



## EXECUTIVE MENU | \$26.000

INCLUDES DRINK + STILL WATER FELINO + COFFEE

### MAIN COURSE

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#### 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.

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### SIDES

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**RUSTIC MASH** | Butternut squash, sweet potato or potato

**FRENCH FRIES** | Shoestring fries portion

**SALAD** | *Two of your choice*

Lettuce | Tomato | Onion | Carrot | Egg

### DRINKS

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**VILLAVICENCIO WATER**

**SOFT DRINK** | Coca-Cola range

**GLASS OF WINE** | Ask about varieties

### DESSERTS | Additional \$4.000

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**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

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### **BONDIOLA EMPANADAS** \$7.500

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

### **CRIOLLA EMPANADAS** \$7.500

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

### **SPINACH FRITTERS** \$17.000

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** \$16.000

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

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### **CAESAR SALAD** \$24.000

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

### **TOSCANA** \$22.000

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

### **SUSHI SALAD** \$26.000

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

### **SMOKED SALMON** \$28.000

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

### **BUILD YOUR OWN SALAD** \$19.000

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*

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### **GOLD** \$23.000

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

### **FUEGOS** \$30.000

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

TABLE SERVICE \$ 2.800 | Includes welcome bread basket and still water

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



## FIRE & GRILL

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**BUTTERFLY SIRLOIN** 🌱 \$40.000  
500 grs. With criolla, chimichurri or provençal sauce.

**PORK MATAMBRE** 🌱 \$28.000  
500 grs. Served with roasted lemon and criolla, chimichurri or provençal sauce.

**CHICKEN BREAST** 🌱 \$23.000  
400 grs. Served with roasted lemon and criolla, chimichurri or provençal sauce.

**FLANK STEAK** 🌱 \$38.000  
500 grs. With criolla, chimichurri or provençal sauce.

**RIB EYE** 🌱 \$42.000  
450 grs. With criolla, chimichurri or provençal sauce.

**ENTRAÑA** 🌱 \$45.000  
400 grs. Con criolla, chimichurri o provençal.  
(*Sujeto a disponibilidad*)

**SKIRT STEAK** 🌱 \$45.000  
500 grs. With criolla, chimichurri or provençal sauce. (*Subject to availability*)

**ASADO BANDERITA** \$29.000  
500 grs. With criolla, chimichurri or provençal sauce. Rustic cut. (*Subject to availability*)

## ADD-ONS

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*For those who know a dish can always get better.*

**Half avocado** 🌱 🌱 🌱 \$3.500

**Egg** 🌱 🌱 \$2.500

**Extra cheddar and bacon** \$3.000

## SIDES

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**FRENCH FRIES** 🌱 🌱 \$10.000  
Shoestring fries portion.

**RUSTIC MASH** 🌱 \$9.000  
Butternut squash, sweet potato or potato.

**SALAD OF YOUR CHOICE** 🌱 \$8.000  
Up to three ingredients of your choice: mixed greens | tomato | onion | carrot | egg | beetroot.

**ARUGULA & PARMESAN** 🌱 🌱 \$10.000  
Fresh arugula and parmesan shavings.

**COLESLAW SALAD** 🌱 \$8.000  
White and purple cabbage with carrot and coleslaw dressing.

**STUFFED POTATO** \$10.000  
Stuffed with cream cheese, sautéed bacon and spring onion.

**CREAMED SPINACH** 🌱 \$10.000  
Fresh spinach and cream, gratinated with parmesan cheese.

**GRILLED VEGETABLES** 🌱 🌱 🌱 \$8.000  
Zucchini, carrot, bell pepper, eggplant, sweet potato and butternut squash.

TABLE SERVICE \$ 2.800 | Includes welcome bread basket and still water

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



## MAIN COURSES

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**SOUFFLÉ GNOCCHI** (V) (GF) (Ask for options) \$23.000

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

**SORRENTINOS CAPRESSE** (V) \$25.000

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

**PUMPKIN & MOZZARELLA RAVIOLI** (V) (GF) (Ask for options) \$23.000

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

**RAINBOW TROUT** \$36.000

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** \$41.000

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

**BRAISED BEEF LASAGNA** \$27.000

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

**PORK CHOP** \$33.000

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** \$28.000

Served with arugula and parmesan.

**GRILLED SIRLOIN MILANESA WITH CREAMED SPINACH** \$31.000

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*

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**DOUBLE CHEESEBURGER** \$24.000

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

**SALMON & QUINOA BURGER** \$23.000

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

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TABLE SERVICE \$ 2.800 | 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 \$22.000**

**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 \$10.000

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

#### CREPE WITH DULCE DE LECHE \$11.000

Filled with dulce de leche and flambéed with icing sugar.

#### CRÈME BRÛLÉE \$11.000

Smooth cream topped with a crispy layer of caramelized sugar.

#### CHOCOLATE MOUSSE \$12.000

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

#### CHOCOLATE LAVA CAKE \$13.000

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

#### DULCE DE LECHE LAVA CAKE \$13.000

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	\$6.000
Heineken 0.0 porrón	\$6.000

### MOCKTAILS

#### HOUSE LEMONADE \$6.500

Lemon | syrup | mint | ginger

#### CUCUMBER FRESH \$6.500

Lemon | cucumber | syrup

#### POMELADA FELINO \$6.500

Fresh grapefruit | rosemary syrup

#### NARANJADA PATAGÓNICA \$6.500

Fresh orange | red berry syrup

#### NARANJADA TROPICAL \$6.500

Fresh orange | passion fruit syrup

#### FALSO MOJITO \$7.200

Mint | lime | passion fruit syrup | soda

#### BOTELLA | JARRA DE MOCKTAIL \$10.400

Lemonade, cucumber fresh, grapefruit or orange

### AGUAS Y GASEOSAS

Villavicencio water (still or sparkling)	\$4.300
Soft drink (Coca-Cola range)	\$4.300

### INFUSIONES

Caffè Espresso (small cup)	\$3.700
Lungo (large cup)	\$4.200
Caffè Latte	\$5.500
Té en hebras	\$4.500

TABLE SERVICE \$ 2.800 | Includes welcome bread basket and still water

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



## SPARKLING WINES

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<b>Barón B Extra Brut Cuvée Spéciale</b> , Extra Brut, Barón B, Valle de Uco, Mendoza		\$54.000
<b>Chandon</b> , Extra Brut, Chandon, Valle de Uco, Mendoza		\$27.000
<b>Chandon</b> , Délice, Chandon, Valle de Uco, Mendoza		\$27.000
<b>Salentein</b> , Brut Nature, Salentein, Tunuyán, Mendoza		\$25.000
<b>Mumm Cuvée Réserve</b> , Extra Brut, Mumm, Luján de Cuyo, Mendoza	<i>Lata: \$11.000</i>	\$19.000
<b>1888</b> , Sidra, Saenz Briones, Alto Valle de Río Negro, Río Negro		\$11.000

## WHITE WINES

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<b>Cuchillo de Palo</b> , Corte de Blancas, Casa Pirque, Valle de Uco, Mendoza		\$27.000
<b>Salentein Reserve</b> , Chardonnay, Salentein, Valle de Uco, Mendoza		\$22.000
<b>Cafayate Reserve</b> , Torrontés, Cafayate, Cafayate, Salta		\$20.300
<b>Nicasia</b> , Blanc de Blancs, Catena Zapata, San Carlos, Mendoza		\$18.000

## ROSÉ

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<b>Antonieta</b> , Falasco, Valle de Uco, Mendoza		\$31.000
<b>Casa de Herrero</b> , Cuchillo de palo, Valle de Uco, Mendoza		\$23.000

## PINOT NOIR

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<b>Costa &amp; Pampa</b> , Trapiche, Chapadmalal, Buenos Aires		\$44.000
<b>Demencial</b> , Finca Las Moras, Valle de Pedernal, San Juan		\$32.000
<b>Manos Negras</b> , Manos Negras, Añelo, Neuquén		\$25.000
<b>Casa de Herrero</b> , Cuchillo de palo, Valle de Uco, Mendoza		\$25.000
<b>Salentein Reserve</b> , Salentein, Valle de Uco, Mendoza		\$22.000

## ORGANIC WINES

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<b>Animal</b> , Malbec, Ernesto Catena Vineyards, Tupungato, Mendoza		\$28.000
<b>Animal</b> , Chardonnay, Ernesto Catena Vineyards, Tupungato, Mendoza		\$28.000



## MALBEC

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<b>Malbec Argentino</b> , Catena Zapata, Lunlunta, Mendoza	\$160.000
<b>Araucana Río de Los Ciervos</b> , Ribera del Cuarzo, Valle Azul, Río Negro	\$65.000
<b>Felino</b> , Viña Cobos, Valle de Uco, Mendoza	\$47.000
<b>Zuccardi Q</b> , Zuccardi, Valle de Uco, Mendoza	\$31.000
<b>Numina</b> , Salentein, Valle de Uco, Mendoza	\$30.000
<b>La Flor</b> , Pulenta Estate, Luján de Cuyo, Mendoza	\$28.000
<b>Hey Malbec</b> , Riccitelli, Valle de Uco, Mendoza	\$27.000
<b>Cuchillo de Palo</b> , Cuchillo de palo, Valle de Uco, Mendoza	\$26.000
<b>La Mascota</b> , La Mascota, Valle de Uco, Mendoza	\$24.000
<b>Fausto</b> , Falasco, Valle de Uco, Mendoza	\$24.000
<b>Saint Felicien</b> , Catena Zapata, Luján de Cuyo, Mendoza	\$23.000
<b>Salentein Reserva</b> , Salentein, Valle de Uco, Mendoza	\$22.000
<b>Cafayate Terroir de altura</b> , Etchart, Cafayate, Salta	\$21.000
<b>Salentein Killka</b> , Salentein, Valle de Uco, Mendoza	\$18.000

## CABERNET FRANC

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<b>Gran Enemigo</b> , El Enemigo, Luján de Cuyo, Mendoza	\$103.000
<b>Etchart Single Vineyard</b> , Etchart, Cafayate, Salta	\$32.000
<b>Zuccardi Q</b> , Zuccardi, Valle de Uco, Mendoza	\$31.000
<b>Casa de Herrero</b> , Cuchillo de palo, Valle de Uco, Mendoza, Argentina	\$26.000
<b>Salentein Reserva</b> , Salentein, Valle de Uco, Mendoza	\$23.500

## CABERNET SAUVIGNON

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<b>Angélica Zapata</b> , Catena Zapata, Valle de Uco, Mendoza	\$53.000
<b>Zuccardi Q</b> , Zuccardi, Valle de Uco, Mendoza	\$31.000
<b>Manos Negras</b> , Manos Negras, Altamira, Mendoza	\$25.000

## BLENDS & OTHER VARIETIES

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<b>Hermandad</b> , Malbec   Cabernet   Petit Verdot   Merlot, Falasco, Valle de Uco, Mendoza	\$41.000
<b>DV Catena</b> , Cabernet   Malbec, Catena Zapata, Agrelo, Mendoza	\$30.000
<b>Fabre Montmayou Terruño Reserva</b> , Merlot, Fabre Montmayou, Luján de Cuyo, Mendoza	\$27.000
<b>La Celia</b> , Malbec   Cabernet, La Celia, Valle de Uco, Mendoza	\$23.000
<b>Nicasia Red Blend</b> , Catena Zapata, Valle de Uco, Mendoza	\$20.000