not 100% gluten free)



FIRE & GRILL

BUTTERFLY SIRLOIN 🌱 \$36.000
500 grs. With criolla, chimichurri or provençal sauce.

PORK MATAMBRE 🌱 \$26.000
500 grs. Served with roasted lemon and criolla, chimichurri or provençal sauce.

CHICKEN BREAST 🌱 \$20.000
400 grs. Served with roasted lemon and criolla, chimichurri or provençal sauce.

FLANK STEAK 🌱 \$35.000
500 grs. With criolla, chimichurri or provençal sauce.

RIB EYE 🌱 \$38.000
450 grs. With criolla, chimichurri or provençal sauce.

ENTRAÑA 🌱 \$41.000
400 grs. Con criolla, chimichurri o provençal.
(Sujeto a disponibilidad)

SKIRT STEAK 🌱 \$41.000
500 grs. With criolla, chimichurri or provençal sauce. (Subject to availability)

ASADO BANDERITA \$28.000
500 grs. With criolla, chimichurri or provençal sauce. Rustic cut. (Subject to availability)

ADD-ONS

For those who know a dish can always get better.

Half avocado 🌱 🌱 🌱 \$3.200

Egg 🌱 🌱 \$2.200

Extra cheddar and bacon \$2.700

SIDES

FRENCH FRIES 🌱 🌱 \$9.500
Shoestring fries portion.

RUSTIC MASH 🌱 \$8.500
Butternut squash, sweet potato or potato.

SALAD OF YOUR CHOICE 🌱 \$7.500
Up to three ingredients of your choice: mixed greens | tomato | onion | carrot | egg | beetroot.

ARUGULA & PARMESAN 🌱 🌱 \$9.500
Fresh arugula and parmesan shavings.

COLESLAW SALAD 🌱 \$7.500
White and purple cabbage with carrot and coleslaw dressing.

STUFFED POTATO \$9.500
Stuffed with cream cheese, sautéed bacon and spring onion.

CREAMED SPINACH 🌱 \$9.500
Fresh spinach and cream, gratinated with parmesan cheese.

GRILLED VEGETABLES 🌱 🌱 🌱 \$7.500
Zucchini, carrot, bell pepper, eggplant, sweet potato and butternut squash.

TABLE SERVICE \$ 2.500 | Includes welcome bread basket and still water

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



MAIN COURSES

SOUFFLÉ GNOCCHI (V) (Ask for options (GF)) \$22.000

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

PUMPKIN & MOZZARELLA RAVIOLI (V) (Ask for options (GF)) \$22.000

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

LENTIL STEW \$22.000

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

GRILLED SIRLOIN MILANESE WITH CREAMED SPINACH \$29.000

Served with fettuccine in butter and parmesan.

MILANESE NAPOLITANA \$26.000

Served with arugula and parmesan.

RAINBOW TROUT \$34.000

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 \$39.000

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

BRAISED BEEF LASAGNA \$25.000

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

PORK CHOP \$31.000

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

MUSHROOM RISOTTO \$26.000

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

BURGERS

Ask about gluten-free bread

DOUBLE CHEESEBURGER \$23.000

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

SALMON & QUINOA BURGER \$22.000

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

TABLE SERVICE \$ 2.500 | Includes welcome bread basket and still water

(V) vegetarian | (V) vegan | (GF) gluten free *(our kitchen is not 100% gluten free)*



FOR OUR CUBS

KIDS MENU | (Main + drink + dessert) of your choice \$21.000

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 (1 scoop) | Flan | **Ask for options** 🌱

DESSERTS

FLAN \$9.000

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

ICE CREAM \$9.000

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

CREPE WITH DULCE DE LECHE \$10.000

Filled with dulce de leche and flambéed with icing sugar.

CRÈME BRÛLÉE \$10.000

Smooth cream topped with a crispy layer of caramelized sugar.

CHOCOLATE MOUSSE \$11.000

Intense dark chocolate (60% cacao) served with smooth cream and cookie crunch.

CHOCOLATE LAVA CAKE \$12.000

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

DULCE DE LECHE LAVA CAKE \$12.000

Served with banana split ice cream and cookie crumble.

CERVEZAS

Heineken pinta	\$8.000
Heineken 1/2 pinta	\$5.400
Imperial (lager amber) pinta	\$7.000
Imperial (lager amber) 1/2 pinta	\$4.700
Blue Moon pinta	\$9.000
Blue Moon 1/2 pinta	\$6.000
Heineken porrón	\$5.800
Heineken 0.0 porrón	\$5.800

MOCKTAILS

HOUSE LEMONADE \$6.000

Lemon | syrup | mint | ginger

CUCUMBER FRESH \$6.000

Lemon | cucumber | syrup

POMELADA FELINO \$6.000

Fresh grapefruit | rosemary syrup

NARANJADA PATAGÓNICA \$6.000

Fresh orange | red berry syrup

NARANJADA TROPICAL \$6.000

Fresh orange | passion fruit syrup

FALSO MOJITO \$6.600

Mint | lime | passion fruit syrup | soda

BOTELLA | JARRA DE MOCKTAIL \$11.000

Lemonade, cucumber fresh, grapefruit or orange

AGUAS Y GASEOSAS

Villavicencio water (still or sparkling) \$4.200

Soft drink (Coca-Cola range) \$4.200

INFUSIONES

Caffè Espresso (small cup) \$3.700

Lungo (large cup) \$4.200

Caffè Latte \$5.500

Té en hebras \$4.500

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SPARKLING WINES

Barón B Extra Brut Cuvée Spéciale , Extra Brut, Barón B, Valle de Uco, Mendoza	\$48.000
Chandon , Extra Brut, Chandon, Valle de Uco, Mendoza	\$24.000
Chandon , Délice, Chandon, Valle de Uco, Mendoza	\$24.000
Salentein , Brut Nature, Salentein, Tunuyán, Mendoza	\$21.000
Mumm Cuvée Réserve , Extra Brut, Mumm, Luján de Cuyo, Mendoza	<i>Lata: \$10.000</i> \$17.000
1888 , Sidra, Saenz Briones, Alto Valle de Río Negro, Río Negro	\$10.000

WHITE WINES

Cuchillo de Palo , Corte de Blancas, Casa Pirque, Valle de Uco, Mendoza	\$23.000
Salentein Reserve , Chardonnay, Salentein, Valle de Uco, Mendoza	\$19.000
Nicasia , Blanc de Blancs, Catena Zapata, San Carlos, Mendoza	\$16.000
Cafayate Reserve , Torrontés, Cafayate, Cafayate, Salta	\$14.300

ROSÉ

Antonieta , Falasco, Valle de Uco, Mendoza	\$29.000
Casa de Herrero , Cuchillo de palo, Valle de Uco, Mendoza	\$17.000

PINOT NOIR

Costa & Pampa , Trapiche, Chapadmalal, Buenos Aires	\$39.000
Demencial , Finca Las Moras, Valle de Pedernal, San Juan	\$29.000
Manos Negras , Manos Negras, Añelo, Neuquén	\$22.000
Casa de Herrero , Cuchillo de palo, Valle de Uco, Mendoza	\$21.000
Salentein Reserve , Salentein, Valle de Uco, Mendoza	\$19.000

ORGANIC WINES

Animal , Malbec, Ernesto Catena Vineyards, Tupungato, Mendoza	\$17.000
Animal , Chardonnay, Ernesto Catena Vineyards, Tupungato, Mendoza	\$17.000



MALBEC

Malbec Argentino , Catena Zapata, Lunlunta, Mendoza	\$140.500
Felino , Viña Cobos, Valle de Uco, Mendoza	\$44.000
Araucana Río de Los Ciervos , Ribera del Cuarzo, Valle Azul, Río Negro	\$40.000
Zuccardi Q , Zuccardi, Valle de Uco, Mendoza	\$26.000
La Flor , Pulenta Estate, Luján de Cuyo, Mendoza	\$25.000
Numina , Salentein, Valle de Uco, Mendoza	\$25.000
La Mascota , La Mascota, Valle de Uco, Mendoza	\$23.000
Hey Malbec , Riccitelli, Valle de Uco, Mendoza	\$24.000
Fausto , Falasco, Valle de Uco, Mendoza	\$21.000
Saint Felicien , Catena Zapata, Luján de Cuyo, Mendoza	\$20.000
Cuchillo de Palo , Cuchillo de palo, Valle de Uco, Mendoza	\$20.000
Salentein Reserva , Salentein, Valle de Uco, Mendoza	\$19.000
Cafayate Terroir de altura , Etchart, Cafayate, Salta	\$18.000
Salentein Killka , Salentein, Valle de Uco, Mendoza	\$16.000

CABERNET FRANC

Gran Enemigo , El Enemigo, Luján de Cuyo, Mendoza	\$95.000
Etchart Single Vineyard , Etchart, Cafayate, Salta	\$29.000
Zuccardi Q , Zuccardi, Valle de Uco, Mendoza	\$26.000
Casa de Herrero , Cuchillo de palo, Valle de Uco, Mendoza, Argentina	\$20.000
Salentein Reserva , Salentein, Valle de Uco, Mendoza	\$19.500

CABERNET SAUVIGNON

Angélica Zapata , Catena Zapata, Valle de Uco, Mendoza	\$50.000
Zuccardi Q , Zuccardi, Valle de Uco, Mendoza	\$26.000
Manos Negras , Manos Negras, Altamira, Mendoza	\$22.000

BLENDS & OTHER VARIETIES

Hermanidad , Malbec Cabernet Petit Verdot Merlot, Falasco, Valle de Uco, Mendoza	\$37.000
DV Catena , Cabernet Malbec, Catena Zapata, Agrelo, Mendoza	\$27.000
Fabre Montmayou Terruño Reserva , Merlot, Fabre Montmayou, Luján de Cuyo, Mendoza	\$19.500
Nicasia Red Blend , Catena Zapata, Valle de Uco, Mendoza	\$16.500
La Celia , Malbec Cabernet, La Celia, Valle de Uco, Mendoza	\$15.500